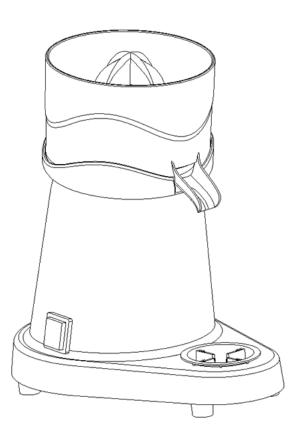


CATER-PREP CK0105 Juicer

MANUAL

Please read this manual carefully prior to use & keep it in a convenient place for future reference.





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Thank you for purchasing a Cater-Prep machine.. In order to ensure safe operation, you are advised to read to this manual carefully to fully understand the features, operating instructions & maintenance details of this equipment.

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Warning

Never immerse the motor base in water, clean this with a damp cloth.

Unplug from the power supply when not in use.

Ensure power is unplugged before adding or removing parts & before cleaning.

Close supervision is required when the juicer is in the vicinity of children or being operated by children.

Do not operate the appliance with a damaged cord or plug, contact a authorized Cater-Prep engineer to repair this.

Do not let the cord hang over the edge of a table, work top or touch a hot surface.

Do not use the appliance if there is any damage.

Operating your Juicer & Cleaning

Switch on the Juicer.

Position the cone.

Cut the fruit to be squeezed into two halves.

Switch on the appliance by putting the on/off switch to 1.

Cleaning your Juicer.

Switch the motor off and unplug the machine.

Do not immerse the motor base in water, wipe this clean with a damp cloth.

This appliance can be easily cleaned by quick removal of all parts in contact with the juice; cone, pip filter, bowl etc.

