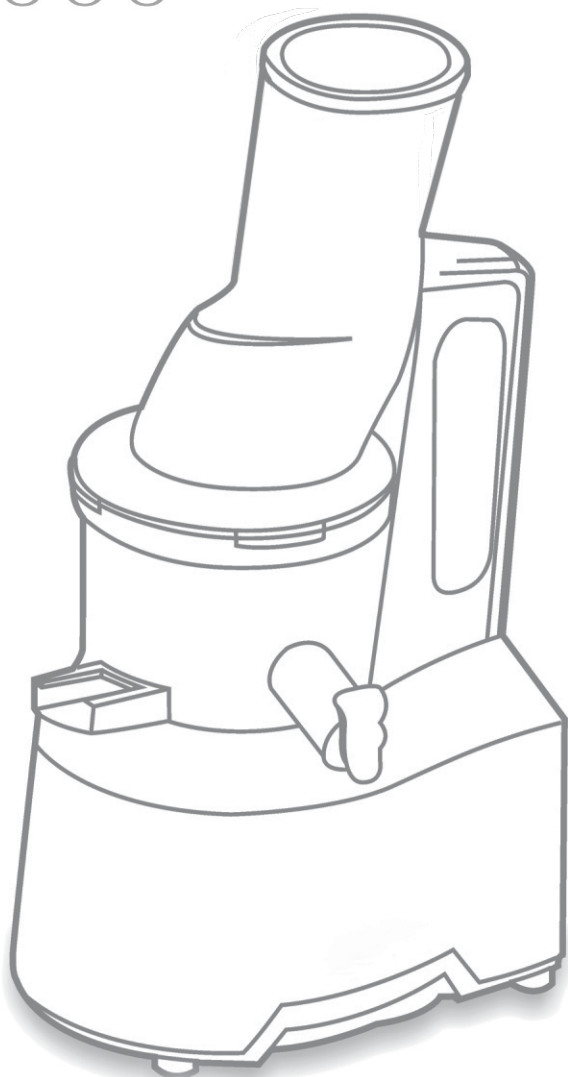


ReBoot

MASTER PRO
MASTER 6000

User manual
English language



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ThailandJuicer
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English language

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Read all instructions before use


IMPORTANT SAFEGUARDS


When using the ReBoot Master 6000/PRO, some basic safety precautions should always be followed.

1. Read all instructions in this manual.
2. To protect against risk of electrical shock do not put the motor or base of unit in water or other liquid.
3. Unplug from outlet when not in use, before attaching or taking off parts, and before cleaning.
4. Avoid contacting moving parts.
5. Do not operate the machine with a damaged cord or plug, after the machine malfunctions, or is dropped or damaged in any manner. Return the machine to the nearest authorized service facility for examination, repair or electrical or mechanical adjustments.
6. It is unsafe to use any attachments that are not recommended or sold by the manufacturer.
7. Do not use outdoors.
8. Do not let the cord hang over the edge of a table or counter.
9. Always make sure the drum lid is locked securely in place before the motor is turned on.
10. Do not put your fingers or other objects into the juicer during operation. If food becomes lodged in the feeding tube, use the pusher or another piece of vegetable to push it down. When this method is not possible turn off the machine - disassemble then clean the juice bowl and screw.
11. Do not use the juicer if any of the internal juicing parts are damaged.
12. Do not operate without the pulp container in place.
13. Please do not alter the machine in any way.
14. Do not use the appliance for anything other than its intended purpose as described in the manual.

- Please follow the instructions in the manual carefully.
- Save this instruction manual for future reference.
- If the appliance is given as a gift please include the manual with the product.

The following precautions are provided to ensure the safety of the user. Please carefully read through the precautions and exercise care when using the appliance.

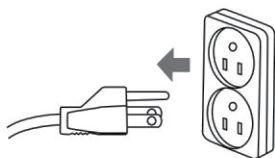
 **Warning:** This label warns of the risk of death or severe injuries.

 **Caution:** This label warns of the risk of injuries or appliance failure.



SAFETY WARNING

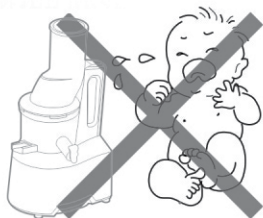
Unplug the power cord when not in use.



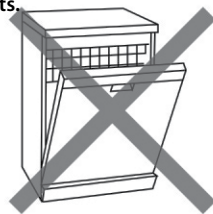
Do not put fingers or other objects in to the feeding tube while it is in operation; It may cause injury.



Do not keep or operate the appliance near infants or toddlers.



Do not put the juicer parts in the dish washer or extremely hot water; this may cause damage to the parts.



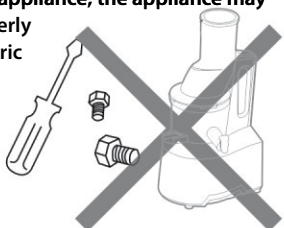
Do not use the appliance on an uneven surface; it may cause a malfunction or damage if the machine tips over.



Do not use any hazardous chemicals to clean the appliance; it may change the color of the appliance or result in a fire.



