

the Juice Fountain® Fresh

Instruction Book - BJE440



Breville®

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LIMITED PRODUCT WARRANTY

Breville's warranty for this product covers the repair or replacement if it's found to be defective due to faulty materials, workmanship, or function within the warranty period.



QR149

All legal warranty rights under applicable national legislation will be respected and will not be impaired by our warranty. For details on length of warranty, to obtain a printed copy or to read full

terms and conditions please scan the QR code or visit www.breville.com. Alternatively, call the Breville Service Centre (see back cover for contact details).

BREVILLE® RECOMMENDS SAFETY FIRST

At Breville® we are very safety conscious. We design and manufacture appliances with your safety foremost in mind. We also ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

Read all instructions before use and save for future reference.

- Remove and discard any packaging materials safely before first use.
- To eliminate a choking hazard for young children, discard the protective cover fitted to the power plug safely.
- Do not place the appliance near the edge of a bench or table or on a sink drain board during operation. Ensure the surface is level, clean and free of water,

- flour, etc. Vibration during operation may cause the appliance to move.
- Do not place the appliance on or near a hot gas burner, electric element or where it could touch a heated oven.
 - Do not operate the appliance on a sink drain board.
 - Any significant spillage onto the surface under or around the appliance, or onto the appliance itself, should be cleaned and dried before continuing to use the appliance.
 - Always make sure the appliance is completely assembled, with the processing lid securely in position before operating. The appliance will not operate unless properly assembled.
 - Always make sure appliance cover is clamped securely in place before motor is turned on. Do not unfasten locking bar while the appliance is in operation.
 - Do not use the appliance if the rotating filter basket or juicer cover is damaged or shows visible cracks.
 - Remove rind from all citrus fruit before juicing.
 - Ensure that the seed is removed before juicing stone fruit.
 - Keep hands, fingers, hair, clothing as well as spatulas and other utensils away from the appliance during operation.
 - Do not push food into the feed chute with your fingers or other utensils. Always use the food pusher provided.
 - Do not leave the appliance unattended when in use.
 - Always ensure the appliance is turned off by turning the dial on the control panel to OFF. Then switch the appliance off at the power outlet and unplug the cord. Make sure the filter basket has stopped rotating and the motor has completely stopped before releasing the safety locking arm and/or attempting to move the appliance, when the appliance is not in use, and before disassembling, cleaning and storing.

- A representative example of the heaviest loading anticipated for use with this appliance is 5 kg of beetroot, juiced continuously over a period of 2 minutes.
- Do not juice more than 3 kg of carrot at a time.
- Hard fruits and vegetables will put excess strain onto the motor if a low speed for soft fruits and vegetables is selected. Please refer to the juicing guide to determine the correct speed for the fruits and vegetables selected for juicing.
- Allow the motor to rest for 1 minute between each use.
- Keep the appliance and accessories clean. Follow the cleaning instructions provided in this book.
- Be careful when handling the filter basket as the small cutting blades at the base of the filter basket are very sharp. Mishandling may cause injury.
- Do not attempt to operate the appliance by any method other than those described in this booklet.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before operating.
- Do not let the power cord hang over the edge of a counter or table. Do not let the power cord touch hot surfaces or become knotted.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Cleaning and user maintenance shall not be made by children. Keep the appliance and its cord out of reach of children.

- Children must not play with the appliance. Do not leave the appliance unattended when in use. Do not move the appliance whilst in operation.
- Regularly inspect the power cord, plug and appliance for any damage. If found to be damaged in any way, immediately cease use of the appliance, and return the entire appliance to the nearest authorised Breville Service Centre for examination, replacement, or repair.
- Any maintenance other than cleaning should only be performed by an authorised service representative at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use the appliance for anything other than its intended purpose. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current safety switch is recommended to provide additional safety when using all electrical appliances.

Safety switches with a rated operating current not more than 30mA are recommended. Consult an electrician for professional advice.

WARNING

The appliance is not intended to be operated by means of an external timer or separate remote-control system.



To protect against electric shock, do not immerse the power base, power cord or power plug in water or allow moisture to come in contact with these parts.



