

the Juice Fountain® Fresh Compact

Instruction Book - BJE220



Breville®

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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

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).

- 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 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 5kg 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 that is recommended 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.
- 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.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before operating.

- 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 75mm wide feed chute
- C. Juicer Cover
- D. Stainless steel micro mesh filter basket
- E. High performance 950 watt motor
- F. Two speed controls with OFF dial
- G. Safety locking arm
- H. Integrated pulp collector
- I. Sealing juice jug lid with built in froth separator
- J. 1.4L Juice Jug

Not depicted:

- * Cleaning Brush

ASSEMBLY

BEFORE FIRST USE

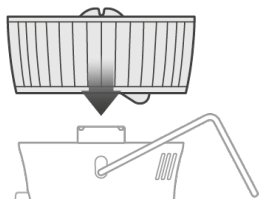
Before using your juicer for the first time, remove and safely discard any packaging materials and promotional stickers and labels.

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

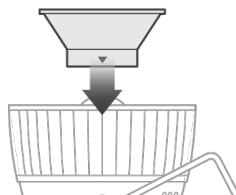
Alternatively, the juicer cover, integrated pulp collector, juice jug and lid as well as the food pusher and lid are all dishwasher safe. The stainless steel micro mesh filter basket may be washed in the top shelf of the dishwasher.

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

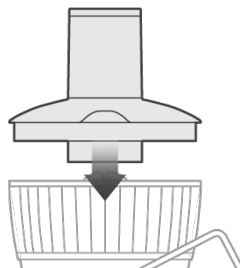
1. Place the motor base on a flat, dry surface such as a counter-top. Ensure that the juicer is turned OFF and the power cord is unplugged.
2. Place the integrated pulp collector on top of the motor base. Locate the integrated pulp collector so that the spout fits through the hole on the front of the motor base.



3. Align the arrows on the stainless steel micro mesh filter basket with the arrows on the motor drive coupling and push down until it clicks into place. Ensure the stainless steel micro mesh filter basket is fitted securely inside the integrated pulp collector and onto the motor base.



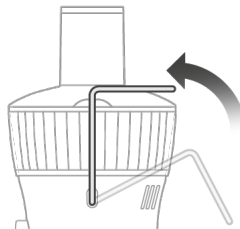
4. Place the juicer cover over the stainless steel micro mesh filter basket and integrated pulp collector. The ridges of the rim of the juicer cover should align with the small plastic wings on the integrated pulp collector. Lower into position.



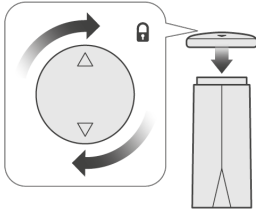
NOTE

The juicer cover can be positioned in either of the plastic wings on the integrated pulp collector.

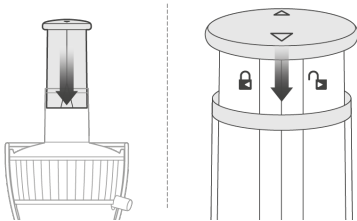
5. Raise the safety locking arm up and lock into the two grooves on either side of the juicer cover. The safety locking arm should now be in a vertical position and locked into place on top of the juicer cover.



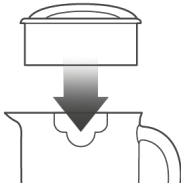
6. Secure the food pusher lid to the food pusher by twisting the lid on clockwise.



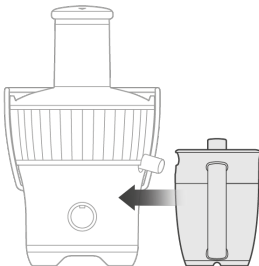
7. Slide the food pusher down the feed chute by aligning one of the grooves in the food pusher with the small bump on the inside of the top of the feed chute. The triangle icons on the food pusher lid will assist finding the correct alignment. Continue to slide the food pusher down the feed chute.



