

# electriQ

## WF1000 Whole Fruit Power Juicer USER MANUAL



Thank you for choosing ElectriQ.  
Please read this user manual before using this power juicer  
and keep it safe for future reference.  
Visit our page [www.electriQ.co.uk](http://www.electriQ.co.uk) for  
our entire range of Intelligent Electricals

# Contents

SAFETY INSTRUCTIONS	3
Quick Reference Guide	4
Assembly and Operation	5
Fruits and Vegetables Nutrition Tables	9
Cleaning and maintenance	13
Troubleshooting	14

## **SAFETY INSTRUCTIONS**

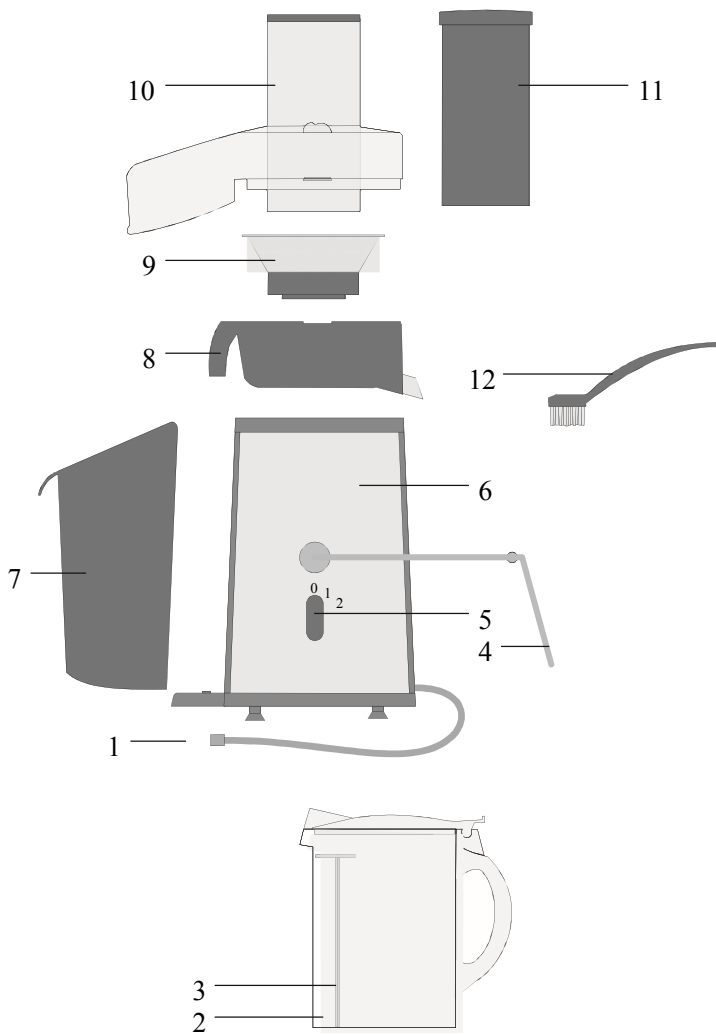
### **Important**

- Carefully read the instructions before operating the unit
- This appliance is for indoor use only.
- Rating: This unit must be only connected to a 220-240 V / 50 Hz earthed outlet. Always check the rating label against your electrical supply.
- If you are in any doubt about the suitability of your electrical supply have it checked and, if necessary, retested by a qualified electrician.
- This juicer has been tested and is safe to use. However, as with any electrical appliances - use it with care.
- Disconnect the power plug from socket before dismantling, assembling or cleaning.
- Do not clean the unit by spraying it or immersing it in water.
- Never operate this appliance if the cord or plug is damaged. Ensure the power cord is not stretched or exposed to sharp object/edges.
- Do not pull the mains cable to disconnect the mains plug from the mains.
- Do not use the appliance if any part or any accessory is damaged or defective.
- A damaged supply cord or plug should be replaced by the manufacturer or a qualified electrician in order to avoid a hazard.
- Avoid touching any moving parts of the appliance.
- Never insert fingers, or any other objects apart from the food pusher through the feeder
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities. It is also not intended for use by those with a lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Do not leave children unsupervised with this appliance.
- Any service other than regular cleaning should be only performed by an authorized service representative. Failure to comply could result in a voided warranty.
- Do not use the appliance for any other purposes than its intended use.
- Always place the unit on a dry and stable surface.
- Do not use the appliance in places where humidity is very high (>80%RH)
- Do not immerse the appliance in water or other liquids. If the appliance is immersed in water or other liquids by mistake, do not touch the appliance with your hands. Immediately remove the mains plug from the wall socket. If the appliance is immersed in water or other liquids, discard it

