



Lexen Live Enzyme Juicer User Manual



**Model No. GP-62
Item No. 900118
230-240Va.c. 50/60Hz
Rev 1**

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

WARNING Before using your DOME JUICER please read all instructions.

- Check if the rated voltage of the appliance is compatible with the local power system. Confirm if all the attachments are included in the package, otherwise contact the responsible vendor.
- Children should be supervised to ensure that they do not play with the appliance
- This 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
- Use this appliance only for its intended uses as described in manual. Do not use corrosive chemicals or vapours in this appliance.
- To avoid risk of electrical shock, do not put the motor base in water or any other liquid.
- Unplug from electrical outlet when not in use, or before assembling, disassembling or cleaning. To unplug, grasp the plug and pull from power outlet. Never pull cord.
- Never carry the appliance by the cord.
- Avoid contacting moving parts.
- Switch off the appliance before changing accessories or approaching parts which move in use
- The use of attachments not recommended or sold by the manufacturer may cause electric shock or injury.
- An overload protector is incorporated in this appliance. The automatic resettable type thermal protector will operate when the appliance is blocked for more than 3 seconds **NEVER FEED FOOD BY HAND**. Always use the food pusher. If food becomes lodged in the Inlet Chute, use the food pusher to push it down. When this method is not possible, Switch off the appliance, **UNPLUG THE POWER CORD FROM THE OUTLET BEFORE PROCEEDING**, then reverse it and loosen the food before switching on again for further operation.
- Do not operate the machine with a damaged cord or plug. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- Do not operate any appliance if the appliance malfunctions, is dropped or damaged in any manner. Return appliance to the nearest authorised service agent or similarly qualified person for a thorough examination, repair, electrical or mechanical adjustment.
- Do not reach for an appliance that has fallen into water. Switch '**OFF**' at the power point and unplug immediately.
- Do not use this appliance outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not operate or place any part of this appliance on or near any hot surfaces, such as a gas or electric burner, or in a heated oven.
- Do not use an appliance for other than its intended use.
- Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.
- This product has not been designed for any uses other than those specified in this booklet.
- The appliance should not operate for more than 1 hour continuously. After each cycle of operation it should rest for at least 30 minutes.
- To avoid damage use water that is less than 40°C and a soft material such as sponge or cotton dish cloth for cleaning.

SPECIFICATIONS

Model No.	GP-62
Item No.	900118
Rated Voltage	230 - 240Va.c. 50/60Hz
Rated Input Power	180W

FEATURES

Lowest RPM - This Dome Juicer has the lowest RPM of any single gear juicer today, just 78 RPM. The higher the RPM the more heat and oxidation can occur which destroy vital enzymes crucial for nutrient rich juices.