The symbol shown indicates that this appliance should not be disposed of in normal household waste. It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.

**FOR HOUSEHOLD
USE ONLY
SAVE THESE
INSTRUCTIONS**



COMPONENTS

- A. Food pusher with removable lid for cleaning
- B. Centrally located 84mm wide feed chute
- C. Juicer cover
- D. Large capacity pulp container
- E. High performance 1250 watt motor
- F. Safety locking arm
- G. Filter bowl surround
- H. Stainless steel micro mesh filter basket
- I. Sealing juice jug lid with built in froth separator
- J. 2L Juice Jug
- K. Two speed controls with OFF dial

Not depicted:

- * Juice nozzle - can be placed over spout to juice directly into a cup
- * Cleaning Brush

ASSEMBLY

BEFORE FIRST USE

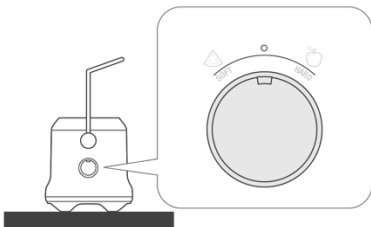
Before using your juicer for the first time, remove and safely discard any packaging materials and promotional stickers and labels.

Wash the juicer cover, stainless steel micro mesh filter basket, filter bowl surround, juice jug and lid, pulp container, juice nozzle as well as the food pusher and lid in warm, soapy water with a soft cloth. Rinse and dry thoroughly.

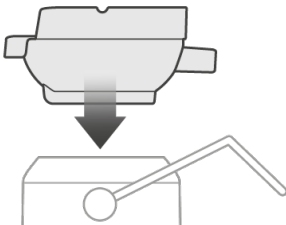
Alternatively, the juicer cover, filter bowl surround, juice jug and lid, pulp container, juice nozzle as well as the food pusher and lid are all dishwasher safe. The stainless steel micro mesh filter basket may be washed in the top shelf of the dishwasher.

The motor base can be wiped with a damp cloth. Dry thoroughly.

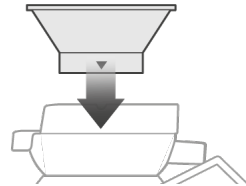
1. Place the motor base on a flat, dry surface such as a bench top. Ensure that the juicer is switched to OFF at the dial, and the power cord is unplugged.



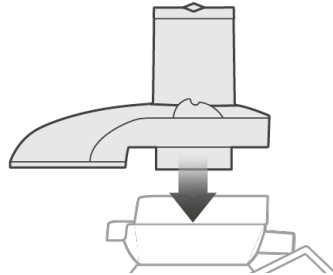
2. Place the filter bowl surround on top of the motor base.



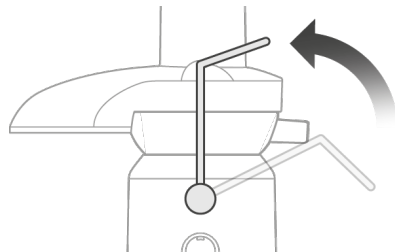
3. Align the arrows at the base of the stainless steel filter basket with the arrows on the motor drive coupling and push down until it clicks into place to create a secure fit with the motor base.



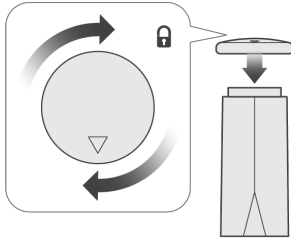
4. Place the juicer cover over the filter bowl surround positioning the feed chute over the stainless steel filter basket.



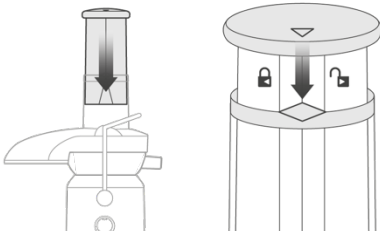
5. Raise the safety locking arm up and locate into the two grooves on either side of the juicer cover. The safety locking arm should now be in a vertical position and locked into place on top of the juicer cover.