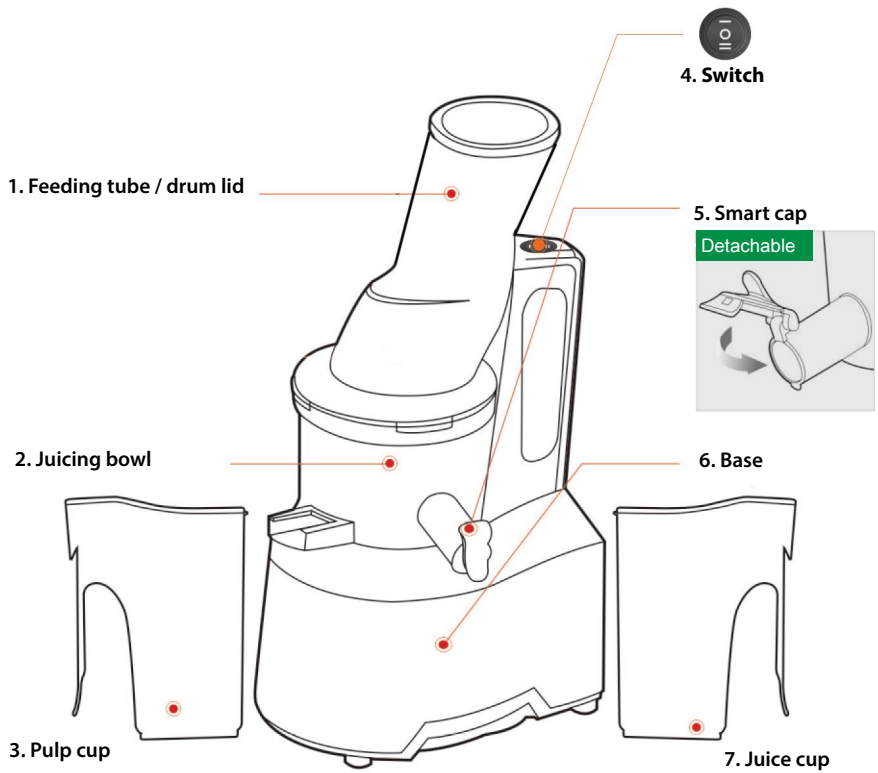
Do not repair, disassemble the base or customize the appliance; the appliance may not operate properly causing fire, electric shock or injury.



Do not put ice cubes, hot water, large hard kernels, thick/tough fruit peels, animal oil, meat, ingredients with very little water content or pieces of fibrous produce more than 1 cm long into the juicer.



PARTS



8. Rotation wiper



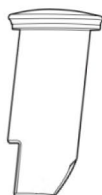
9. Strainer



10. Juicing screw



11. Pusher



12. Cleaning brush



HOW TO ASSEMBLE



Feeding tube/drum lid

+



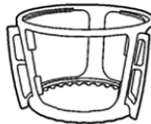
Juicing screw

+



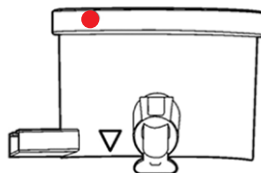
Strainer

+



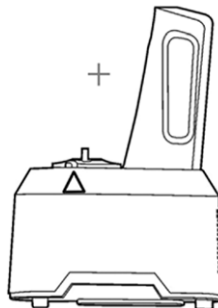
Rotation wiper

+



Juicing Bowl

+



Base

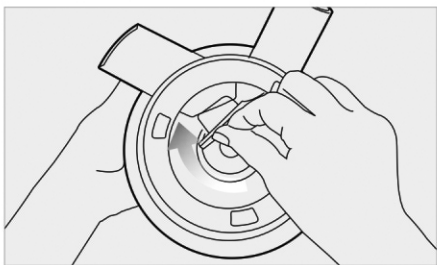
HOW TO ASSEMBLE

STEP 1 Top-set Assembly

Check Before Operating

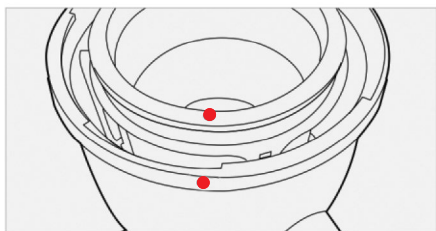
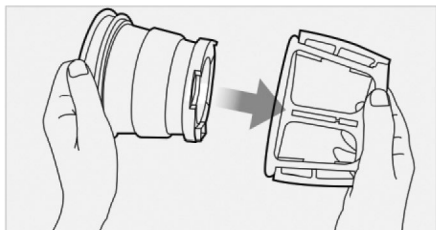
- Wash the parts before first use.
- Ensure that the compression silicone plug and silicone ring are assembled properly.

- 1** Firmly insert the compression silicone plug into the slot below the pulp spout.

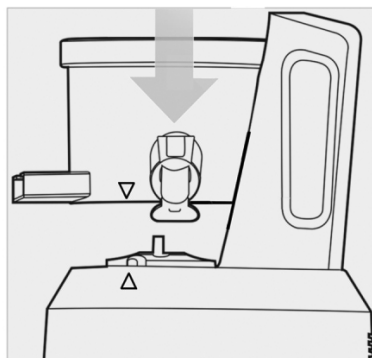


Note: The Juicer may leak if not assembled properly.

- 3** Assemble the strainer into the rotation wiper then place it in the juicing bowl assuring that the red dot on the strainer ● is aligned with the red dot on the juicing bowl ●.



- 2** Place the juice bowl on the motor base with the arrow ▽ aligned with the arrow △ on the juicer base.



- 4** Place the juicing screw in the strainer/juice-bowl assembly. Make sure the axel is properly inserted in the base by turning it alternating clockwise and anti clockwise until it is locked in the correct position.