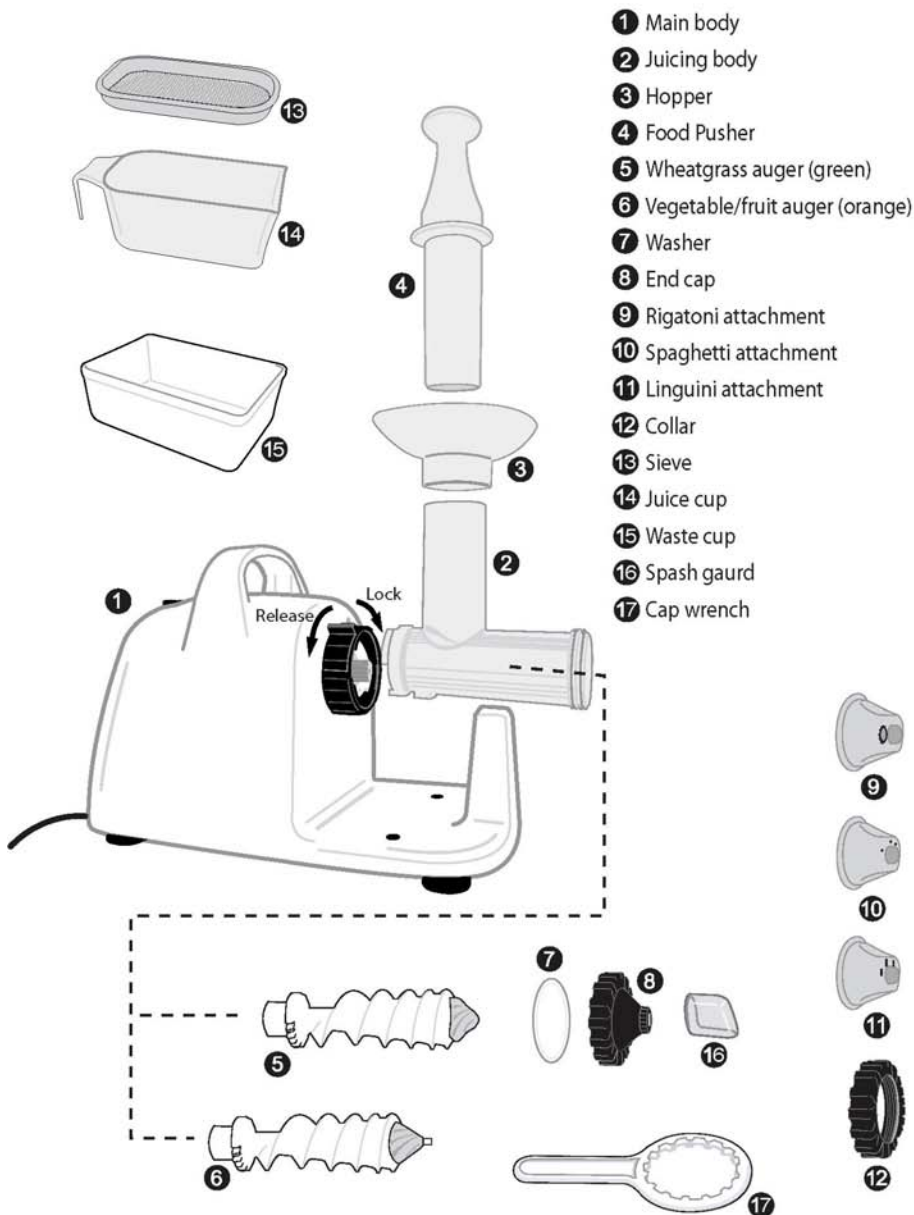
Easiest Cleaning - This Dome Juicer has no screen which means cleaning is a breeze, since this is usually the most difficult and time consuming part to clean with other juice extractors.

High Juice Yield - This Dome Juicer comes with two specially designed high yield juicing screws. One for wheat grass, barley grass and leafy greens extraction and the other for fruits and vegetable extraction

Continuous Juicing - With This Dome Juicer , there is no need to stop to keep emptying the pulp collector as it's designed for continuous juicing and can even juice hard vegetables like carrots and beets without fuss.

This Dome Juicer makes light work of producing delicious and nutritious drinks. Whether your tastes are for traditional orange, lemon, grapefruit, carrot or apple drinks or whether you have found out the proven medicinal benefits of wheat/barley grass, sprouted bean or even ginger, the GP62 Dome Juicer produces the most excellent finish every time.

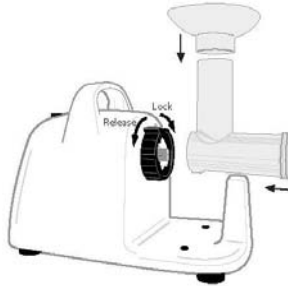
COMPONENTS LIST



ASSEMBLY

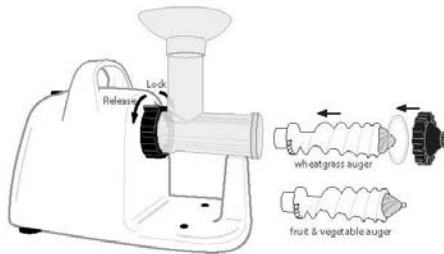
Step 1

Ensure the machine is switched OFF and the Locking collar is set to the "RELEASE" position. Now insert the juicing body and push firmly into place, then turn the locking clip to the "LOCK" position. The open end of the juicing body should be resting on the supporting pillar.



Step 2

Insert either the orange vegetable auger or the green wheat grass auger, be careful to insert the auger fully. Note: when inserted properly only the stainless steel part of the auger will protrude from the juicing body.



Step 3

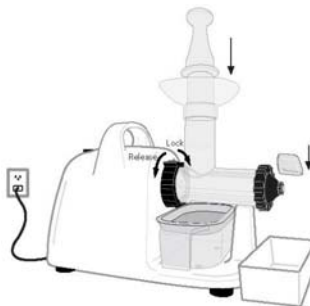
Place the washer into the end cap.

Step 4

Attach the end cap turning in a counter clockwise direction, use the enclosed spanner to tighten, but do not over tighten.