### **Unit Safety Protection and Performance Tips**

- Make sure the unit is correctly assembled and the safety locks engaged
- When juicing take regular breaks to avoid motor overheating
- Always clean the juicer immediately after use

## Quick Reference Guide



1. Power cord
2. Juice jug
3. Juice foam separator
4. Safety lock
5. Power switch with speed control
6. Juicer main body
7. Pulp container
8. Juice collector
9. Juicing blade
10. Lid with feeding tube
11. Pusher
12. Cleaning brush

Your ElectrIQ juicer has been designed for extracting juice from fruits and vegetables. It is recommended for power juicing. This juicer is suitable exclusively for domestic use.

### Initial use

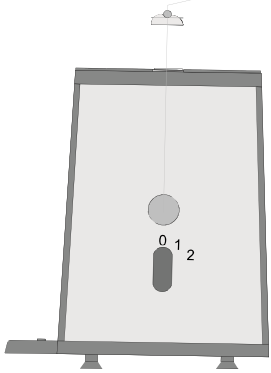
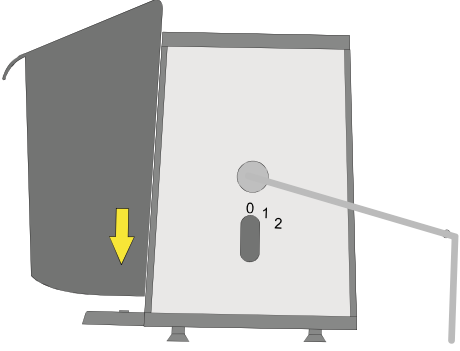
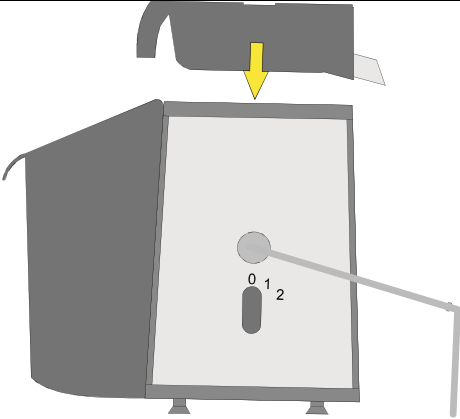
#### Preparation

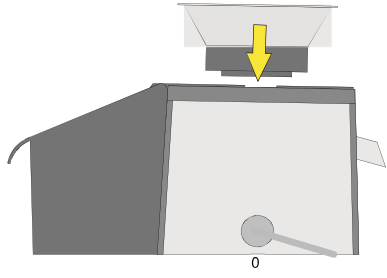
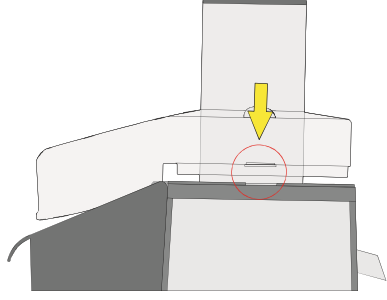
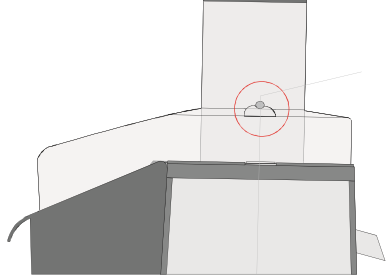
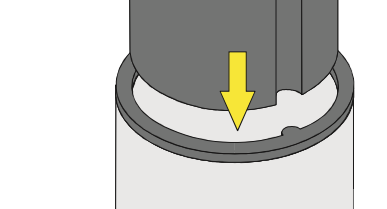
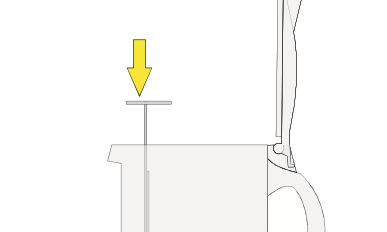
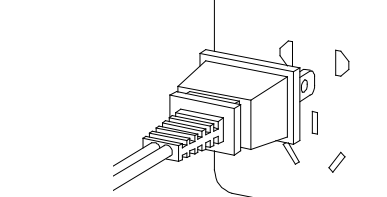
- Clean the appliance before first use
- Clean the accessories.