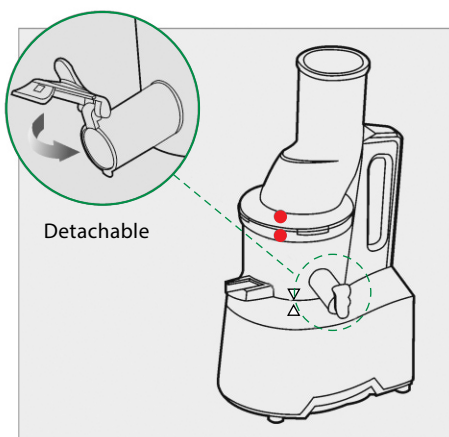
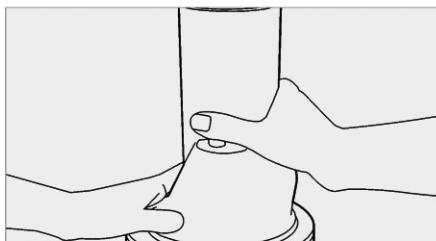
HOW TO ASSEMBLE

STEP 2 Top-set Assembly

- 5 Make sure the shoulder of the screw has properly entered the base by turning it clockwise. When correctly installed the screw will be difficult to turn by hand.**

Place the drum lid on the juicing bowl aligning the red dot ● on the drum lid with the red dot ● on the juicing bowl. Turn the lid clockwise about 5 cm to close it.

The bottom of the drum lid should slide into the slot in the handle of the machine.



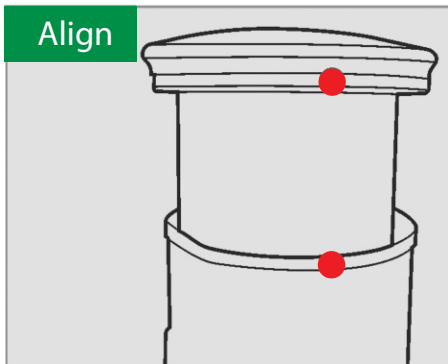
Note: The juicer will not operate if the parts are not assembled properly.

- 6** Place the pulp cup under the pulp spout and the juice cup under the juice spout.

- 7** When inserting the pusher into the feeding tube, the red dot on the pusher must be aligned with the red dot on the feeding tube.

Pusher

Align



Align the dots ●

Note: The juicer will not operate if the parts are not assembled correctly.

HOW TO OPERATE

STEP 1 After preparing the ingredients, plug the power cord into a wall outlet.

- Note:**
- Do not touch the power cord with wet hands. It may cause electrical shock, short-circuit or fire.
 - Check the safety of the wall outlet.

STEP 2 Press the **FORWARD** button to operate.

- Note:**
- Forward : Pulls down and slowly masticates the ingredients.
 - Reverse : Pushes the ingredients back up to dislodge them.
- Only use the reverse gear when ingredients are stuck.

If the juicer stops during operation

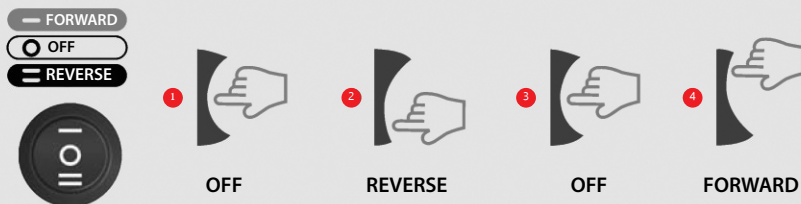
Switch the button to OFF position then press and hold the REVERSE button 2 - 3 seconds until the ingredients become dislodged. Repeat as needed.

Repeat **REVERSE - OFF - FORWARD** as needed.

FORWARD: Pulls down the food

OFF: Stop the operation

REVERSE: Pushes the food back up



- Note:** If the juicer does not work after these steps, disassemble and clean the parts before operating the juicer again.

HOW TO OPERATE

STEP 3 Insert the prepared ingredients one piece at a time.

- Tip:**
- To juice fibrous leafy vegetables: Celery, kale, parsley, spinach, asparagus and broccoli etc. Separate each stem. Cut the outer tough stems to 1 cm length or less. Longer fibres can block the pulp outlet.
 - Very hard and fibrous produce, such as ginger and turmeric root should be cut into 2-3 mm thick slices before juicing and mixed with other produce when inserting. Bundle up leafy vegetables before inserting into the juicer. Alternate between leafy parts and stems.
 - Before extracting, remove hard/large seeds or pits in the ingredients.
 - Insert the ingredients a small amount at a time.

- Note:**
- After inserting ingredients, use the pusher when it is necessary, but don't force ingredients into the screw. Too much use of the pusher may affect the juice quality as it creates more pulp in the juice. Intermittently use the pusher for soft ingredients such as tomatoes and apples.

STEP 4 Use the smart cap to avoid dripping. Only close the smart cap when needed.

- Tip:**
- When emptying the juice jug and after juicing, close the smart cap to stop the juice from dripping.
 - When making different juices, quickly rinse away any leftover flavors by running a glass of water through the juicer with the smart cap closed.

- Note:**
- Operating with the smart cap closed create more leaking between the bottom seal and drive axel. This can cause leaking of juice into the gear box/motor compartment which can result in rust and damage to those parts. Only close the smart cap when needed.
 - Pay close attention when operating with the smart cap closed. Juice may overflow if the juice collected in the juicing bowl exceeds its capacity.