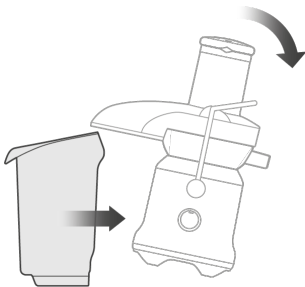
6. Secure the food pusher lid to the food pusher by twisting the lid on clockwise.



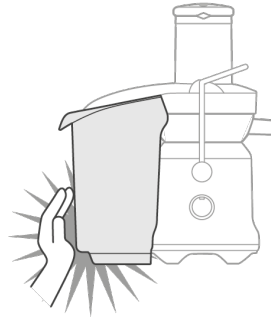
7. Slide the food pusher down the feed chute by aligning the groove in the food pusher with the small bump on the inside of the top of the feed chute. The triangle icon on the food pusher lid will assist finding the correct alignment.



8. Place the pulp container into position by tilting the motor base slightly to the right. Insert the pulp container under the juicer cover on the left hand side ensuring it is supported by the juicer cover and motor base.



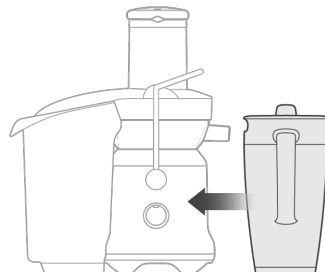
Apply firm pressure at the side of the pulp container pushing it towards the motor base to ensure it clicks into place under the juicer cover.



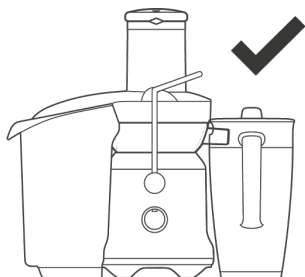
9. Place the juice jug lid on to the juice jug in open spout position.



10. Place the juice jug sideways under the spout of the juicer.



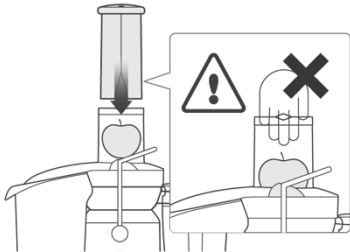
The jug is designed to clip in under the spout to give it a positive location.



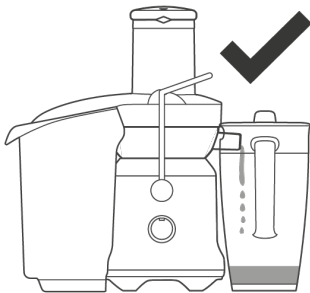
Alternatively, attach the included juice nozzle to the spout to collect juice directly into a glass, rather than the juice jug.

FUNCTIONS

1. Wash your selection of fruit and vegetables to be juiced. Most fruit and vegetables such as apples, carrots and cucumbers will not need to be cut or trimmed to size as these will fit whole into the feed chute. Ensure vegetables such as beetroots, carrots etc. have all soil removed, are well washed and trimmed of leaves and hard stems before using.
2. Plug the power cord into a 220/240V power outlet. Turn the power ON at the power outlet. Adjust the speed to the desired setting. Turn the dial to either the SOFT or HARD setting depending on the type of fruit or vegetable being juiced. Use the speed selector as a guide for juicing different fruits and vegetables.
3. With the motor running, place food into the feed chute and use the food pusher to gently guide food down. To extract the maximum amount of juice, always push the food pusher down slowly.

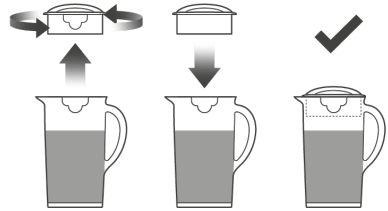


4. As fruit and vegetables are processed, juice will flow into the juice jug and the separated pulp will accumulate in the pulp container.



5. To store the juice in the refrigerator for up to 3 days, remove the lid from the jug, turn

the lid to the close spout position and reinsert on jug.



NOTE

Storage time depends on the ingredients being juiced and the freshness of the fruit prior to juicing. Juice must be stored in the refrigerator between 2°C to 4°C.