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

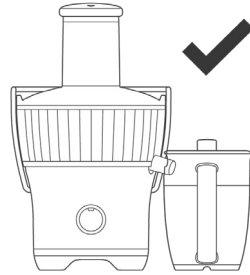


9. Place the juice jug sideways under the spout of the juicer.



NOTE

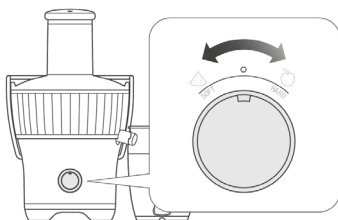
The jug is designed to clip in under the spout to give it a positive location.



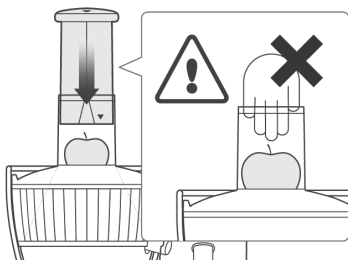
A glass could also be used to collect the juice, but using the jug and lid is recommended to avoid any splatter.

FUNCTIONS

1. Wash your selection of fruit and vegetables ready for juicing.
2. Ensure the juicer is correctly assembled. Ensure the stainless steel micro mesh filter basket is thoroughly cleaned before each use (refer to care and cleaning). Place the juice jug with lid fitted (or glass) under spout before commencing juicing.
3. Plug the power cord into a 220/240V power outlet and turn on. Turn the dial to select SOFT or HARD speed. Refer to the included juicing speed guide for assistance with selecting the appropriate speed for your selected fruit and vegetables.



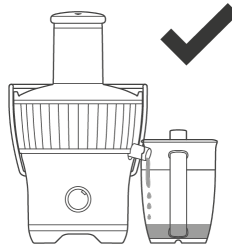
4. With the motor running, lift the food pusher out of the feed chute and place food into the feed chute. Using the food pusher, gently guide food down the feed chute. To extract the maximum amount of juice, always push the food pusher down slowly.



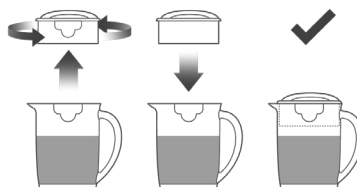
NOTE

Always ensure the power is turned on before inserting fruits and vegetables. Using a gentle pushing motion using the pusher will extract the maximum amount of juice.

5. Juice will flow into the juice jug and the separated pulp will accumulate in the integrated pulp collector.



6. 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

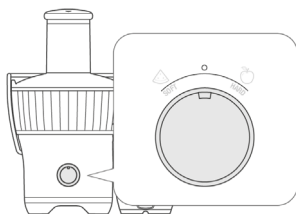
- Most fruit and vegetables such as small apples, carrots and cucumbers will not need to be cut to size as these will fit into the feed chute whole.
- When juicing carrots place the tip of the carrot into the feed chute last.
- When the integrated pulp collector is full of pulp, it must be emptied before continuing to juice. (Refer to disassembly instructions).
- Reassemble machine to continue juicing.

WARNING

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

DISASSEMBLY

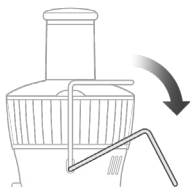
1. Turn the dial on the juicer to the OFF position and unplug.



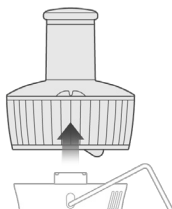
IMPORTANT

Wait for the filter basket to stop spinning before continuing to step 2.

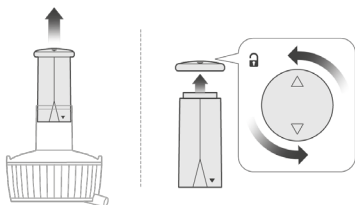
2. Pull the locking arm back over the grooves on either side of the juicer cover and move the locking arm down.



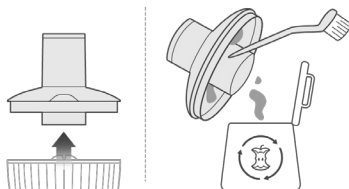
3. Remove the integrated pulp collector (preferably with the juicer cover, stainless steel micro mesh filter basket and food pusher in place) by lifting vertically from the motor base. Take it to the sink for easy cleaning.



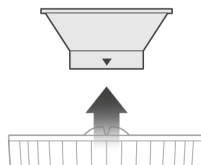
4. Remove the food pusher by lifting it vertically and remove the food pusher lid for cleaning by twisting it anticlockwise.