STEP 5 After juice and pulp are completely extracted, switch the unit OFF.

- Note:**
- If the remaining ingredients in the juicing bowl have not been extracted completely, the drum lid may not open easily.
After juice and pulp are completely extracted, run the juicer for an additional 30 seconds before turning the unit OFF
 - In case the drum lid is struck, press the REVERSE - OF - FORWARD button in this order, switching back and forth 2 or 3 times to dislodge the ingredients. Then place your hands on top of the drum lid and firmly press down while simultaneously rotate the drum lid counter clockwise to open.
Depending on the ingredients, pour water down the feeding tube to rinse out the interior of the juicing bowl before removing the drum lid.

TIPS ON OPERATION

1. Operating the juicer without ingredients can cause damage to the screw and silicone seal.
2. Do not put fingers or other objects into the feeding tube. Always use provided pusher when needed. If other objects are inserted into the feeding tube during operation, such materials can get stuck and damage the juicer parts and/or cause injury.
3. Do not put dried or hard ingredients like whole grains, fruits with large hard seeds or ice into the juicer. These may damage the juicer parts (e.g. juicing bowl, juicing screw and strainer).
 - Some types of nuts, beans or grains can be used if soaked overnight or boiled. Add some water while juicing. Please visit our website for tutorials on using the juicer with nuts, beans and grains.
4. Do not use ingredients containing excessive amounts of vegetable oil or animal fat. Do not use the juicer to extract vegetable oil from ingredients.
5. Do not reinsert the extracted pulp into the juicer. This can cause the juicer to clog and/or cause the drum lid not to open. Reinserting pulp can also cause the juicing parts to be damaged.
6. After juicing ingredients with seeds like grapes, thoroughly clean all the crevices on the bottom of juicing screw.

NOTE: The juicer will occasionally make a squeaking sound. This is normal for certain kind of produce and not an indication of an error or failure in the machine.

TIPS ON INGREDIENTS

Damage to the juicer caused by the owners negligence or failure to follow the instructions in the owner's manual will void the service warranty.

DO NOT! put the following ingredients into the juicer:

| | | |
|-------------------------------|---|---|
| Hard seeds |  | Peach, nectarines, apricot, plum, mango etc. Remove hard seeds from the ingredients before juicing. |
| Hard or inedible skins |  | Pineapple, melon, mango, orange etc. Peel the skins from the ingredients before juicing. |
| Frozen fruits or ice |  | Frozen strawberry, blueberry, raspberry etc. Completely thaw frozen fruits before juicing (only applies when using the juice strainer). |
| Vegetable/ animal oil |  | Sesame seed, butter, margarine etc. Do not extract ingredients containing vegetable or animal oil. This can reduce performance and even damage the juicer. |
| Others |  | Coconut, sugarcane, whole grains etc. Do not extract ingredients which don't contain juice. |

NEVER PUT EXTRACTED PULP BACK INTO THE MACHINE FOR A SECOND EXTRACTION. THIS CAN BLOCK THE SCREW AND MAKE IT VERY DIFFICULT TO OPEN THE LID.

JUICING SOFT INGREDIENTS

When juicing soft ingredients such as tomato, cucumber, guava etc. the juice screw can not always push the ingredients through the juice chamber because of lack of pressure. In order to juice this type of ingredients we recommend to alternate with inserting harder ingredients such as carrot and beetroot. This will help to force the soft ingredients through the juice chamber. If pulp start building up over the juice screw disassemble the juice parts and clean before continuing juicing.

PREPARATION OF INGREDIENTS

Juice yield:

- For optimal extraction and maximum juice yield, cut the ingredients following the guidelines given in this section.
- Insert ingredients slowly monitoring how the ingredients are slowly extracted. The juice yield may vary depending on the juicing speed.

Soft fruits and vegetables

(e.g. orange, cucumber, tomato, guava)



2 - 4 wedges

- Remove any stems and peel the skin off citrus fruit such as oranges.
- If the ingredients are larger than the feeding tube, cut the ingredients into pieces that will fit into the feeding tube.

Cut into 2 - 4 wedges then slowly insert the ingredients down the feeding tube.

EXTRACTION TIPS:

- Slowly insert the ingredients one piece at a time.
- The juicing screw needs time to process the ingredients, so only use the pusher to push down ingredients as needed. **If pulp build up over the juicing screw we recommend to alternating add hard ingredients such as carrot or beetroot to help push down the soft ingredients.**
- If you prefer less pulp in your juice use a kitchen mesh strainer to remove additional pulp after juicing.
- Adding ice cubes to the juice cup to quickly cool down the juice during juicing and immediately refrigerate after finishing the juice session will help the juice last longer. Freezing the juice in plastic containers is another way to store the juice longer, but remember to leave about 15% of air at the top of the container as the juice liquid will expand when frozen.

NEVER PUT ICE INTO THE FEEDING TUBE !

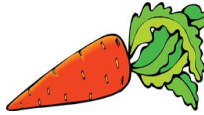
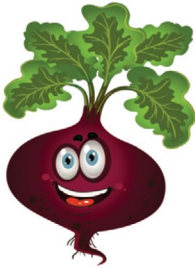
- Adding the juice of 1 lime (insert the peeled limes in the juice lid tube) per 1-2 liters of juice will help the juice last longer because the acid in the lime will lower the pH which have an antimicrobial effect.
- It is recommended that the extracted juice be consumed within 24 - 48 hours after extracting. Depending on the density of the ingredients, the extracted juice will gradually separate. Mix the juice thoroughly before consuming.
- If there is an excessive amount of foam, use a mesh strainer to separate it from the juice.

