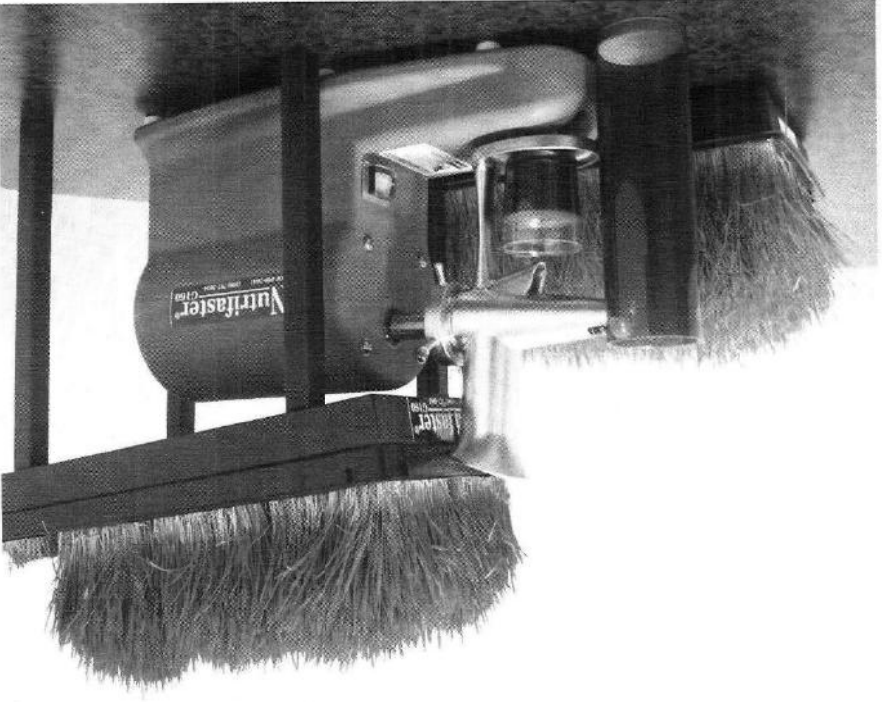


Nutrifaster G160 Commercial Wheatgrass Juicer User's Manual



Notice: Place this manual in an accessible location for all users.

January 1, 2008

NUTRIFASTER G160 WHEATGRASS JUICER

OWNERS' MANUAL

WELCOME

Congratulations on your purchase of a *Nutrifaster®* Commercial Wheatgrass Juicer! Now you can serve high-quality, great-tasting juices that your customers will love and ask for again and again. Nutrifaster's technological and engineering expertise has made *Nutrifaster®* juice extractors the best-designed, most powerful and most frequently used juicers in the world. Your *Nutrifaster®* Wheatgrass Juicer has been crafted with the finest materials available to provide you with the top of the line machine. Again, congratulations and welcome!

Inspect your *Nutrifaster* for shipping damages. When you receive your juicer, inspect the shipping carton for damage, after opening the carton from the top, check for any visible damage to the machine that may have occurred during shipment. If any obvious or concealed damage is noted, file a claim immediately with the carrier. Nutrifaster cannot be responsible for products damaged in shipment if the customer has failed to initiate a claim with the shipping company.

Check box contents.

Ensure that the following items are present. If anything is missing, contact Nutrifaster, Inc. immediately at 1-800-800-2641.

1. User's Manual
2. Machine
- ON/OFF** switch cover guard attached (see photo on page **)
- Product information labels attached (see photo on page **)
3. Tamper
4. Sample of "Clean Cut" Cleaner

Disassemble and clean before use.

Before using your juicer, follow the disassembly and cleaning instructions in this manual. In addition, wash the cover thoroughly in hot, soapy water and sponge off the rest of the juicer to remove any dust or particles that may have settled during manufacture or shipping.