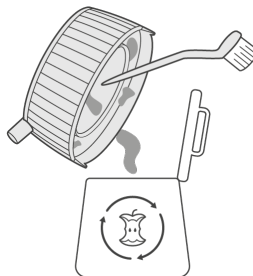
5. Remove the juicer cover from the integrated pulp collector by lifting it vertically. Remove any pulp from the cover by using the flat end of the brush to gently scrape down the sides.



6. Remove the stainless steel micro mesh filter basket by lifting it vertically from the integrated pulp collector.



7. Empty the pulp from the integrated pulp collector into a side bowl for composting or into the bin. Use the flat end of the brush to gently scrape down inside the pulp collector.



WARNING

The stainless steel filter basket contains small sharp blades to cut and process fruits and vegetables. Do not touch blades when handling the filter basket.

CARE & CLEANING

- Always ensure that the juicer is turned off then remove the plug from the power outlet before cleaning, disassembling and storing the appliance.
- Follow these instructions to clean all surfaces of parts that come into contact with food during normal use.
- For easy cleaning – immediately after each use always turn juicer off and then unplug.
- Then rinse removable parts under running water (to remove wet pulp). Allow parts to air dry.
- After disassembling the unit, all removable parts may be washed in hot soapy water or dishwasher safe parts may be placed in the dishwasher.
- The juicer cover, integrated pulp collector and juice jug and lid 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.
- Wipe the motor base with a damp cloth.
- For consistent juicing results always ensure that the stainless steel micro mesh filter basket is thoroughly cleaned using the supplied nylon bristle brush. Using the nylon washing brush, hold the stainless steel micro mesh filter basket under running water and brush the inside of the basket, hold it up towards a light to ensure the fine mesh holes are not blocked. If the holes are blocked soak the stainless steel filter basket in hot water with 10% lemon juice to loosen the blocked holes. Alternatively wash the stainless steel filter basket in the top shelf of the dishwasher.
- Do not soak the stainless steel micro mesh filter basket in bleach.
- Always treat the stainless steel micro mesh filter basket with care as it can be easily damaged.
- Discolouration of the plastic may occur with brightly coloured fruit and vegetables. To help prevent this, wash parts immediately after use.
- If discolouration does occur, the plastic parts can be soaked in 10% lemon juice and water or they can be cleaned with a non-abrasive cleaner.

NOTE

To assist with cleaning soak the stainless steel micro mesh filter basket in hot soapy water for approximately 10 minutes immediately after juicing is completed. If pulp is left to dry on the filter it may clog the fine pores of the filter mesh thereby lessening the effectiveness of the juicer.

For your convenience a nylon cleaning brush has been included with your juicer.

WARNING

Do not immerse the motor base in water or any other liquid. Do not use water jet to clean the motor base.

The centre of the filter basket and feed chute contain small sharp blades to process fruit and vegetables during the juicing function. Do not touch blades when handling the filter basket or feed chute.

TIPS

THE INSIDE INFORMATION ON JUICING

Although juice drinks are usually developed with flavour, texture and aroma at the forefront, the health benefits certainly add to the pleasurable taste experience.

Up to 70% of the nutrient content of fruit and vegetables is found in the juice. Liquids extracted from fresh fruit and vegetables form an important part of a well balanced diet. Fresh fruit and vegetable juices are an easy to make source of vitamins and minerals.

Juices are rapidly absorbed into the blood stream therefore being the quickest way in which the body can digest nutrients.

When you make your own juices, you have complete control over what you include in them. You select the ingredients and decide if you need to use sugar, salt or other flavoring agents.

PURCHASING AND STORAGE OF FRUIT AND VEGETABLES

- Always wash fruit and vegetables before juicing.
- Always use fresh fruit and vegetables for juicing.
- To save money and obtain fresher produce, purchase fruit or vegetables that are in season.
- Keep your fruit and vegetables ready for juicing by washing them before storing.
- Most fruits and hardier type vegetables can be stored at room temperature. The more delicate and perishable items such as tomatoes, berries, leafy greens, celery, cucumbers and herbs should be stored in the refrigerator until required.