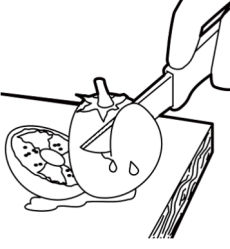
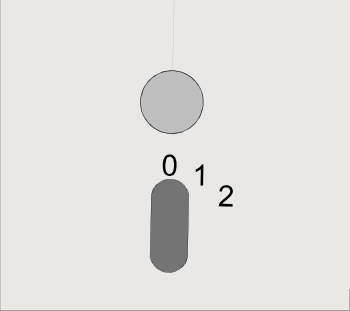

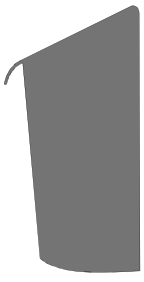
Refer to the section "**Cleaning and maintenance**"

## Assembly and Operation

Before assembly or disassembly, switch off the appliance, remove the mains plug from the wall socket and wait until the appliance has cooled down.

	1	Place the base of the appliance on a stable and flat surface.
	2	Attach the pulp container (7) to the base. Pay attention to the recess on the base of the pulp container.
	3	Insert the Juice collector (8) into the matching recesses in the base. Press the collector insert firmly downwards, in order to make contact with the motor.

	4	Place the juicing blade (9) on the juice collector (8). Ensure that the blade (9) clicks in and is not just sitting above the collector insert.
	5	Firmly attach the lid with the feed tube (10). Pay attention to the catch on the juice collector (8).
	6	Raise the safety lock (4) firmly upwards until it engages in the two catches on the lid (10). Make sure the safety lock is properly installed securing the juice collector (8) and the lid with feeding tube (10) in place.
	7	Align the pusher (11) with the feed tube (10). The feed tube has a catch that guides the feeder. The pusher can only be inserted in this way.
	8	Open the lid of the juice container (2) and insert the foam separator (3) if you want to remove the foam from the juice. The juicer is ready to use now
	9	Insert the mains plug into the wall socket.

	10	<p>WF1000 is a whole fruit juicer. You can juice whole apples, carrots and peeled oranges. If the fruits or vegetables are larger than the feeding tube please cut them into pieces that fit into the feed tube (10).</p>
	11	<p>Switch on the appliance with the desired setting (see Switching On/ Off)</p>
	12	<p>Use the pusher (11) to press the pieces of fruit and vegetables through the feeding tube (10). Do not exert too much pressure on the pusher.</p>
	13	<p>If necessary, empty the juice collector (8) and the pulp jug (7).</p>
	14	<p>After use, switch off the appliance, remove the mains plug from the wall socket and wait until the appliance has cooled down before cleaning</p>

## **Switching On / Off**

### **Notes:**

- Do not leave the appliance switched on continuously for more than one minute. After one minute, switch off the appliance and allow it to cool down for two minutes before switching it on again. Allow the appliance to cool down completely after every three cycles of "one minute on / two minutes off".
- If the appliance stops working, possibly due to its thermal protection system, switch off the appliance and allow it to cool down for 20-30 minutes before switching it on again.
- To switch on the appliance to continuous low speed mode, turn the speed control knob (1) to the "1" position. The setting is suitable for processing soft fruits and vegetables (e.g. peaches, seedless watermelons, seedless grapes, raspberries, tomatoes and cucumbers).
- To switch on the appliance to continuous high speed mode, turn the speed control knob (1) to the "2" position. The setting is suitable for processing hard fruits and vegetables (e.g. apples, pears, carrots, cauliflower and broccoli).
- To switch off the appliance, turn the speed control knob (1) or (2) to the "O" position.

### **Notes:**

- Do not insert hands or any objects into the feeding tube to press food ingredients. Always use the provided pusher. Do not exert too much pressure on the pusher.
- If the appliance starts to vibrate strongly, switch off the appliance and clean the juicing blade.
- Only operate the appliance when the pulp jug is placed under the pulp outlet. Regularly empty the pulp jug when processing larger quantities of fruit or vegetables. Empty the pulp jug when it is full.
- Only operate the appliance when the juice jug is placed under the juice outlet. Regularly empty the juice jug when processing larger quantities of fruit or vegetables. Empty the juice jug when it is full.