PREPARATION OF INGREDIENTS

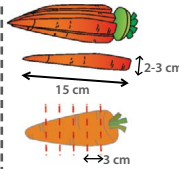
Adjusting the amount of pulp in the juice:

- Allowing the produce to slowly pass through the feeding tube without excessive pushing, creates less pulp and a higher yield of juice.
- Pushing the produce through the feeding tube faster will produce more pulp in the juice and less juice yield.

Hard fruits and vegetables e.g. carrot, potato, beetroot, turnips etc.



Hard fruits and vegetables may put excess strain on the motor and cause it to stall.



Cut hard fruit and vegetables into 2-3 cm wide and 5-15 cm long pieces.



To increase the juice yield, juice fruits and vegetables with high water content.

PREPARATION TIPS:

- Slice the ingredients into 2-3 cm thick and 5-15 cm long pieces.

EXTRACTION TIPS:

- Slowly insert the ingredients one at a time.
- Inserting ingredients at a controlled pace ensures a better extraction.

IF THE MOTOR STALLS, SWITCH TO REVERSE MODE FOR A FEW SECONDS TO DISLodge THE PRODUCE. IF THIS DOES NOT CLEAR THE OBSTRUCTION, OPEN AND CLEAR THE JUICE BOWL.

PREPARATION OF INGREDIENTS

Ingredients with small seeds e.g. raspberry, pomegranate, grapes:

Slowly insert ingredients with small seeds to prevent the seeds from clogging the strainer.



Insert ingredients slowly to minimize the amount of leftover seeds in the strainer.



For best results, juice ingredients with a high amount of fluid (e.g. apple, pear).



PREPARATION TIPS:

- When juicing frozen ingredients (e.g. raspberry, strawberry), make sure they are completely thawed.
- Thoroughly rinse ingredients like grapes. Remove stems.

EXTRACTION TIPS:

- Depending on the size of the grape, insert 3-5 grapes at a time, while monitoring the extraction result.
- Thaw frozen ingredients like pomegranate and raspberry then insert about 1 tablespoon (5 g) at a time.
- Frozen ingredients usually lose significant amount of fluid from thawing. When juicing, add water, milk or yogurt to balance out the fluid lost.
- If juicing various ingredients in the same juicing session, juice fibrous ingredients and ingredients with small seeds towards the end of your juicing session to avoid blocking the strainer mesh.

Caution : If the lid does not open due to excessive amount of small seeds left in/under the juicing bowl, continuously run the juicer for 30 second to extract any leftover seeds. If the lid is still stuck, repeat REVERSE - OFF - FORWARD until the ingredients are dislodged. Then twist the lid to open while pushing downwards on the lid with your palms (depending on the ingredient, pour some water down the feeding tube for quick rising to help dislodging).



PREPARATION OF INGREDIENTS

FIBROUS AND TOUGH VEGETABLES

Fibrous produce such as celery, kale spinach, fennel parsley and broccoli etc should be cut into small pieces of maximum 1 cm before juicing.

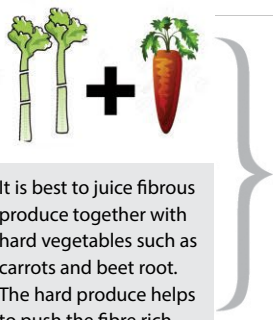
When juicing tough & dry ingredients such as tree leaves, water should be added into the feeding tube while processing.



Cut all tough and fibrous produce to maximum 1 cm pieces. Ginger, turmeric and other very tough/dry ingredients, cut to 2-3 mm slices and juice with other ingredients with a high water content or add water.

Watch the pulp flow!

When juicing fibrous produce such as kale, celery, spinach etc, do not exceed 500 g per session. Watch the pulp flow, if the pulp almost stops flowing, disassemble the top set and clean.



It is best to juice fibrous produce together with hard vegetables such as carrots and beet root. The hard produce helps to push the fibre rich pulp through the pulp outlet.



PREPARATION TIPS:

- Cut all fibrous produce into 1 cm or smaller pieces to avoid fibres getting stuck in the pulp outlet.

EXTRACTION TIPS:

- Slowly insert the prepared ingredients one at a time.
- Insert more ingredients only after the previously inserted ingredients have been completely extracted.
- Alternate between hard produce, fibrous and soft produce for best results.
- If the pulp stops flowing, open and clean the juice bowl, strainer and juicing screw.
- Watch the pulp spout outlet. If the pulp stream gets thin it indicates that the outlet is partially blocked. A piece of hard produce such as carrot or beetroot can sometimes help clear fibrous pulp blocking the pulp outlet.

If the pulp outlet is blocked and the juice lid is difficult to open, pour about 100 ml (1 cup) of water into the feeding tube and let the juicer operate for about 15 seconds using both forward and reverse mode, then stop the machine and try to open the lid again.

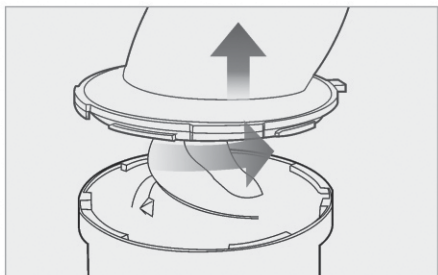
HOW TO DISASSEMBLE AND CLEAN

- 1** Switch off and unplug the power cord from the wall outlet.

