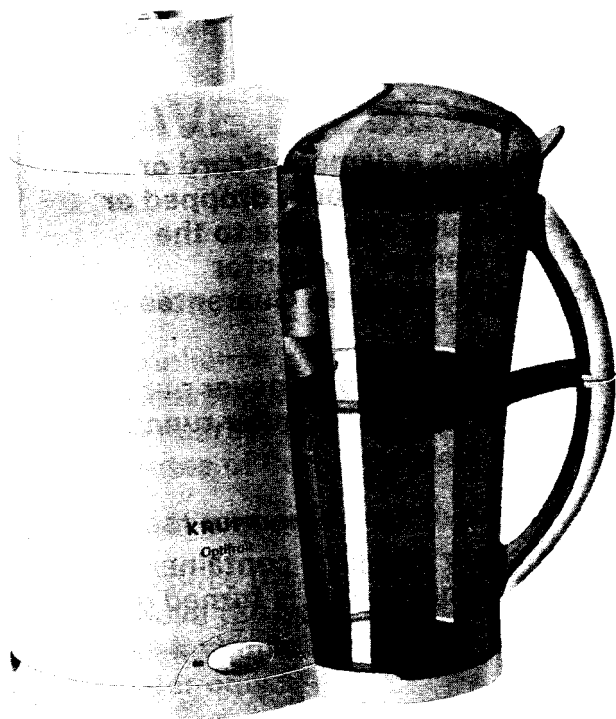


KRUPP S

Optifruit

Model #291



Instructions
for Use

Warranty

Guarantee of
Performance

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be observed, including the following:

- Read all instructions carefully before using the appliance.
- Always place the appliance well out of the reach of children.
- Make certain that the voltage of the appliance is in accordance with your power supply.
- Do not let the cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near hot gas or electric burner.
- Any error in connecting the appliance invalidates the guarantee.
- Unplug from outlet when not in use, before assembling or removing parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized KRUPS Service Center for examination, repair or adjustment (see Guarantee of Performance).
- To protect against risk of electric shock, never put the motor unit in water or other liquids or under running water.
- Do not use outdoors.
- Always make sure juicer cover and pulp container are clamped securely in place before motor is turned on.

- Be sure to turn switch to OFF position after each use of your juicer. Make sure the motor stops completely before disassembling.
- Always use the pusher (c) to push the ingredients into the feeder tube, never use your fingers or any other instruments. If food becomes lodged in opening, use food pusher or another piece of fruit or vegetable to push it down. When this method is not possible, turn the motor off and disassemble juicer to remove the remaining food.
- Safety system: This appliance is fitted with a system which prevents it from starting unless the juice extractor elements (b) are correctly attached and the pulp collector (i) is in place.
- Do not use appliance for other than intended use.
- The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.

SAVE THESE INSTRUCTIONS

CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by the nearest authorized KRUPS Service Center (see Guarantee of Performance).