## Juicing

- Preferably use fresh fruits and vegetables, as they contain more juice. Cold fruits and vegetables will produce more and better quality juice.
- Do not use fruits or vegetables with hard seeds or thick skins. Always remove hard seeds or thick skins.
- When processing harder fruits or vegetables (e.g. carrot), use very small pieces only and do not exert more pressure on the pusher to prevent jamming of the appliance.
- Very hard fruits, fibrous fruits and fruits with starch (e.g. pineapple cores, bananas, mangos, papayas, avocados, dates and figs) are not suitable for the juice extractor.
- Use a slow juicer, food processor, blender or hand blender to process very hard fruits, fibrous fruits and fruits with starch. Very hard vegetables, fibrous vegetables and vegetables with starch (e.g. potatoes and sugar cane) are not suitable for the juice extractor. Use a slow juicer, food processor, blender or hand blender to process very hard vegetables, fibrous vegetables and vegetables with starch. It is recommended to drink the juice immediately after extraction, as the juice will quickly lose its colour and nutritional value. Add a little lemon juice or lime juice to slow down the oxidation process. Refer to the following tables for the nutritional values of a wide range of fruits and vegetables.

### Vegetables

#### Nutrition Facts

Raw, edible weight portion. Percent Daily Values (%DV) are based on a 2,000 calorie diet.

Vegetables Serving Size (gram weight/ ounce weight)	Calories	Calories from Fat	Total Fat		Sodium		Potassium		Total Carbo-hydrate		Dietary Fiber		Sugars (g)	Protein (g)	Vitamin A (%DV)	Vitamin C (%DV)	Calcium (%DV)	Iron (%DV)
			(g)	(%DV)	(mg)	(%DV)	(mg)	(%DV)	(g)	(%DV)	(g)	(%DV)						
<b>Asparagus</b> 5 spears (93 g/3.3 oz)	20	0	0	0	0	0	230	7	4	1	2	8	2	2	10	15	2	2
<b>Bell Pepper</b> 1 medium (148 g/5.3 oz)	25	0	0	0	40	2	220	6	6	2	2	8	4	1	4	190	2	4
<b>Broccoli</b> 1 medium stalk (148 g/5.3 oz)	45	0	0.5	1	80	3	460	13	8	3	3	12	2	4	6	220	6	6
<b>Carrot</b> 1 carrot, 7" long, 1 1/4"	30	0	0	0	60	3	250	7	7	2	2	8	5	1	110	10	2	2

diameter (78 g/2.8 oz)																		
<b>Cauliflower</b> 1/6 medium head (99 g/3.5 oz)	25	0	0	0	30	1	270	8	5	2	2	8	2	2	0	100	2	2
<b>Celery</b> 2 medium stalks (110 g/3.9 oz)	15	0	0	0	115	5	260	7	4	1	2	8	2	0	10	15	4	2
<b>Cucumber</b> 1/3 medium (99 g/3.5 oz)	10	0	0	0	0	0	140	4	2	1	1	4	1	1	4	10	2	2
<b>Green (Snap) Beans</b> 3/4 cup cut (83 g/3.0 oz)	20	0	0	0	0	0	200	6	5	2	3	12	2	1	4	10	4	2
<b>Green Cabbage</b> 1/12 medium head (84 g/3.0 oz)	25	0	0	0	20	1	190	5	5	2	2	8	3	1	0	70	4	2
<b>Green Onion</b> 1/4 cup chopped (25 g/0.9 oz)	10	0	0	0	10	0	70	2	2	1	1	4	1	0	2	8	2	2
<b>Iceberg Lettuce</b> 1/6 medium head (89 g/3.2 oz)	10	0	0	0	10	0	125	4	2	1	1	4	2	1	6	6	2	2
<b>Leaf Lettuce</b> 1 1/2 cups shredded (85 g/3.0 oz)	15	0	0	0	35	1	170	5	2	1	1	4	1	1	130	6	2	4
<b>Mushrooms</b> 5 medium (84 g/3.0 oz)	20	0	0	0	15	0	300	9	3	1	1	4	0	3	0	2	0	2
<b>Onion</b> 1 medium (148 g/5.3 oz)	45	0	0	0	5	0	190	5	11	4	3	12	9	1	0	20	4	4
<b>Potato</b> 1 medium (148 g/5.3 oz)	110	0	0	0	0	0	620	18	26	9	2	8	1	3	0	45	2	6
<b>Radishes</b> 7 radishes (85 g/3.0 oz)	10	0	0	0	55	2	190	5	3	1	1	4	2	0	0	30	2	2
<b>Summer Squash</b> 1/2 medium (98 g/3.5 oz)	20	0	0	0	0	0	260	7	4	1	2	8	2	1	6	30	2	2
<b>Sweet Corn</b> kernels from 1 medium ear (90 g/3.2 oz)	90	20	2.5	4	0	0	250	7	18	6	2	8	5	4	2	10	0	2