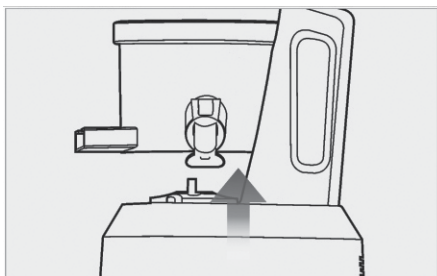
Note:

- Extract all the remaining pulp in the juicing bowl before stopping the juicer.
- For easier clean up, operate the juicer for an additional 30 seconds after the juice is extracted.

- 2** Turn the drum lid counter clockwise to open.



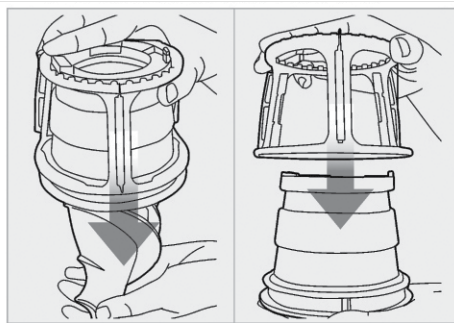
Remove the juicing bowl assembly by lifting it off the motor base.



Note:

- When moving the appliance, do not lift by grabbing the feeding tube. Always lift the appliance by grabbing the base or handle.

- 3** Remove the juicing screw, strainer and rotation wiper unit from the juicing bowl. Clean with provided brush.



Note:

- Failure to clean the juicer immediately after use can make it difficult to disassemble, and any build up of residue may result in poor performance in the future.

- Thoroughly dry the bottom of the juicing screw where it connects to the metal cylinder shaft on the base.

- 4** Place the juicing bowl under running water and unplug the compression silicone plug to clean the pulp spout.

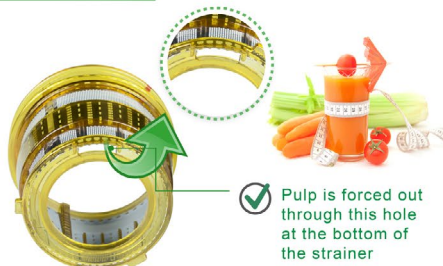
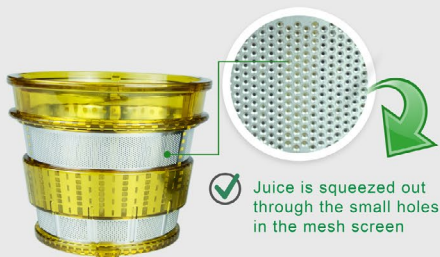


TIP:

- Soak the juicing bowl in a solution of warm water with baking soda or a little bit of bleach to clean any excess build up.

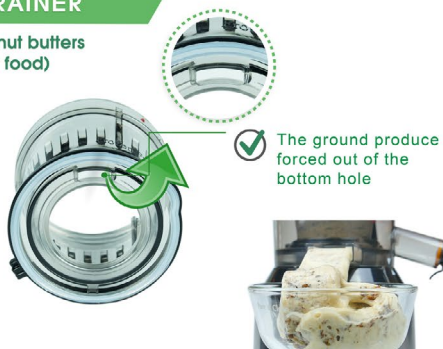
UNDERSTANDING THE USE OF THE 3 DIFFERENT STRAINERS

JUICE STRAINER



BLANK STRAINER

(Ice cream, nut butters and baby food)



SMOOTHIE STRAINER

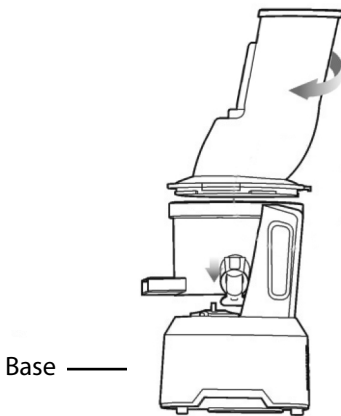
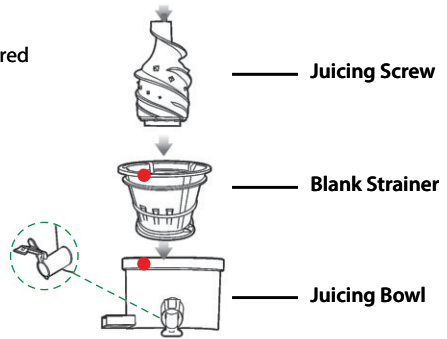
(Optional item)



HOW TO USE THE ICE CREAM STRAINER

! Before use make sure the silicone seal is inserted at the bottom of the blank strainer.

- 1 Place the blank strainer in the juicing bowl by aligning the red dot ● on the top of the blank strainer with the red dot ● on top of the juice bowl.
DO NOT use the wiper with the blank strainer.
- 2 Place the bowl with the blank strainer inserted on the base.
- 3 Insert the juicing screw into the blank strainer by twisting it, making sure the axel reaches the base.
- 4 Place the lid onto the juicing bowl by aligning the red dots ● of the lid and the juicing bowl. Then rotate the lid clockwise, until it is locked and secured.



* When using the blank strainer, always leave the smart cap open.

Once the red dots ● on the juice bowl and the lid are aligned correctly, rotate the lid clockwise until it is locked in place.