Step 5

Attach the splash guard to the end cap. Place the juice cup under the juicing body and the waste cup at the end to collect the waste pulp. Plug unit into an electric wall socket



DISASSEMBLY and CLEANING

When juicing is complete, press the reverse button a few times to ensure that any excess juice still remaining in the juicing body is expelled to the juicing cup.

Step 1 - Turn the machine off and unplug from the mains supply.

Step 2 - Use the spanner to loosen the end cap by turning in a clockwise direction, then remove the end cap and washer.

Step 3 - Set the locking clip to the release position and remove the juicing body. The auger and juicing body will come away together.

Step 4 - Press the back of the juicing body gently to allow the easy removal of the auger from the front of the juicing body.

Step 5 - Simply immerse the juicing body and parts in a bowl of warm soapy water then rinse thoroughly under a running tap. When the Juicer has been used to make nut butters, baby food or sorbet it may be necessary to use a dish cloth or soft bristle dish brush to remove any remaining food pieces from the juicing body or cap.

Step 6 - Wipe the main body with a damp cloth.

NEVER IMMERSE THE MAIN BODY IN WATER OR WASH UNDER A TAP.

TIP: When disassembling, use the included spanner to loosen the end cap before attempting to separate the parts for cleaning.

Cleaning the parts immediately after use ensures a faster clean up time, and this will prolong the life of your Juicer and reduce staining on the plastic parts.

The use of harsh abrasives is not recommended, simply rinse the parts in warm soapy water.

WHEAT GRASS JUICE

Step 1.

Cut wheatgrass just above the seed.

For optimal nutrition the wheatgrass should be between 7 – 9 inches tall (180 – 230mm).

Although much shorter grass can still be cut and juiced, the yields may be less and more grass needed.



Step 2.

Rinse the cut wheatgrass to remove any soil, dirt or dust and shake lightly to remove the excess water and drain.

Take a small bunch of the cut wheatgrass about one inch thickness and place into the hopper and feeding chute of the Juicer .

Step 3.

Turn the Juicer on and the wheatgrass will be pulled through and squeezed automatically by the juicer.

Several handfuls are needed to be juiced to allow the pressure to build up before the juice begins to flow into the juice collector container.

Use the food pusher if necessary. **NEVER USE YOU FINGERS TO PUSH.**

Step 4.

Take the pulp from the first pressing and place it back into the juicing chamber, as the first lot of wheatgrass is usually a bit moist, until the pressure has been built up in the mechanism.

If at any time the wheatgrass becomes wrapped around the auger or stuck in the juicing body, press the 'off' button and then use the 'reverse' button to unclog, and then press the 'on' button again to resume juicing.

NEVER OVERLOAD THE CHAMBER WITH WHEATGRASS, ALWAYS PUT THROUGH A SMALL QUANTITY AT A TIME.

It is often not necessary to use the food pusher if small bunches of grass are put through at a time.

The same procedure can be used for other leafy types of grass like barley, or leafy greens and sprouted grains.

FRUIT & VEGETABLE JUICE

Slice the vegetables into thin strips, with carrots cut them lengthwise and with apples cut into quarters or eighths.

Assemble juicer as explained previously using the orange auger for most fruits and vegetables.

Make sure the juice & waste cup are in place. Place sieve on top of juice cup if removal of pulp is desired

Slowly feed the cut strips of fruits or vegetables into the hopper. **Do Not Overload.**

The auger should automatically take in the strips of fruits and vegetables if they are cut to the correct size. Use food pusher if necessary.

The juice may be stored in the refrigerator for a day or two but is best when consumed immediately to benefit from the maximum live enzymes and nutrients.

NUT BUTTERS

You can make your own natural nut butters without the commercial version sold in the supermarkets with hydrogenated oils, sugar, salts and other harmful chemicals, colours or flavours.

Cashews or Peanuts are best for making nut butters but the machine can make other harder nuts such as Almonds but it suggested that the Almond nuts be first soaked overnight before putting the Almonds through the juicer.

Assemble juicer as explained previously using the orange coloured auger.

It is not necessary to use the sieve on the juice collector container but there may be a few drops of oil from the crushed nuts that may drip from the juicing spout, so it is a good idea to insert the juice collector container in place.

The nut butters will not come out of the juice spout, but from the front end cap. For that reason it is recommended that the splash guard is placed in position.

Turn on the juicer and place just a few nuts at a time until a steady stream of nut butter starts to flow from the end cap nozzle. Pause every few seconds to allow the crushed nuts to clear the chamber.