If, after reading this manual, you still have questions about the use of your Nutrifaster Wheatgrass Juicer, we'll be glad to help you. Please contact us at:

Nutrifaster, Inc.
209 South Bennett St.
Seattle, WA 98108
Phone 1-800-800-2641
Fax: 1-206-762-2209

1. It is the owner's responsibility to ensure that all operators of this machine understand the Safety Precautions section and the contents of this manual. Ensure that all users understand the content of the label shown on page **. Please contact us if you have any questions.
2. Before assembly or disassembly, always turn the switch **OFF**, and unplug the machine.
3. The machine should be located at a height that is ergonomic for the users.
4. The **ON/OFF** power switch is to be located in direct view of the users.
5. The electrical outlet for this machine must always be accessible so that the users can easily unplug the machine for cleaning, moving, and/or servicing.

TRAINING USERS

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▲ ATTENTION

SAFETY PRECAUTIONS

READ ALL INSTRUCTIONS BEFORE USE

- ▲ NEVER** Remove, Destroy, or Alter any of the Product Warnings or Guards. Do not operate the machine if the switch guard (see photo on page **) is not in place protecting the power switch.
- ▲** Never operate this juicer without the screen properly installed.
- ▲** Always turn **OFF** and **UNPLUG** your juicer before disassembly. Make sure the motor and auger have completely stopped moving before assembling, disassembling or cleaning your juicer.
- ▲** The motor and electrical parts of the machine are not waterproof. To protect against risk of electrical shock, do not put the motor base into water or other liquids. Water contact will seriously damage the motor, bearings and electrical system.
- ▲** Turn switch to **OFF** position after each use.
- ▲** Do not alter the power cord by clipping off the ground lead. If your outlet has no ground provision, replace the socket portion of the outlet to provide a safety ground. Use a 15 or 20 AMP circuit.
- ▲** Use the power cord carefully. Do not let the power cord hand over the edge of a counter or table. Never operate any machine with a damaged cord.
- ▲** Never use a damaged machine. Do not continue operation if your juicer malfunctions or is dropped or damaged in any manner. Call Nutrifaster, Inc. at 1-800-800-2641 for assistance. Never return your juicer without authorization from a Nutrifaster representative.
- ▲** Do not force grass through juicer. If grass becomes lodged in the feed tube, turn **OFF, UNPLUG,** disassemble machine and clear the obstruction.
- ▲** Do not put your fingers or other objects into the juicer operating while it is in operation.

DISASSEMBLING YOUR NUTRIFASTER G160 WHEATGRASS JUICER

1. **TURN OFF AND UNPLUG JUICER.** Make sure the auger has completely stopped before disassembling.



2. **UNSCREW THE LOCK RING.** Turn the Lock Ring counter-clockwise to remove from the Auger Body and slide the Lock Ring onto the Motor Coupling.

3. **REMOVE THE AUGER BODY.** Slide the Auger Body away from the juicer leaving the Auger and Nylon Bushing attached to the Motor Coupling.

4. **REMOVE SCREEN FROM AUGER BODY.** Slide your thumb through the juice spout of the Auger Body pushing up and back on the Screen. Never pry the screen out through the back of the juicer using tools (i.e. screwdriver, knife, etc.). This could cause the screen to bend causing it to not stay in place while juicing.

5. **REMOVE THE AUGER AND NYLON BUSHING.** Turn the auger counter-clockwise and pull forward to remove. Detach the Nylon Bushing from the Auger.

6. **REMOVE THE LOCK RING.** Remove the Lock Ring from the Motor Coupler.