Nut butters:

Add the nuts slowly. Processing will be smoother if you add a little plant oil together with the nuts.

! CAUTION

Cut frozen ingredients into 2-3 cm size pieces before processing, then process slowly. If ingredients are too thawed/soft they will get stuck inside the ice cream strainer (blank strainer).

Do not attempt to process very tough fibrous and dry ingredients such as dried chili, seed etc.



- * Do not use ice or process ingredients containing animal oil. It may cause a malfunction.
- * Remove hard seeds from the ingredients and peel the skins off before juicing.

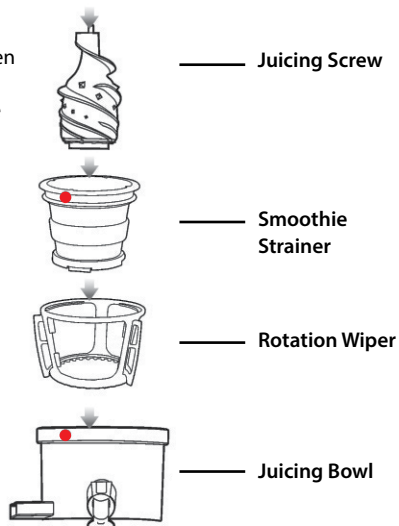
HOW TO USE THE SMOOTHIE STRAINER (OPTIONAL ITEM)

1 Place the smoothie strainer in the rotation wiper and then place the smoothie strainer/wiper in the juice bowl, aligning the red dot ● of the smoothie strainer with the red dot ● of the juice bowl.

2 Place the juicing bowl with the smoothie strainer/rotation wiper on the base, aligning the 2 arrows.

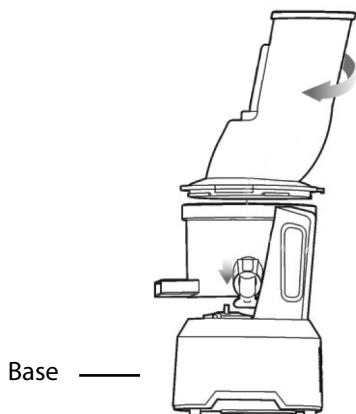
3 Insert the juicing screw into the smoothie strainer by rotating it, making sure the axel reaches the base.

4 Place the lid onto the juicing bowl by aligning the red dots ● of the lid and the juicing bowl. Then rotate the lid clock wise until it is locked and secured.



NOTE: Sometimes a small amount of liquid will leak out of the pulp outlet when using the smoothie strainer. This is normal.

The smoothie strainer's mesh holes will become blocked by pulp faster than the juice strainer. If the juice starts to flow slowly, disassemble and clean the strainer. Usually maximum yield for smoothie is about 500-1000 ml before a cleaning of the strainer is needed.



Once the red dots ● on the juice bowl and the lid are aligned correctly, rotate the lid clockwise until it is locked in place.

HOW TO USE THE SMOOTHIE STRAINER (OPTIONAL ITEM)

! CAUTION

For frozen produce the pieces should be separated into smaller pieces of no more than 3-4 cm size.

Ingredients should NOT be fed into the machine in big hard lumps.

If you are juicing a variety of ingredients, fibrous produce such as pineapple and mango should be juiced after other less fibrous ingredients. Add some liquid, such as water, milk or yogurt together with the frozen produce.

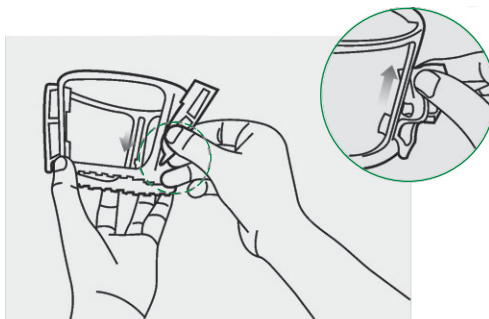


When making smoothies add liquids such as milk, yogurt and water through the feeding tube during the juicing process.

- * Please do not insert ingredients like ice, meat, oil or fat based ingredients. These ingredients may damage the components.
- * Please remove hard/large seeds, pits and peel before use.

HOW TO CLEAN THE SILICONE ROTATION WIPER BLADES

The silicone rotation wiper blades are removable for cleaning. After cleaning, place the silicone blades back into the frame as shown in the picture. The silicone blades should be cleaned occasionally when needed.



TIP: Insert the silicone wiper blade into the frame with the tail pointing down.

TROUBLESHOOTING Q&A

■ If the machine does not start:

- Check to make sure that the power cord is properly plugged in.
- Check to make sure that the drum lid and the juicing bowl are properly assembled. The drum lid must be locked properly into the handle bar slot in order to turn start the machine.
- The juicer can not operate if the parts are not assembled correctly.

■ Low juice yield:

- Different ingredients contain different amounts of liquid that will yield different amounts of juice.
- If the ingredients are not fresh, they may contain reduced amounts of liquid, which will yield less juice.
- Check to be sure that the compression silicone plug is fully inserted to achieve proper yield.
- When juicing ingredients with small seeds, the juice yield may be reduced after processing a few servings. For best results disassemble and wash the top-set in between small batches of juice.
- Juicer performance and overall juice yield may be effected by seed residue on the bottom of the strainer.