<b>Sweet Potato</b> 1 medium, 5" long, 2" diameter (130 g/4.6 oz)	100	0	0	0	70	3	440	13	23	8	4	16	7	2	120	30	4	4
<b>Tomato</b> 1 medium (148 g/5.3 oz)	25	0	0	0	20	1	340	10	5	2	1	4	3	1	20	40	2	4

Most vegetables provide negligible amounts of saturated fat, trans fat, and cholesterol.

### Fruits

#### Nutrition Facts

Raw, edible weight portion. Percent Daily Values (%DV) are based on a 2,000 calorie diet.

Fruits Serving Size (gram weight/ ounce weight)	Calories	Calories from Fat	Total Fat		Sodium		Potassium		Total Carbo- hydrate		Dietary Fiber		Suga rs (g)	Prot ein (g)	Vita min A (%DV )	Vita min C (%DV )	Calci um (%DV )	Iron (%D V)
			(g)	(%D V)	(mg)	(%D V)	(mg)	(%D V)	(g)	(%D V)	(g)	(%D V)						
<b>Apple</b> 1 large (242 g/8 oz)	130	0	0	0	0	0	260	7	34	11	5	20	25	1	2	8	2	2
<b>Avocado</b> California, 1/5 medium (30 g/1.1 oz)	50	35	4.5	7	0	0	140	4	3	1	1	4	0	1	0	4	0	2
<b>Banana</b> 1 medium (126 g/4.5 oz)	110	0	0	0	0	0	450	13	30	10	3	12	19	1	2	15	0	2
<b>Cantaloupe</b> 1/4 medium (134 g/4.8 oz)	50	0	0	0	20	1	240	7	12	4	1	4	11	1	120	80	2	2
<b>Grapefruit</b> 1/2 medium (154 g/5.5 oz)	60	0	0	0	0	0	160	5	15	5	2	8	11	1	35	100	4	0
<b>Grapes</b> 3/4 cup (126 g/4.5 oz)	90	0	0	0	15	1	240	7	23	8	1	4	20	0	0	2	2	0
<b>Honeydew Melon</b> 1/10 medium melon (134 g/4.8 oz)	50	0	0	0	30	1	210	6	12	4	1	4	11	1	2	45	2	2
<b>Kiwifruit</b> 2 medium (148 g/5.3 oz)	90	10	1	2	0	0	450	13	20	7	4	16	13	1	2	240	4	2
<b>Lemon</b> 1 medium (58 g/2.1 oz)	15	0	0	0	0	0	75	2	5	2	2	8	2	0	0	40	2	0
<b>Lime</b> 1 medium (67 g/2.4 oz)	20	0	0	0	0	0	75	2	7	2	2	8	0	0	0	35	0	0
<b>Nectarine</b> 1 medium (140 g/5.0 oz)	60	5	0.5	1	0	0	250	7	15	5	2	8	11	1	8	15	0	2

