

## WARRANTY

This GLEN Slow Juicer is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of two year from the date of purchase. Should any defect develop in this product, the customer should bring the product to the nearest authorised service centre, where the company undertakes to get the product repaired free of charge.

This warranty is not valid if :

- The use and care instructions have not been followed.
- Defects are caused by accident, misuse, abuse or commercial use.
- The repair work is carried out by persons not authorised by the company.
- Any modification or alteration of any nature is made in the product.
- Normal wear & tear of the product is not covered under warranty
- The Bill/Cash memo and copy of warranty card is not presented.
- Plastic parts and strainers are not covered under warranty as they may break if not handle carefully.

Under no circumstances, whether based on limited warranty or otherwise shall the company be liable for incidental, special or consequential damages. Use of product indicates acceptance by you of the aforesaid terms and conditions.

PRODUCT NAME      COLD PRESS SLOW JUICER SA 4017

SERIAL NO. \_\_\_\_\_

DATE OF PURCHASE \_\_\_\_\_

DEALER'S STAMP & SIGNATURE

## SPECIFICATIONS

Supply Voltage    : 230 V AC  
Power                : 150 W  
Capacity            : 500 ml  
Rated frequency   : 50 Hz

**Glen Appliances Pvt. Ltd.**, I-34, DLF Ind. Area, Phase-I, Faridabad, India.  
Helpline : 0129-2254191  
E-mail : [info@glenindia.com](mailto:info@glenindia.com) Website : [www.glenindia.com](http://www.glenindia.com)

# GLEN

## USER'S GUIDE



**COLD PRESS SLOW JUICER**  
**SA 4017**

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## ATTENTIONS

1. Be sure to disconnect power supply before taking apart, packing or commissioning of any part of this product.
2. This product belongs to Y connection. If power supply cords are damaged, please contact with the Customer Service Department of this company in order to avoid risks. Be sure not to take apart or repair by yourself.
3. Before use, please check if the power cord, plug, fine strainer, auger, noodle extruding body and other parts are damaged. Please stop using the product if any damage is found, and contact our customer service department in time, and do not disassemble and repair voluntarily in case of danger.
4. If this product needs to be repaired in the course of application, please contact with the Customer Service Department of this company. Be sure not to take apart or repair by yourself in order to avoid risks.
5. Before switching on the power, please make sure that the removable parts are fully installed, such as the juicing body, auger, fine strainer, juicing body cover, etc.
6. During operation, in case of any damage to the operator or the product, it is strictly forbidden to put fingers or sharp objects into the material inlet to directly contact the rotating parts such as the auger, etc.; it is strictly forbidden to use any object to replace pusher rods. It is strictly forbidden to keep eyes close to the material inlet in case of any accident.
7. The ingredients should be cut into small pieces so that they can be put into the inlet of the juicing body. If there are fruits and vegetables with kernel, hard seed, thick skin or hard shell, remove them before processing.
8. When ingredients are put in, the force to push the ingredients should not be so great, and it is advisable that the ingredients can be cut off.
9. It is normal for the fine strainer, juicing body cover, auger and other parts to be stained after juicing certain fruits and vegetables. It does not affect the quality of the food and will not be harmful to eaters' health.
10. The product is equipped with an intelligent protection chip, making it automatically stop after 20 minutes of continuous work. At this time, please stop the operation for 20-30 minutes, and then continue to use the motor after cooling. This method is conducive to extending the service life of the product.
11. The product has a current limiting design. When processing harder ingredients, the motor will be locked-rotor and the current will increase. When the current exceeds 2A, the machine will make a "tick" sound and the motor will stop working. This method can effectively protect the motor from over-current and extend the service life of the motor.
12. If the motor stops due to current limiting protection or locked-rotor and the motor cannot be automatically reversed during the operation process, start the "Reverse" key of the power switch. You need to get the ingredients out, and then start the "ON" key of the power switch for normal use of the machine. If it is still locked-rotor, it is recommended to clean up the ingredients in the auger and continue to use it. This method is to protect the motor.

13. After use, please wait until the motor and auger stop rotating and make sure that the power is disconnected before removing the removable parts of the machine.

14. All parts of this product are not allowed to be disinfected with hot water over 80°C and microwave ovens to avoid thermal deformation damage. Parts and materials in contact with food ingredients are in line with food hygiene certification, clean, hygienic and reliable.