Speed selector table

Apples	HARD
Apricots (stone removed)	SOFT
Beetroot (trimmed)	HARD
Blueberries	SOFT
Broccoli	HARD
Cabbage	HARD
Carrots	HARD
Cauliflower	HARD
Celery	HARD
Cucumber (peeled optional)	SOFT
Fennel	HARD
Grapes (seedless)	SOFT
Kiwi Fruit (peeled, optional)	SOFT
Mangoes (peeled, stone removed)	SOFT
Melons (peeled)	SOFT

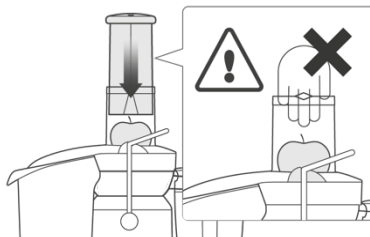
Nectarines (stone removed)	SOFT
Oranges (peeled)	SOFT
Peaches (stone removed)	SOFT
Pears (stalks removed)	SOFT (Soft pears) HARD (Firm pears)
Pineapple (peeled)	HARD
Plums (stone removed)	SOFT
Raspberries	SOFT
Tomatoes	SOFT

NOTE

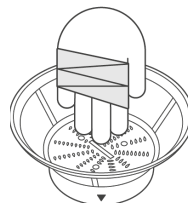
- The pulp container can be emptied during juicing by turning the juicer OFF using the dial and then carefully removing the pulp container. Replace the empty pulp container before continuing to juice.
- Do not allow the pulp container to overfill as this may affect the operation of the appliance.
- The juicer is fitted with a safety device which safeguards against overheating with excessive loads. If overheating occurs, the juicer will automatically activate the overload protection device and the unit will switch itself off. When the overload protection is activated, unplug the juicer from the power outlet for 15 minutes to allow the unit to cool. Then plug juicer into the power outlet and use as normal.

WARNING

Never use fingers, hands or utensils to push food down the feed chute or to clear the feed chute. Always use the food pusher provided.

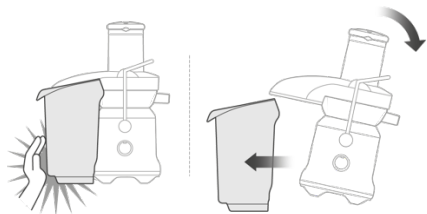


The stainless steel filter basket contains small sharp blades to cut and process fruit and vegetables. Avoid touching the blades when handling the filter basket.

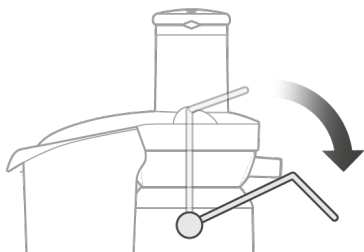


DISASSEMBLY

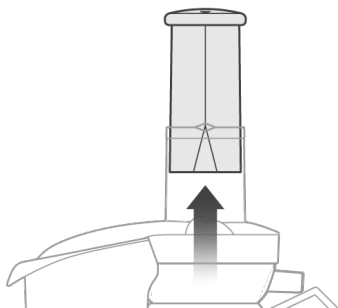
1. Ensure the juicer dial is rotated to the OFF position. Then switch the appliance off at the power outlet and unplug the power cord.
2. Remove the pulp container by tilting the motor base slightly to the right and unlatch it from under the juicer cover.



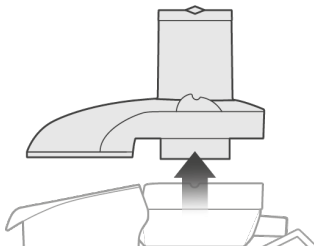
3. Pull the locking arm back over the grooves on either side of the juicer cover and move the locking arm down.



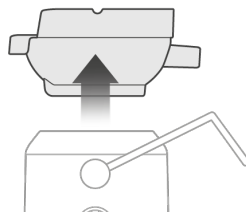
4. Remove the food pusher by lifting it vertically and remove the food pusher lid for cleaning by twisting it anti clockwise.



5. Lift the juicer cover off the juicer.



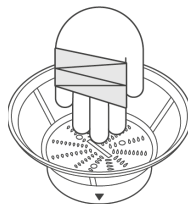
6. Lift off the filter bowl surround with the stainless steel filter basket still in place.