ASSEMBLING YOUR NUTRIFASTER G160 WHEATGRASS JUICER

DO NOT PLUG MACHINE INTO AN ELECTRICAL OUTLET UNTIL ASSEMBLY IS COMPLETE. Wear vinyl gloves (as used in food handling) during operation



1. Pre-mix 1 level teaspoon of sanitizing powder in a glass of hot water, and mix with cold water to make 1 gallon of 100 ppm chlorine sanitizing solution. If you are using a liquid sanitizing solution follow the directions on the container.
2. Attach the LOCK RING. Attach the LOCK RING to the Motor Coupler. Make sure the motor shaft is dry.
3. Attach THE AUGER AND NYLON BUSHING. Attach the Nylon Bushing to the Auger. Put the auger into the motor coupler and turn the auger clockwise.
4. Attach SCREEN to the AUGER BODY. Slide screen through opening into slot above juice spout. Make sure to push screen all the way forward into slot to make sure the screen stays in place during use.
5. Attach the AUGER BODY. Slide the Auger Body over the auger and into place up to the lock ring.
6. Tighten the LOCK RING. Slide the Lock Ring forward to meet the auger body. Turn the Lock Ring clockwise to attach to the Auger Body. Hand tighten.
7. Clean the Tamper and Nylon Bushing with sanitizing solution and rinse thoroughly. The juicer is now ready for operation.
8. Test Before Use. Before use, check to make sure all parts are in proper alignment. Plug your juicer into a grounded electrical outlet and test

OPERATION OF YOUR NUTRIFASTER G160 WHEATGRASS JUICER

1. Ensure the machine is fully assembled.

2. Plug it in.

3. Place the juicing container below the juice spout.

4. Turn on the machine.

5. Insert prepared grass facing tops down in the feed tube. Do not ball up or fold the grass. ***Do not force.***

If you have to force then it is likely the juicer is overloaded.

6. Use the tamper to guide grass through the feed tube. Simply press down with the tamper while turning it slightly counter-clockwise. While juicing, make sure pulp is being ejected through the end of the Pulp

Screw.

7. It is likely that juice will drip out of pulp screw at first until a grass plug has formed. A small amount of juice may drip even after the plug is formed, which is expected.

8. Pulp may be run through an additional time to extract more juice. Run back through in 2"-3" sections.

9. Turn **OFF** the machine when not in use (If the juicer runs continuously for 45 minutes – **not typical** – turn the machine **OFF** and allow 15 minutes for the switches to cool down.)

NOTES:

During juicing the machine may have some vibrations or knocking sounds which is normal for a masticating juicer. If the problems become excessive, please turn off machine and disassemble to ensure that parts are properly installed and excess pulp is removed.

CLEANING AND MAINTENANCE

INITIAL CLEANING. To remove miscellaneous residue, disassemble and wash juicer prior to initial use.

The machine must be disconnected from the power source and disassembled following the disassembly

instructions on page 5. Wash the auger, auger body, screen, tamper, pulp screw, nylon bushing, and lock ring in Clean Cut per instructions and rinse thoroughly.

DAILY SANITIZING PROCEDURE

THIS PROCEDURE SHOULD BE CARRIED OUT AT THE START OF EACH DAY. BE SURE TO WEAR VINYL GLOVES, AS USED FOR FOOD HANDLING, DURING THIS OPERATION.

1. ALWAYS TURN OFF AND UNPLUG YOUR JUICER BEFORE SANITIZING.

2. Pre-mix 1 level teaspoon of sanitizing powder in a glass of hot water, and mix with cold water to make 1 gallon of 100 ppm sanitizing solution. If you are using a liquid sanitizing solution follow the directions

on the bottle.

3. Place above parts in Clean Cut solution and soak. (Overnight recommended)

4. Use soft brush to clear any leftover residue and rinse with water.

5. Test Before Use. Before use, check to make sure all the parts are in proper alignment. Plug your juicer

into an electrical outlet and test before use. The juicer is now ready for operation.

ATTENTION: IMMERSING, SPRAYING, OR HOISING THE POWER UNIT WILL VOID YOUR

WARRENTY. Do not immerse or spray the motor housing of the unit with water or other liquids. The

motor housing should only be cleaned with a damp cloth or sponge. Never spray or wash the exposed shaft

of the machine. The motor and electrical parts of the machine are rot waterproof. Contact with water or

other liquids will damage the motor, bearings, and electrical system.