15. Do not put the juicer body into water or other liquids, nor flush it with water or other liquids to avoid any damage the machine body.

16. Not allow to use steel wool, abrasive cleaner or corrosive liquid (e.g. petrol or acetone) to wash this product

17. This product is only applicable to individual or home application.

18. This product is a Class I appliance. The grounding wire of the socket must be well grounded.

19. The instructions for appliances warn against misuse

20. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning

21. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children

22. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved

23. Children shall not play with the appliance

24. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use

25. This appliance is intended for household use and similar applications such as:

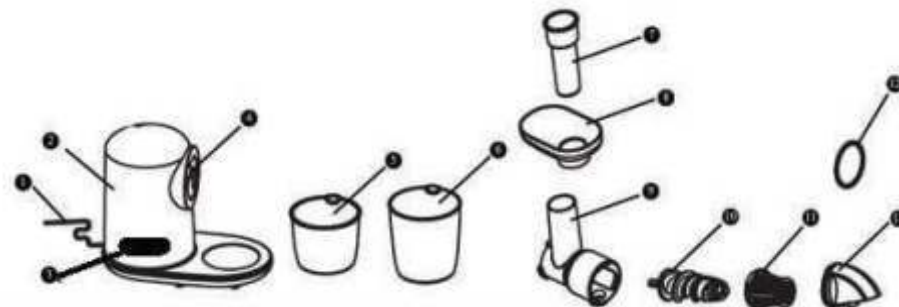
- staff kitchen areas in shops, offices and other working environments
- farm houses
- by clients in hotels, motels and other residential type environments
- bed and breakfast type environments

26. The symbol on the product or its packaging indicates:



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local authority for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps hazardous substances can leak into the groundwater and get into the food Chain, damaging your health and well-being. Please contact your local or regional waste authority for more information on collection, reuse and recycling programs.


## DIRECTIONS FOR USE



Serial number	Name of parts	Function introduction
1	Power Line	Used to power on and provide power.
2	Juicer Body	The main parts of the machine, including the motor and other parts. It is the source of this machine and provides power.
3	Power Switch	Control the working status of the product, including forward rotation, closing and reverse rotation.
4	Button	It is used to lock the juicing body and prevent the body from loosening from the machine body during operation. When you need to remove the juicing body from the machine body, you must press and hold the button.
5	Juice Cup	Catch and collect fruit juice separated from the juicing body.
6	Pomace Cup	Catch and collect pomace separated from the juice.
7	Pusher	When ingredients are placed, gently push the ingredients so that the ingredients are in full contact with the auger to increase the juicing efficiency.
8	Hopper	It is mainly used to store juiced ingredients.
9	Juicing body	It is the main parts of juicing. The ingredients are put in from the inlet on top of the juicing body, and discharge the juice and pomace through the juice outlet and pomace outlet.
10	Auger	It is the main parts of juicing, which is used to convey the ingredients and grind the ingredients by running in with the fine strainer.
11	Fine strainer (with screen inside)	Run in with the auger to grind the juiced ingredients and filter out the juice.
12	Juicing body cover silicone loop	It is placed at the joint between the juicing body and the juicing body cover (to prevent juice from flowing out from the joint) and also to adjust the tightness of the juicing body and the juicing body cover.
13	Juicing body cover	The main components of juicing connect the juicing body to play a role in security protection.




## Method of Application







Before using this product for the first time, please thoroughly wash parts that touch with foods (see "main-ten-ance and Preservation")




	<p>Keys operation instructions:</p> <ul style="list-style-type: none"> <li>•ON : normal operation key</li> <li>•OFF: Close, stop</li> </ul> <p>-Reverse: Used when the pomace discharging is not smooth or locked. Hint: When the flushing off of the pulp is unsmooth or the motor is stuck, please turn off the appliance, press and hold the "Reverse" key for about 3 sec, the spiral motor starts to reverse, then release the "Reverse" key to stop the reversion; Press the "ON" key to continue the normal process.</p>
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## I. Product Usage

Follow these steps to install and use the product:

	<p>1</p> <p>Connect the juicing body to the machine body:</p> <ol style="list-style-type: none"> <li>1.Put the central position of the inlet of the juicing body to align the position of "unlocking sign" on the machine body (the three fa-steners of the juicing body will be aligned).</li> <li>2.Then rotate counterclockwise, and when you hear a "tick" sound, it shows that the juicing body is fully connected.</li> </ol>
	<p>2</p> <p>Align the auger's hexagonal axis with the hole in the machine body and push it horizontally to the bottom. (If it is not aligned, slightly align by rotating the auger)</p>
	<p>3</p> <p>Put the larger end of the fine strainer in from the end of the auger, and align the three fasteners of the fine strainer to the three fastening slots in the juicing body. (The fine strainer is only used in conjunction with the juicing button on the back, and this function is used for juicing)</p>

	<p>4</p> <p>Displace the three fastening slots on the juicing body cover from the three fastening slots on the juicing body, push into horizontally, and then rotated counterclockwise to screw tightly the juicing body cover and the juicing body.</p>
	<p>5</p> <p>Place the juice cup next to the machine body and its open aligns the juice mouth of the juicing body.</p>
	<p>6</p> <p>Put the pomace cup under the pomace outlet of the juicing body, close to the juice cup (the high end of the pomace cup shall be close to the pomace outlet, which is more conducive to pomace discharging).</p>
	<p>7</p> <p>Place the hopper on the upper end of the feeding barrel of the juicing body. The hopper makes feeding ingredients more convenient, especially when processing small-grained ingredients such as grapes, strawberries, etc.</p>
	<p>8</p> <p>Turn on the power and get ready for work. (Make sure the switch is off before turning on the power)</p>
	<p>9</p> <p>Wash the fruits and vegetables, cut them into pieces that can be put into the feed inlet, and place them on the hopper for use.</p> <ul style="list-style-type: none"> <li>•Please remove kernels, hard seeds, thick or hard shell of fruits and vegetables first.</li> <li>•Fruits such as sugar cane, guava, and mango cannot be juiced with this machine.</li> </ul>

	10	<p>Press the "ON" key of the switch and the product starts to work. The working time shall be less than or equal to 10 minutes.</p> <ul style="list-style-type: none"> <li>• Do not touch the power switch with wet hands to avoid electric shock, electric leakage or fire.</li> </ul>
	11	<p>Put the ingredients into the feed inlet of the juicing body and push the ingredients with the push rod.</p> <ul style="list-style-type: none"> <li>• When ingredients are put in, the force to push the ingredients should not be so great, and it is advisable that the ingredients just can be cut off.</li> <li>• Don't put your fingers or other objects into the feed inlet of the juicing body!</li> </ul> <p>If the pomace cup or juice cup is full, disconnect the power and clean it before use.</p>
	12	<p>Put the ingredients into the feed inlet of the juicing body and push the ingredients with the push rod.</p> <ul style="list-style-type: none"> <li>• When ingredients are put in, the force to push the ingredients should not be so great, and it is advisable that the ingredients just can be cut off.</li> <li>• Don't put your fingers or other objects into the feed inlet of the juicing body!</li> </ul> <p>If the pomace cup or juice cup is full, disconnect the power and clean it before use.</p>

## II. Tips for Fruit Selection


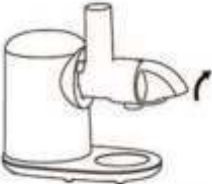

1. Select and use fresh fruits and vegetables, which contain more juice. Particularly suitable fruits include pineapple, celery sticks, apples, cucumbers, spinach, melons, tomatoes, oranges, grapes, and the like.
2. Instead of paring the thin skin of fruits and vegetables, you only need to pare the thick skin of fruits and vegetables like oranges, pineapples etc. Seeds of citrus fruits also need to be removed because they will bring bitterness to the juice.
3. When apples are pressed, the concentration of apple juice depends on the type of apple selected; the juicier the apple juice is, the clearer it is, so choose the type of apple to be used for juice based on the concentration of juice you want.
4. Freshly juiced apple juice may quickly turn brown, and you can add a few drops of lemon juice to slow this process.
5. Leaves and leaf stems (such as lettuce) can be juiced with this machine.
6. The nutrients of common fruits and vegetables are as follows:

Fruits/vegetables	Vitamins/mineral substances	KJ/Calorie
Apple	Vitamin C	200g= 150KJ (72 Calorie)
Apricot	Abundant in dietary fiber, containing kalium	30g= 85KJ (20Calorie)
Beet	Good sources of folic acid, dietary fiber, vitamin C and kalium	160g= 190KJ(45 Calorie)
Blueberry	Vitamin C	125g= 295KJ (70 Calorie)
Brussels sprouts	Vitamin C, B, B6, E, folic acid and dietary fiber	100g=110KJ (26 Calorie)
Cabbage	Vitamin C, folic acid, kalium, B6 and dietary fiber	100g= 110KJ(26 Calorie)
Carrot	Vitamin A, C, B6 and dietary fiber	120g= 125KJ(30Calorie)
Celery	Vitamin C and kalium	80g= 55KJ (13Calorie)
Cucumber	Vitamin C	280g= 120KJ (29Calorie)
Foeniculum vulgare	Vitamin C and dietary fiber	300g= 145KJ (35 Calorie)
Grape	Vitamin C, B6 and kalium	125g= 355KJ (85 Calorie)
Kiwi fruit	Vitamin C and kalium	100g= 100KJ (40 Calorie)
Melon	Vitamin C, folic acid, dietary fiber and vitamin A	200g= 210KJ (50 Calorie)
Nectarine	Vitamin C, B3, kalium and dietary fiber	180g= 355KJ (85 Calorie)
Peach	Vitamin C, B3, kalium and dietary fiber	150g= 205KJ (49Calorie)
Peer	Dietary fiber	150g= 250KJ (60Calorie)
Pineapple	Vitamin C	150g= 245KJ (59 Calorie)
Raspberry	Vitamin C, ferrum, kalium and magnesium	125g= 130KJ (31Calorie)
Tomato	Vitamin C, dietary fiber, vitamin E, folic acid and vitamin A	100g= 90KJ (22 Calorie)

## CLEANING AND MAINTENANCE

### Maintenance and Preservation

1. Before washing this product, be sure to turn off the switch and disconnect the power supply.
2. Please timely wash this product after application.
3. The juicer body must not be washed with water. The stains on the body must be wiped with a drying rag or drying cotton cloth.
4. Please make sure the product is clean and dry before storage.
5. Please refer to the following steps to disassemble the juicer and then clean:

	1	Take the pusher and the hopper first.
	2	Hold the button near the juicing body down, and at the same time rotate the juicing body clockwise to take the body down. If the button is not pressed, the body can't be taken down.
	3	After the juicing body is disassembled, take the juicing body cover, the juice fine strainer and the auger down in proper order, and the removable parts can be cleaned with clear water.

### Product Safety Indexes

Rated voltage	120V(US) 220V-240V(UK)
Rated power	150W
Rated frequency	60Hz(US) 50/60Hz(UK)
Continuous Working Hours	≤20minutes
Interval	≥20-30minutes

## ABNORMALITY ANALYSIS AND SOLUTION

Fault phenomenon	Analysis of causes	Fault resolution
After connecting the power supply, turn on the switch, but this product cannot work	1. The power plug is not plugged in properly. 2. The outlet is in poor contact The internal cable of the main unit is off, or the circuit board is damaged.	1. Plug the power plug back in again. 2. Replace the power socket and try again. Please contact with the Customer Service Department of this company.
This machine stops during the application	This is not an abnormal occurrence.	If the product still emits this odor after repeated use, please contact with the Customer Service Department of this company.
This machine stops during the application	1. The voltage is too low 2. Excessive or hard ingredients The continuous working hour is too long	1. Check if the voltage is too low. 2. Disconnect the power and remove the excess ingredients (Sugar cane cannot be juiced. Hard skin / hard core fruits and vegetables should be first removed the hard skin / hard core before juiced). It is a normal phenomenon, and the motor will resume operation after a break.
Noise at work	1. The auger and fine strainer are not fully installed, resulting in unsteady operation; 2. The start motor in the machine body breaks down. 3.7b. noisy when some ingredients are juiced.	1. Fully install the auger and fine strainer. 2. Please contact with the Customer Service Department of this company. The food itself has a rubbing sound, which is normal.
It is difficult to unscrew the juicing body cover after juicing	There is oil stain on the surface of the juicing body cover; 2. The ingredients in the juice net are not juiced completely.	1. Clean the surface of the juicing body cover; 2. Continue to turn on and juice the ingredients completely or long press the reverse button for a few seconds to rotate the ingredients out of the juice net.

#### Note:

The above are analysis and resolution of common faults. As for other faults, please contact with the Customer Service Department of this company. Be sure not to take apart or repair by yourself.