7. For easy cleaning, it is recommended to remove the filter basket over the sink. Lift the stainless steel filter basket from the filter bowl surround.

WARNING

The stainless steel filter basket contains small sharp blades to cut and process fruit and vegetables. Avoid touching the blades when handling the filter basket.



CARE & CLEANING

Ensure the juicer is turned off by turning the juicer dial to the OFF position. Then switch the appliance off at the power outlet and unplug the power cord.

CLEANING

Rinse all parts after use (except the motor base) under running water to clear away the majority of juice and pulp. Wash in warm soapy water with a soft cloth.

To avoid food drying on to the blades, mesh or transparent parts, rinse and wash as soon as possible after use.

PULP CONTAINER

To minimise cleaning, you can line the pulp container with a biodegradable bag to collect the pulp.

MOTOR BASE

Do not immerse the motor base in liquids. To clean the motor base, wipe with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord.

CLEANING AGENTS

Do not use abrasive scouring pads or cleaners on either the motor base or the jug, as they may scratch the surface. Use only warm soapy water with a soft cloth.

DISHWASHER

Wash all parts (except the motor base) in warm soapy water with a soft cloth.

The filter bowl surround, juicer cover, food pusher, food pusher lid, juice jug, juice jug lid, pulp container and juice nozzle are all dishwasher safe.

The filter basket can be washed in the top shelf of the dishwasher only.

FILTER BASKET

To ensure consistent juicing results, always clean the filter basket thoroughly immediately after use.

If pulp is left to dry, it may clog the fine pores of the filter mesh, which can affect juicing performance. The filter basket can be soaked in hot soapy water for 10 minutes, if necessary.

Hold the filter basket under running water and use the brush (supplied with the juicer) in a circular motion to clear away pulp from the inside of the basket, including the blades. Turn over to brush away pulp from the outside of the basket, and repeat if necessary.

After cleaning, hold up towards a light source to check that the fine mesh pores are not blocked. If blocked, soak the filter basket in hot water with 10% lemon juice to loosen, and brush under running water again. Do not soak the filter basket in bleach, harsh chemicals or abrasive cleansers.

Always treat the filter basket with care, as it can be easily damaged. Do not use if there is any damage or deformation to the filter mesh.

Filter basket can be washed in the dishwasher (top shelf).

The centre of the filter basket has an array of small, sharp blades. Do not touch these blades when handling the filter basket.

STUBBORN FOOD STAINS

Discolouration of the plastic may occur with strongly coloured fruit and vegetables. To help prevent this, wash parts immediately after use.

If discolouration does occur, the plastic parts can be soaked in water with 10% lemon juice or they can be cleaned with a non-abrasive cleaner.

TROUBLESHOOTING

POSSIBLE PROBLEM	EASY SOLUTION
Juicer will not work when switched ON.	• The safety locking arm may not be correctly engaged in the vertical operating position. Check the top cover is properly aligned and the locking arm is located firmly into the two grooves on either side of the juicer cover.
	• Motor overload protection may have operated (see below).
Overheating with excessive loads.	• The juicer is equipped with an internal self-resetting overload to prevent damage to the motor under heavy or continuous loads. If the motor suddenly stops working, turn the dial to OFF, and unplug the unit from the power outlet. Allow the juicer to cool for 15 minutes before operating again. NOTE: The unit MUST be unplugged from the power outlet in order for it to cool properly and be reset.
	• Despite this overload protector, we suggest juicing in smaller batches using a more gentle pressure to push produce down the chute in order to protect the motor.
Excess pulp building up in the stainless steel filter basket.	• Stop juicing, disassemble to scoop excess pulp off the juicer cover. Reassemble and continue juicing. Alternating soft and hard ingredients may help avoid this.
Pulp too wet and reduced extracted juice.	• The cleaner the filter, the better the juice yield, and dryer the pulp. Be sure to thoroughly clean the juicer as soon as possible after each use. Remove the stainless steel filter basket and thoroughly clean mesh walls with a cleaning brush. Rinse the filter basket under hot water. If the fine mesh holes are blocked, soak the basket in a solution of hot water with 10% lemon juice to unblock the holes or wash in the dishwasher. This will remove excess fibre build up (from fruit and vegetables) which could be inhibiting the flow.
Juice leaks between the rim of the juicer and the juicer cover.	• Try a slower juicing speed and push the food pusher down the feed chute more slowly.
Juice sprays out from spout.	• The juice is being extracted too fast: try a slower juicing speed (if possible) and push the food pusher down the feed chute more slowly.