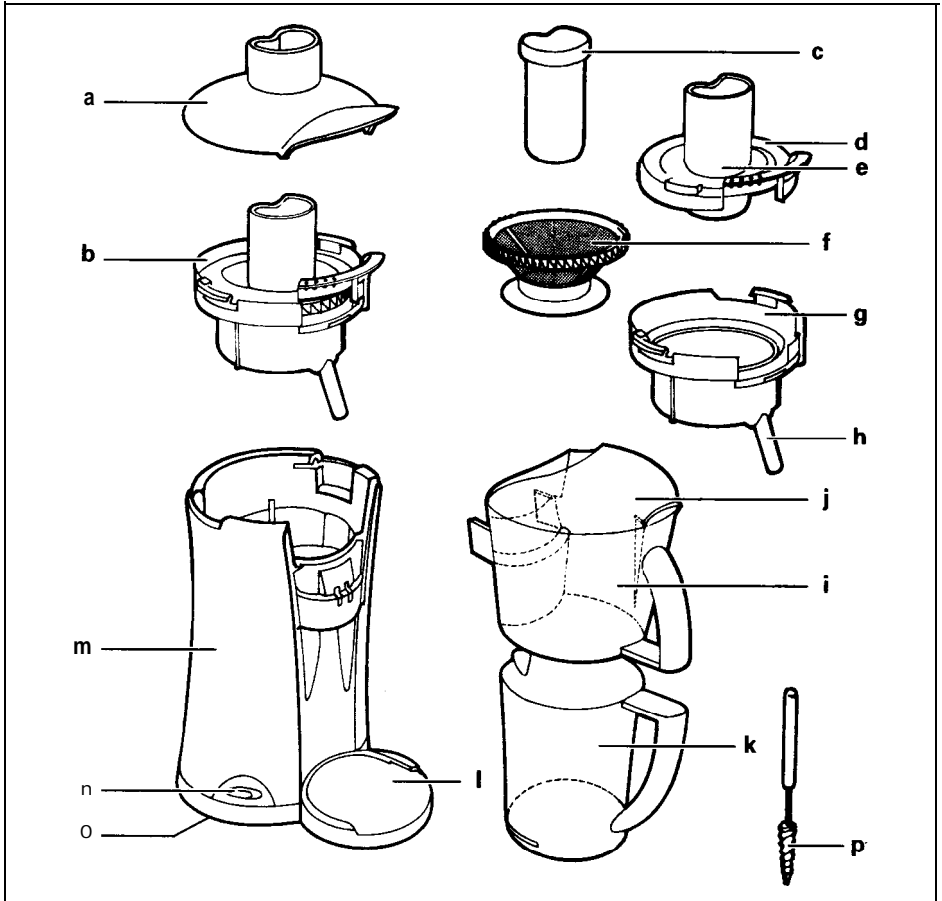
- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by an authorized KRUPS Service Center only.

INSTRUCTIONS FOR THE CORD

Regarding your Cord:

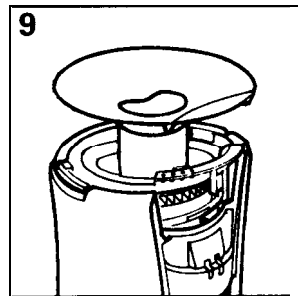
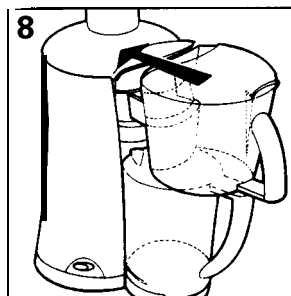
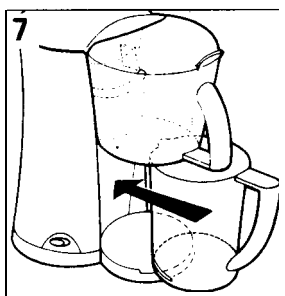
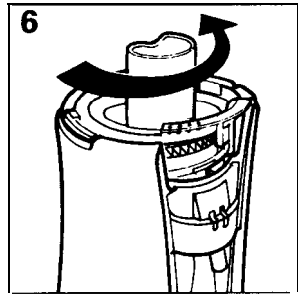
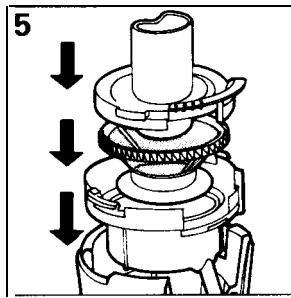
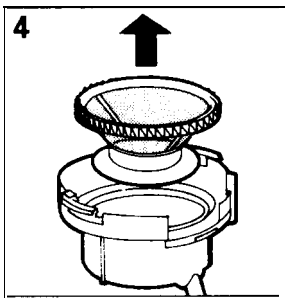
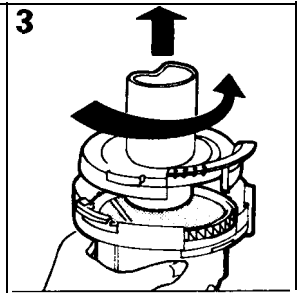
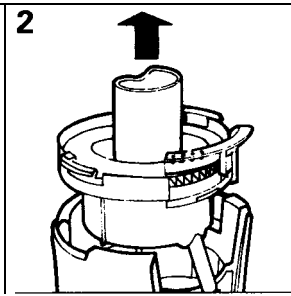
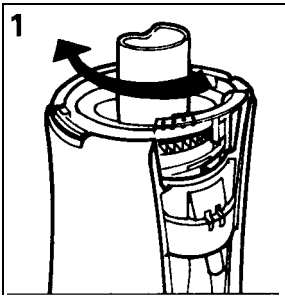
- A. A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.**
- B. Longer extension cords are available and may be used if care is exercised in their use.**
- C. If a long extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.**
- D. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.**