NIGHTLY CLEANING WITH “CLEAN CUT” CLEANING PRODUCT (recommended)

- * Mix 1/3 cup Clean Cut powder in a plastic bucket large enough to hold the auger body with enough hot water to dissolve it.

- * Put auger body, auger, screen, tamper, pulp screw, nylon bushing, and lock ring in the bottom of the

bucket.

- * Add enough hot water to cover the parts by two inches. Let the parts soak overnight.

- * In the morning, remove the parts from the solution, scrub the parts with a soft brush to remove any

remaining pulp or stains. Rinse thoroughly.

- * Assemble machine as instructed on page *.

(Clean Cut is a product available through Nutrifaster, Inc. only. Please feel free to call with any

questions regarding this product.)

NIGHTLY CLEANING WITH A DISHWASHER. All juicing parts (auger body, lock ring, screen, nylon

bushing, auger, and tamper) may be cleaned in the dishwasher. Use a detergent suitable for automatic

dishwashers. Rinse and assemble as instructed on page 6.

MAINTENANCE CLEANING DURING THE DAY. You should not have to perform any maintenance

cleaning to the Nutrifaster G160 throughout the day.

HOW IT WORKS

The G160® juicer works by masticating force. The motor turns the auger at 78 revolutions per minute with 162 inches per pound of torque. When the grass is feed into the auger body it is pressed between the auger and the auger body, essentially chewing up the grass and extracting the juice. At the same time the pulp is being pushed through the end for continuous juicing.

The pulp screw restricts the opening at the end of the auger body which compresses the pulp and optimizes juice yield. Depend
A common question is, "Why isn't the pulp *completely* dry?". Masticating pulp extraction juicers will not extract 100% of the juice. The only way to extract 100% is by not extracting the pulp. This isn't practical in busy juice bars!

YIELD

Juice yield is governed by a number of things:

1. Freshness of produce

2. Produce in or out of season

3. Organic vs. non-organic produce

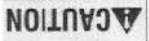


If you start noticing drops in yield or performance of the machine, ask yourself the following questions:

1. *Have I changed my produce supplier?*
2. *Is the produce in or out of season?*
3. *Is produce as fresh as usual?*

Dont Panic....

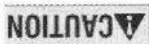
Many potential problems can be avoided through proper care and maintenance. If you do experience machine vibration or other problems, consult this guide before calling for service.

TROUBLESHOOTING GUIDE

TROUBLE	POSSIBLE CAUSE	SOLUTIONS
Machine won't start	<ul style="list-style-type: none">• No power to machine	<p>Check circuit breaker</p> <p>Check plug at outlet (Check the outlet by plugging something else into it.)</p> <p>Turn Switch to off position and unplug. Let machine cool down.</p>
	<ul style="list-style-type: none">• Thermal overload protection tripped.	
	<ul style="list-style-type: none">• Damaged electrical	<p>Check electrical cord for any breaks in the insulation or open circuits. If problem found call Unplug. Check wiring at switch. Call Nutrfaster.</p>
	<ul style="list-style-type: none">• Loose electrical wires at switch.• Switch damaged (if switch is in the ON position and	
Motor Stops	<ul style="list-style-type: none">• Loss of power to machine	<p>Check circuit breaker.</p>
	<ul style="list-style-type: none">• Overheating (if switch is in the ON position and light is on)• Switch damaged (if switch is in the ON position and light is on)	<p>Turn switch to off position. Otherwise machine will restart once it has cooled.</p>
	<ul style="list-style-type: none">• Switch damaged (if switch is in the ON position and light is on)	<p>Call Nutrfaster for replacement switch.</p>
	<ul style="list-style-type: none">• Switch damaged (if switch is in the ON position and light is off)	<p>Call Nutrfaster for replacement switch.</p>

The motor has an automatic safety shut-off to avoid overheating. When it detects an overload, it automatically cuts off the power. It will reset itself. The machine will start once it has cooled if the switch is not turned to the off position. If your motor overheats turn switch to off position and unplug. Let sit for 45 minutes, plug in, and turn switch to the on position. If the machine stalls again, contact Nutrifaster at 1-800-800-2641.