Motor appears to stall when juicing

- Wet pulp can build up under the juicer cover and stall the juicer if the juicer is used excessively without cleaning. If this occurs, disassemble and follow the cleaning instructions to clean the filter bowl surround, the stainless steel filter basket and the juicer cover.
-

- The juicer will automatically stop operating if either too much food is being processed at one time or the pieces are not small enough. Try trimming the food or cutting into smaller pieces of even size and processing a smaller amount per batch. To continue juicing, reset the juicer by turning the juicer OFF and back ON.
-

- Allow the motor to reach full speed before putting ingredients in the chute. Pressing ingredients down before the juicer reaches full speed can cause the motor to stall or overload. Use gentle to moderate pressure on the pusher. Lower pressure produces a better juice yield.
-

- Hard fruit and vegetables will put excess strain onto the motor if a low speed for soft fruits and vegetables is selected. Refer to the juicing guide to determine the correct speed for the fruit and vegetables selected for juicing.
-

Unit stops & overload protection LED flashes.

- This indicates the motor speed is slowed down to a not-efficient level. This may be caused by too heavy pushing force on the pusher or too much pulp sticking onto the lid or in pulp bin. Using proper pushing force on the food pusher or regularly clean the lid and pulp bin can prevent this situation to happen.
-

Overload Protection LED is on.

- This indicates motor overload protection is activated. To reset the unit, unplug the unit from power and let the motor cool down for 15 minutes, and plug it into the power again.

TIPS

THE INSIDE INFORMATION ON JUICING

Fresh fruit and vegetable juices are an excellent source of vitamins and minerals.

When you make your own fruit and vegetable juices, you have complete control over what is included.

PREPARATION OF FRUIT AND VEGETABLES

Fruits with hard or inedible skins should be peeled before juicing, including melons, mangoes, pomegranate, etc.

Some vegetables, such as cucumbers can be processed unpeeled depending on the softness of the skin and whether you like the taste of the skin in your juice.

Fruits with hard seeds or stones must be pitted before juicing, including nectarines, peaches, mangoes, plums, cherries, etc.

Citrus fruits with thick pith or skin should be peeled before juicing, including oranges, lemons, mandarins, as the skin and pith can make the juice bitter.

Trim leaves and wash vegetables to remove earth/soil, including carrots, beetroot, spinach, etc.

Trim, hull and remove stalks before juicing, including strawberries, apples, pears, etc.

A small amount of lemon juice can be added to apple juice to reduce browning.

THE RIGHT TECHNIQUE

When juicing a variety of ingredients with varying textures, start with the softer texture ingredients and then gradually change to the harder textured ingredients.

If you are juicing herbs, sprouts or other leafy green vegetables, either wrap them together to form a bundle and alternate with more solid ingredients for the best extraction.

Fruits and vegetables produce different amounts of liquid, and can vary between batches or at different times of year. Since juice recipes are not exact, the precise quantities of any juice are not crucial to the success of a particular mixture.

To extract the maximum amount of juice always push the food pusher down slowly.

Allow the motor to reach full speed before putting ingredients in the chute. Pressing ingredients down before the juicer reaches full speed can cause the motor to stall or overload. Use gentle to moderate pressure on the food pusher. Lower pressure produces a better juice yield.