■ There is too much pulp in the juice:

- Soft ingredients produce more pulp, as the softer pulp easier can pass through the mesh holes in the strainer.
Some pulp in the juice is normal.
- To reduce the fine pulp, clean the top-set and extract the pulp.
- Pour the juice through a mesh strainer after juicing.
- If the strainer and the screw are damaged and affecting the juicer's performance, it is recommended the parts be replaced.
- If too many ingredients are forced through the juicer quickly, more pulp will be forced through the mesh holes.

*The lifetime of each part may vary depending on the length and method of use and ingredients extracted.

■ The drum lid will not close:

- Make sure that the juicing screw is pushed all the way into the strainer in order for the drum lid to close properly.
- If the juicing screw is not properly in position, the drum lid may not close.

■ Odd noise from the juicer:

- Check if the parts are assembled correctly. Try reassembling the parts and listen for any odd noise.
- Do not operate the juicer without any ingredients inserted.
- Operating the juicer without ingredients may cause excess noise and cause damage to the juicer's screw and silicone seals.
- Some squeaking noise is normal for certain types of ingredients. Especially when juicing soft ingredients with high water content.
- Noise can also occur if the juicer is operated on an uneven or slanted surface. Place the juicer on a horizontally flat surface when operating.

■ The extracted pulp is very moist:

- During the very beginning of extraction, the pulp will be more moist.
- If the compression silicone plug is not inserted fully, the pulp will be more moist and the juice yield will be lower. Always remember to check if the compression silicone plug is fully inserted before juicing.

■ During operation, the juicing bowl shakes:

- The juicing screw and the strainer are set up to crush and squeeze the ingredients. It is normal for the juicing screw and the strainer to vibrate.
- If the ingredient contains strong fiber, the vibration from the top-set may be stronger.
- Always cut ingredients with many fibers to 1 cm pieces or less, in order to avoid that the juice screw and pulp outlet get blocked with fiber.

TROUBLESHOOTING Q&A

■ The juicer stops during juicing:

- Check the power cord and make sure it is plugged in correctly.
- Check that all the parts are correctly assembled.
- If too many ingredients are inserted at once, it can cause the juicer to stop.
- When the juicer stops because there are too many ingredients inserted, press the REVERSE - OFF - FORWARD button in this order, switching back and forth 2 to 3 times.
- The reverse setting will push the ingredients up, and the forward setting will pull the ingredients down.
- If the juicer stops due to the overheat protection, let the juicer cool for about 20-30 minutes. When the motor is cooled down, the overheat protection will automatically allow the juicer to be turned on again.

■ Layers of separation in the juice:

- Depending on the density of the ingredients, the extracted juice may show layers of different juices. It is different from separation due to oxidation caused by juicing with a high-speed juicer.

■ The drum lid is stuck:

- After juicing, let the juicer operate for another 30 seconds to extract the remaining pulp.
- If there is too much pulp in the top-set, this can cause the drum lid to be hard to open. In this situation, press the REVERSE - OFF - FORWARD button in this order, switching back and forth 2 to 3 times.
- Pour water down the feeding tube to rinse out the insides and then try opening the drum lid.

■ Juice dripping down the body of the base:

- If the compression silicone plug at the bottom of the juicing bowl is not plugged in correctly, the juice may seep out on the juicer base. Before assembling the parts, check and make sure the compression silicone plug is plugged in correctly.

■ Is it possible to juice ingredients with tough fiber?

- Ingredients such as celery, leafs and ginger that contain long fibers could wrap around the juicing screw and affect the juicer's performance.
- When juicing dry fibrous ingredients add liquid during juicing and do not collect more than 0.5 L of juice/session. After collecting this quantity or less, clean the top-set completely before juicing again.
- If juicing longer pieces of fiber rich ingredients, the juicing screw can be covered in long fibers and the pulp outlet might be blocked. Therefore ALWAYS cut fibrous produce to small pieces of not more than 1 cm. For extra tough produce such as turmeric and ginger root, cut to thin slices of 3-4 mm for best juicing results.

■ Discoloration of the plastic parts:

- After juicing, if the juicer is not cleaned right away, the remaining pulp inside the top-set can dry up, as this can make disassembling and cleaning difficult. It can also affect the juicer's performance and color.
- The silicone pieces on the top-set can all be detached for thorough cleaning.

■ Using for purposes other than juicing:

- This juicer is designed to juice ingredients like fruits and vegetables.
- Do not use the juicer for extracting vegetable oil.
- Do not juice ingredients with high contents of vegetable/animal oil.
- If animal oil gets on the juicing screw or the strainer, this can result in damaged parts.

■ Discoloration of plastic parts:

- It is normal for the juicing parts to slowly change color and get a matt finish.

SPECIFICATIONS

| | |
|---------------------|----------------------------------|
| Product | Masticating slow press Juicer |
| Model | ReBoot Master 6000 |
| Voltage | 220 volt |
| Power Consumption | 240 Watt |
| Weight | 7.35 kg |
| Dimension | 48 x 25 x 18 cm |
| Rotation speed | 60 RPM |
| Operating time | 30-45 minutes continuous juicing |
| Average noise level | 40 - 50 dB |

| | |
|---------------------|------------------------------------|
| Product | Masticating slow press Juicer |
| Model | ReBoot Master PRO |
| Voltage | 220 volt |
| Power Consumption | 240 Watt |
| Weight | 7.35 kg |
| Dimension | 48 x 25 x 18 cm |
| Rotation speed | 55 RPM |
| Operating time | > 4 hours (if cleaned regularly) |
| Average noise level | 40 - 50 dB |