<b>Orange</b> 1 medium (154 g/5.5 oz)	80	0	0	0	0	0	250	7	19	6	3	12	14	1	2	130	6	0
<b>Peach</b> 1 medium (147 g/5.3 oz)	60	0	0.5	1	0	0	230	7	15	5	2	8	13	1	6	15	0	2
<b>Pear</b> 1 medium (166 g/5.9 oz)	100	0	0	0	0	0	190	5	26	9	6	24	16	1	0	10	2	0
<b>Pineapple</b> 2 slices, 3" diameter, 3/4" thick (112 g/4 oz)	50	0	0	0	10	0	120	3	13	4	1	4	10	1	2	50	2	2
<b>Plums</b> 2 medium (151 g/5.4 oz)	70	0	0	0	0	0	230	7	19	6	2	8	16	1	8	10	0	2
<b>Strawberries</b> 8 medium (147 g/5.3 oz)	50	0	0	0	0	0	170	5	11	4	2	8	8	1	0	160	2	2
<b>Sweet Cherries</b> 21 cherries; 1 cup (140 g/5.0 oz)	100	0	0	0	0	0	350	10	26	9	1	4	16	1	2	15	2	2
<b>Tangerine</b> 1 medium (109 g/3.9 oz)	50	0	0	0	0	0	160	5	13	4	2	8	9	1	6	45	4	0
<b>Watermelon</b> 1/18 medium melon; 2 cups diced pieces (280 g/10.0 oz)	80	0	0	0	0	0	270	8	21	7	1	4	20	1	30	25	2	4

Most fruits provide negligible amounts of saturated fat, *trans* fat, and cholesterol; avocados provide 0.5 g of saturated fat per ounce.

Provided by <http://www.fda.gov>

## Cleaning and maintenance

The appliance must be cleaned after each use.

### Notes:

- Before cleaning or maintenance, switch off the appliance, remove the mains plug from the wall socket and wait until the appliance has cooled down.
- Do not immerse the appliance in water or other liquids.
- Do not use aggressive or abrasive cleaning agents to clean the appliance.
- Do not use sharp objects to clean the appliance.
- Do not clean the appliance in the dishwasher. It is not recommended to clean the accessories in the dishwasher.
- Do not sterilize any accessories with water with a temperature higher than 80 °C or in the microwave to prevent deformation or damage. The materials of all parts that come into contact with food must be clean and hygienic.
- Regularly check the appliance for possible damage and do not use if any damage.
- Clean the outside of the appliance with a soft, damp cloth. Thoroughly dry the outside of the appliance with a clean, dry cloth.
- Clean the accessories:
- Disassemble the appliance.
- Clean the accessories in soapy water. Rinse the accessories under running water. Thoroughly dry the accessories.
- Assemble the appliance. Refer to the section "**Assembly**".

Put the appliance and the accessories in the original packaging.

- Store the appliance with the accessories in a dry and frost-free place, out of the reach of children.

## Troubleshooting

Fault	Cause	Troubleshooting
Not starting	Improper installation. Juice collector or blade not properly in place	Reinstall the appliance following assembly instructions
Burnt smell coming from unit	Normal for first time use. Should disappear over the time.	Return the appliance to retailer for repair or exchange if unpleasant smell persists after repeated use.
Stopping during use	<ol style="list-style-type: none"> <li>1. Excessive ingredients blocking the juicing blade</li> <li>2. The pusher is forced down</li> <li>3. Motor thermal control protection</li> </ol>	<ol style="list-style-type: none"> <li>1. Disconnect power, remove the surplus then reassemble.</li> <li>2. Use less force on pusher</li> <li>3. Restarts after pausing 20-30 minutes.</li> </ol>
Too much pulp in the pulp container and low quantity of juice	<ol style="list-style-type: none"> <li>1. Pulp in the</li> <li>2. Juice extraction blade is damaged</li> <li>3. Pulp in the central ring</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean the central ring.</li> <li>2. Replace the juicing blade.</li> <li>3. Use less force on pusher</li> </ol>
Abnormal vibration or noise	<ol style="list-style-type: none"> <li>1. Improper installation of Juicing blade or juice collector.</li> <li>2. Juicer is not stable</li> <li>3. Excessive ingredients</li> </ol>	<ol style="list-style-type: none"> <li>1. Reinstall according to assembly instructions</li> <li>2. Install on flat surface making sure legs are not missing</li> <li>3. Remove surplus</li> </ol>

**Note:**

For any other faults please contact the service centre.

**ElectriQ UK SUPPORT**  
**[www.ElectriQ.co.uk/support](http://www.ElectriQ.co.uk/support)**

**Please, for your own convenience, make these simple checks before calling the service line.**

**If the unit still fails to operate call: 0871 620 1057 or complete the online form**

- 1. Is the unit plugged into the mains?**
- 2. Is the fuse OK?**
- 3. Switch the unit off. Restart the unit.**

**Office hours: 9AM - 5PM Monday to Friday**

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