JUICING GUIDE

FRUIT AND VEGETABLES	BEST SEASON TO BUY	STORAGE	NUTRITIONAL VALUE	KILOJOULE/ CALORIE COUNT
Apples	Autumn/ Winter	Vented plastic bags in refrigerator	Vitamin C, dietary fibre	166g Apple = 338kj (80 cal)
Apricots	Summer	Unwrapped in crisper of refrigerator	Potassium, dietary fibre	55g Apricot = 80kj (19 cal)
Beetroot	Winter	Cut off tops, then refrigerate unwrapped	Vitamin C, folate, dietary fibre, potassium	160g Beetroot = 332kj (79cal)
Blueberries	Summer	Cover in the refrigerator	Vitamin C	100g Blueberries = 220kj (52 cal)
Broccoli	Autumn/ Winter	Plastic bag in refrigerator	Vitamin C, B2, B5, B6, E, folate, dietary fibre	100g Broccoli = 131kjs (31 cal)
Brussels Sprouts	Autumn/ Winter	Unwrapped in crisper of refrigerator	Vitamin C, B2, B6, E, folate, dietary fibre	100g Brussels Sprouts = 156kj (37 cal)
Cabbage	Winter	Wrapped, trimmed in the refrigerator	Vitamin C, B6, folate, dietary fibre, potassium	100g Cabbage = 93kj (22 cal)
Carrots	Winter	Uncovered in refrigerator	Vitamin C, B6, beta-carotene, potassium	100g Carrots = 140kj (33 cal)
Cauliflower	Autumn/ Winter	Remove outer leaves, store in plastic bag in refrigerator	Vitamin C, B5, B6, folate and potassium	100g Cauliflower = 103kj (24.5 cal)
Celery	Autumn/ Winter	Refrigerate in plastic bag	Vitamin C, potassium	100g stick = 64kjs (15 cal)
Cucumber	Summer	Crisper in refrigerator	Vitamin C	100g Cucumber = 50kj (12 cal)
Fennel	Autumn to Spring	Refrigerate	Vitamin C, folate, dietary fibre	100g Fennel = 80kj (19 cal)
Grapefruit	All year round	Room temperature	Vitamin C, bioflavonoids, lycopene, dietary fibre	100g Grapefruit = 140kj (33 cal)

Grapes (Seedless)	Summer	Plastic bag in refrigerator	Vitamin C, B6, potassium	100g Grapes = 250-350kj (60-83 cal)
Kale	Winter/Autumn	Crisper in refrigerator	Vitamin C, K, beta-carotene, folate, dietary fibre	100g Kale = 206kj (49 cal)
Kiwi Fruit	Winter/ Spring	Crisper in refrigerator	Vitamin C, potassium	100g Kiwi Fruit = 219kj (52 cal)
Mangoes	Summer	Covered in refrigerator	Vitamin A, C, B1, B6, potassium	207g Mango = 476kj (113 cal)
Melons including Watermelon	Summer/ Autumn	Crisper in refrigerator	Vitamin C, folate, beta-carotene, dietary fibre	200g Melon = 210kj (50 cal)
Nectarines	Summer	Crisper in refrigerator	Vitamin C, B3, potassium, dietary fibre	151g Nectarines = 277kj (66 cal)
Oranges	Winter/ Autumn/ Spring	Cool, dry place for 1 week, transfer to refrigerator to keep longer	Vitamin C	131g Orange = 229kj (54 cal)
Peaches	Summer	Ripen at room temperature then refrigerate	Vitamin C, beta-carotene, potassium, dietary fibre	100g Peaches = 175kj (42 cal)
Pears	Autumn/Winter	Ripen at room temperature then refrigerate	Vitamin C, E, dietary fibre	161g Pear = 391kj (93 cal)
Pineapple	Spring/Summer	Store in a cool place	Vitamin C, E, dietary fibre	100g Pineapple = 180kj (43 cal)
Spinach	All year round	Refrigerate	Vitamin C, B6, E, beta-carotene, folate, magnesium, potassium, dietary fibre	100g Spinach = 65kj (15 cal)
Sweet Potato	All year round	Store in cool place	Vitamin C, E, beta-carotene, dietary fibre	100g Sweet Potato = 275kj (65 cal)
Tomatoes	Late Winter to early Summer	Ripen at room temperature then refrigerate	Vitamin C, E, lycopene, folate, dietary fibre	100g Tomatoes = 65-75kj (15-17 cal)

Notes

Breville Service Centre

Australian Customers

Phone: 1300 139 798

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