PREPARATION OF FRUIT AND VEGETABLES

- If using fruits with hard or inedible skins such as mangoes, melons or pineapple, always peel before juicing.

- Citrus fruit can be juiced in the juicer if peeled first.
- All fruits with pits, hard seeds or stones such as nectarines, peaches, mangoes, apricots, plums and cherries must be pitted before juicing.
- Hard stems and leaves from fruit such as apples and pears should be removed before juicing.
- Carrot and beetroot tops can be removed before juicing.
- A small amount of lemon juice can be added to apple juice to prevent browning.

NOTE

Your juicer makes invigorating, frothy orange juice. Simply peel the oranges and juice. (It is best to refrigerate oranges before juicing).

THE RIGHT TECHNIQUE

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

If you are juicing herbs, sprouts or leafy green vegetables either wrap them together to form a bundle or juice them in the middle of a combination of ingredients to obtain the best extraction.

NOTE

If juicing herbs or leafy green vegetables on their own, the juice yield will be low due to the nature of centrifugal juicing. It is recommended to juice them as with a combination of other fruit and vegetables.

All fruit and vegetables produce different amounts of liquids. This varies within the same group i.e. one batch of tomatoes can produce more juice than another batch. Since juice recipes are not exact, the precise quantities of any juice are not crucial to the success of a particular mixture.

NOTE

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

GETTING THE RIGHT BLEND

It is easy to create great tasting juice. If you have been making your own vegetable and fruit juices, then you know how simple it is to invent new combinations. Taste, colour, texture and ingredient preferences are a personal thing. Just think of some of your favourite flavours and foods – would they work well together or would they clash. Some bold flavours could over power the more subtle flavours of others. It is however, a good rule of thumb to combine starchy, pulpy ingredients with those high in moisture.

USING THE PULP

The remaining pulp left after juicing fruit or vegetables is mostly fibre and cellulose which, like the juice, contains vital nutrients necessary for the daily diet and can be used in many ways. However, like the juice, pulp should be used that day to avoid loss of vitamins. Some of the uses of pulp are to bulk out rissoles, thicken casseroles or soups or in the case of fruit, simply placed in a bowl topped with meringue and baked for a simple dessert.

Pulp can also be used for compost in the garden.

NOTE

When using the pulp, there may be some pieces of fruit or vegetables remaining. These should be removed before using the pulp in any recipes.

FRUIT & VEGETABLE FACTS

FRUIT AND VEGETABLES	BEST SEASON TO BUY	STORAGE	NUTRITIONAL VALUE	CALORIE COUNT
Apples	Autumn/ Winter	Vented produce bags in refrigerator	High in Dietary Fibre and Vitamin C	166g Apple =80 cals
Apricots	Summer	Unwrapped in crisper of refrigerator	High in Dietary Fibre Contains Potassium	55g Apricot =19 cals
Bananas	Autumn/Sp ring	Room temperature	Vitamins B6 & C, Potassium, Dietary Fibre	100g Banana =90 cals
Beetroot	Winter	Cut off tops, then refrigerate unwrapped	Good source Folate and Dietary Fibre Vitamin C and Potassium	160g Beetroot =79cals
Blueberries	Summer	Cover in the refrigerator	Vitamin C	100g Blueberries =52 cals
Broccoli	Autumn/ Winter	Produce bag in refrigerator	Vitamin C, Folate, B2, B5, E, B6 and Dietary Fibre	100g Broccoli =31 cals
Brussels Sprouts	Autumn/ Winter	Unwrapped in crisper of refrigerator	Vitamin C, B2, B6, E, Folate and Dietary Fibre	100g Brussels Sprouts =37 cals
Cabbage	Winter	Wrapped, trimmed in the refrigerator	Vitamin C, Folate, Potassium B6 and Dietary Fibre	100g Cabbage =22 cals
Carrots	Winter	Uncovered in refrigerator	Vitamin A, C, B6 and Dietary Fibre	100g Carrots =33 cals
Cauliflower	Autumn/ Winter	Remove outer leaves, store in produce bag in refrigerator	Vitamin C, B5, B6, Folate, Vitamin K and Potassium	100g Cauliflower =24.5 cals
Celery	Autumn/ Winter	Refrigerate in produce bag	Vitamin C and Potassium	100g stick =15 cals
Cucumber	Summer	Crisper in refrigerator	Vitamin C	100g Cucumber =12 cals
Fennel	Autumn to Spring	Refrigerate	Vitamin C, Dietary Fibre, Folate	100g Fennel =19 cals