After you are finished making the nut butter you may stir in a small amount of peanut oil to the nut butter to make a smoother consistency. You may also add a small amount of honey (about two tablespoons per cup) to sweeten your home-made peanut or cashew butter.

Store in a tight container and keep in the refrigerator.

PASTA & NOODLES

Take 3 cups of flour (equal parts of semolina & durum or strong white flour) 3 eggs, 1 tsp salt, 1tsp olive oil

Mound the flour on a clean work surface and make a deep well in the centre of the flour.

Crack the eggs in the well and add salt.

With a fork gradually mix the eggs and salt together with the surrounding flour until all of the eggs and flour are incorporated together. If the dough is too dry, add a few drops of water, if it is too moist add a small amount of flour.

Knead dough on floured surface until smooth and elastic but not sticky. Wrap dough in clear film and let rest for 20 minutes to one hour at room temperature.

Separate dough into sections small enough to easily fit into the hopper. Feed the dough slowly into the hopper to maintain a smooth flow of pasta coming through.

Lightly sprinkle flour on the pasta to keep it from sticking together as it comes out of the machine. You may use a drying rack to dry and preserve your pasta for future use.

Use a small pair of kitchen shears to clip rigatoni into small pieces as it comes out of the machine.

Making flavoured and coloured pasta

Add any of the following; crushed black pepper, crushed red pepper, chilli, fresh basil, oregano or sage to make a colourful and tasty variation.

For spinach pasta, add chopped fresh or frozen spinach after it has been pressed of excess water.

For tomato pasta add 2 tbsp of tomato puree or paste.

NOTE: When adding moist ingredients such as spinach and puree, the dough will be slightly stickier due to the added moisture so more flour may need to be added to dough.

BABY FOOD

The Juicer does an excellent job of both pureeing and mashing food to let you decide on the consistency to match your baby food preference.

Set up the Juicer as usual using the orange coloured auger.

Make sure the juice collector container and the waste collector container are both in place.

Pre-steam or boil the vegetables and allow them to cool down.

Feed a small amount of food into the hopper at a time.

Some fibrous parts of the food will be expelled from the front and a pureed consistency will be expelled from the juice spout.

Good reasons for making your own baby food are:

- You know what is in it.
- You can tailor the texture to your baby's taste preferences.
- Use fresh ingredients with no preservatives or harmful chemicals.
- That means knowing that you are not buying bottled food that has been sitting on the store shelf for months.

Tips for making your own baby food

It is not always necessary to prepare separate meals for your baby.

You can simply take portions of your adult food (before you add any strong seasonings) and use the Juicer to mash and puree them to a consistency your baby can handle.

Make enough for several meals at a time and pour the freshly cooked and pureed food into an ice cube tray.

Cover with plastic food wrap and freeze. Then, remove the frozen food cubes from the tray and store in air-tight freezer bags.

Remove one serving-size cube at a time as needed.

FROZEN DESSERTS

It is both easy, fun & healthy to make your own frozen desserts with the Juicer.

You control the ingredients so there are no thickeners, refined sugars or other artificial ingredients.

Some of the fresh fruits that you can freeze or buy already frozen are blueberries, strawberries & raspberries. If you are using strawberries, it is best to cut them into slices or buy them frozen in pre-cut slices.

After the usual assembly of the juicer, use the orange coloured auger.

Insert both the collecting container and the waste container in place. It is not necessary to use the sieve. All fruit will be expelled from the front end cap.

It is best to let the frozen fruit thaw slightly for about 5 minutes before starting to make your sorbet.

Turn on the Juicer and start feeding a few berries in at a time making sure not to overload. Pause every few seconds to allow the chamber to clear every so often.

If the juicer does jam, press the "off" button immediately and use the "reverse" button to unclog then press the "on" button again to resume.

If it is still jammed, Unplug from the power supply then use the included wrench to remove the end cap (clockwise direction) and remove the excess berries from the end cap before replacing the cap and proceeding again.

To make frozen yogurt you can simply stir in about 1/4 cup fresh vanilla or plain yogurt to one cup of berries after they have been pureed through the Juicer. Usually there will be no need to add any additional sweetener but you may add a small amount of honey or organic sugar after you are done.

You can also freeze the yogurt with the berries in a flat tray and cut into small 2cm cubes. Feed these into the hopper one at a time.

If tray is let to freeze solid, remove from the freezer and let thaw for 15 minutes before cutting into cubes and placing into the Juicer.

Delicious & healthy dessert!