MOTOR RESET INFORMATION



TROUBLE	POSSIBLE CAUSE	SOLUTION
Excessive Vibration	<ul style="list-style-type: none"> • Pulp sticking to basket 	Basket dented or damaged, replace basket. Basked Discolored (brown color). Clean basket thoroughly, soak overnight in Clean Cut solution. See directions on page 9. Latches loose, tighten latches by turning clockwise. Ensure even tension on both sides. Latch tension uneven, adjust to ensure even tension on both sides. Dull cutter plate, needs sharpening
Cover rattles or latches come undone	<ul style="list-style-type: none"> • Loose clamps 	Adjust and or tighten clamp arms
Pulp is too wet Pulp does not exhaust, but no vibration problems	<ul style="list-style-type: none"> • Pulp Screw too loose • Clogged discharge opening 	Tighten Pulp Screw Clean out pulp discharge tube

- Highest quality stainless steel construction
- Heavy duty 1/5 HP motor
- Continuous pulp expulsion
- 1 year limited warranty
- 1 oz of juice per minute (average)
- Self-feeding
- Plunger included
- Torque 162 in-lb
- RPM 78 / 65
- Weight 40 lbs.
- Dimensions 17.5 L x 10 W x 15 H

SPECIFICATIONS

- Wheatgrass contains Chlorophyll which rebuilds red blood cells quickly.
- Great source of Vitamins A, B, C, and E
- Boosts the bodies Immune System by strengthening cells
- Helps detoxify the body by neutralizing toxins and carcinogens
- Cleanses blood, organs, and gastrointestinal tract
- Reduces high blood pressure
- Improves metabolism
- Improves digestion
- Helps prevent tooth decay
- Aids in prevention and curing of cancer

BENEFITS OF WHEATGRASS JUICE

ONE YEAR LIMITED WARRANTY

*Call Us for Help, Repair or Replacement
1-800-800-2641*

NutriFaster, Inc.'s warranty policy for the N350® Commercial Juice Extractor covers **one year on parts, and 90 days on labor**. For one year from the date of purchase, NutriFaster warrants your machine against defects in parts and workmanship, and will, at its option, replace parts at no charge.

During the first three months of this limited warranty period, NutriFaster, Inc. will, at its option, repair or replace this product with no charge for labor or parts. Cost of round trip shipping to NutriFaster, Inc. is not included. This limited warranty excludes normal wear and tear on the cutter plate and pulp tube. **This warranty extends only to the original purchaser.**

Most often, operational questions can be addressed over the telephone; please call Commercial Operations for assistance. If appropriate, we may authorize you to return the machine for our review. You must receive a Return Authorization Number *before* returning the juicer, postage-paid and insured, to NutriFaster, Inc. Upon review, we may repair your used machine or replace it with a comparable, reconditioned juicer. Please note: You must pay the shipping costs to return the juicer to NutriFaster, Inc. We will cover the expense for returning the repaired or replaced juicer to you.

THE FINE PRINT (LIMITATIONS)

Follow Directions and Use the Juicer Properly - Failure to do so will void your Warranty.

Your warranties do not apply if your juicer is found to have been abused, mishandled, damaged from service by non-authorized repair services, tampered with, or damaged by your negligence, accident or misuse. Your warranty does not cover damages incurred in transit to us; please use adequate packaging and insure your shipment to protect against loss.

Under no circumstances shall NutriFaster, Inc. be liable for any loss or damage (direct, indirect, incidental, special, consequential, or punitive) arising out of or in connection with the use of this product. NutriFaster, Inc.'s liability shall not exceed the purchase price paid. The warranty terms and remedies are in lieu of any and all other warranties, express or implied, including warranties of merchantability and fitness for a particular purpose. (Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitation or exclusion may not apply to you.)