Grapefruit	All year round	Room temperature	Vitamin C, Bioflavonoids, Lycopene, Dietary Fibre	100g Grapefruit =33 cals
Grapes (Seedless)	Summer	Produce bag in refrigerator	Vitamin C, B6 and Potassium	100g Grapes =60-83 cals
Kiwi Fruit	Winter/ Spring	Crisper in refrigerator	Vitamin C and Potassium	100g Kiwi Fruit =52 cals
Mangoes	Summer	Covered in refrigerator	Vitamin A, C, B1, B6 and Potassium	207g Mango =113 cals
Melons including Watermelon	Summer/ Autumn	Crisper in refrigerator	Vitamin C, Folate, Dietary Fibre and Vitamin A	200g Melon =50 cals
Nectarines	Summer	Crisper in refrigerator	Vitamin C, B3, Potassium and Dietary Fibre	151g Nectarines =66 cals
Oranges	Winter/ Autumn/ Spring	Cool, dry place for 1 week, transfer to refrigerator to keep longer	Vitamin C	131g Orange =54 cals
Peaches	Summer	Ripen at room temperature then refrigerate	Vitamin C, Potassium, Dietary Fibre, Beta Carotene	100g Peaches =42 cals
Pears	Autumn/Winter	Ripen at room temperature then refrigerate	Vitamin C & E Dietary Fibre	161g Pear =93 cals
Pineapple	Spring/Summer	Store in a cool place	Vitamin C & E Dietary Fibre	100g Pineapple =43 cals
Spinach	All year round	Refrigerate	Vitamin B6, C, E, Beta carotene, Folate, Magnesium, Potassium, Dietary Fibre	100g Spinach =15 cals
Sweet Potato	All year round	Store in cool place	Vitamins C, E, Beta Carotene, Dietary Fibre	100g Sweet Potato =65 cals
Tomatoes	Late Winter to early Summer	Ripen at room temperature	Lycopene, Vitamin C, E, Folate, Dietary Fibre	100g Tomatoes =15-17 cals

TROUBLESHOOTING

PROBLEM	EASY SOLUTION
Machine will not work when turned ON	• The safety locking arm may not be correctly engaged in the vertical operating position with the locking arm located into the two grooves on either side of the juicer cover.
Motor appears to stall when juicing	• Wet pulp can build up under the cover if the juicing action is too vigorous. Try slower juicing action by pushing the food pusher down slower. Clean the integrated pulp collector, the stainless steel micro mesh filter basket and the juicer cover.
Excess pulp building up in the stainless steel micro mesh filter basket	• Stop the juicing process. Remove the juicer cover, scrape off pulp. Re-assemble and begin juicing again. Try alternating (soft and hard) vegetable and fruit varieties.
Pulp too wet and reduced extracted juice	• Try a slower juicing action by pushing the food pusher down slower. Remove stainless steel micro mesh filter basket and thoroughly clean mesh walls with the nylon brush. Rinse the stainless steel micro mesh filter basket under hot water. If the fine mesh holes are blocked, soak the stainless steel micro mesh filter 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 or vegetables) which could be inhibiting the juice flow.
Juice leaks between the rim of the juicer and the cover of the filter	• Try a slower juicing action by pushing the food pusher down slower.
Bowl container juice sprays out from spout	• Try a slower juicing action by pushing the food pusher down slower.
Juicer makes loud noise when turned on	• Stainless steel micro mesh filter basket is not properly locked into position. Turn the juicer dial to the OFF position and unplug. • Disassemble the juicer (refer to Disassembly). • Re-assemble (refer to assembly).
No juice coming out while juicing	• Check that the spout is not blocked with pulp. • Refer to care and cleaning.

Notes

Notes

Notes

Breville Service Centre

Australian Customers

Phone: 1300 139 798

Web: www.breville.com

New Zealand Customers

Phone: 0800 273 845

Web: www.breville.com

Breville®

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