Krups Optifruit



- a: Upper casing lid
- b: Juice extractor elements
- c: Pusher
- d: Lid
- e: Feeder tube
- f: Grater and filter unit
- g: Container
- h: Pouring spout

- i: Pulp collector
- j: Cover for pulp collector
- k: Graduated juice container
- l: Juice container base
- m: Motor unit
- n: On/Off switch
- o: Cord storage
- p: Soft brush



Technical features

- Capacity of pulp collector 25 to 34 oz depending on type of ingredients.
- Capacity of juice container 30 oz.

Before the first use

Wash, rinse and dry the parts in contact with food: the upper casing lid (a), the juice extractor elements (b), the pusher (c), the pulp collector (i) and the graduated juice container (k).

To familiarize yourself with your appliance, follow the instructions below for the dismantling and assembling of the juice extractor elements (b).

Dismantling

Your appliance must be unplugged.

Pull out the pusher (c) and the upper casing lid (a).

- Take hold of the feeder tube (e) and turn it clockwise until it stops (see figure 1).
- Pull the feeder tube upwards to take out the juice extractor in one piece (see figure 2).
- Turn the lid (d) counterclockwise then detach it from the container (g) and pull out the grater and filter unit (f) (see figure 3 + 4).

Assembling

- Insert into the motor unit (m), the container (g), the grater and filter unit (f) and the lid (d) (see figure 5).
- Grasp the feeder tube (e) and turn it counterclockwise until it stops (see figure 6).

Put in place the upper casing lid (a).

Note: The upper casing lid (a) is not always necessary for the functioning of the juice extractor.

Now you can use your juice extractor.

Getting started

Remove the piece of cardboard placed in the feeder tube.

Plug in the appliance.

Make sure that the pulp collector (i) and the graduated juice container (k) are firmly in place.

Screw in the juice extractor elements (b) turning counterclockwise until it stops and put on the upper casing lid (a).

Turn on the juice extractor.

Put the fruits or vegetables into the feeder tube (e) guiding them with the pusher (c).

When the graduated juice container (k) is full, stop the motor and empty. Never go past the MAX level marked on the container.

- To replace the container, place it on the juice container base (l) and slide it towards the motor unit (m) (see figure 7).

When the pulp collector (i) is full, stop the motor and empty.

For juicy pulps never go past the MAX level marked on the container.

For drier pulps, you may use the collector to the fullest capacity.

- To replace the container, insert the hooks in the corresponding slots on the motor unit (m) until it locks in place (see figure 8).

Note: Fruits or vegetables should always be fed in while the motor is running and added continuously during use.

- Special funnel position for little fruits such as grapes or gooseberries: turn the upper casing lid (a) over and place it on the feeder tube (e) (see figure 9).

Tips on using your Juice Extractor

- Wash and prepare all fruits and vegetables. Peel oranges, lemons, grapefruits, melons (no pips), pineapples (minus the central core), cucumber.
- Remove the stones from peaches, plums, apricots.
- Cut fruits and vegetables into small pieces if necessary.
- For best results, clean the grater and filter unit (f) between loads of 18 oz of grapes or tomatoes.
- It is impossible to extract juice from certain fruits and vegetables such as bananas, avocados, eggplants, figs.
- Natural juices should be consumed as soon as possible after extraction, to best benefit from the flavor and vitamins.
- To keep for a few hours, the addition of lemon juice is recommended.

Note: Do not put ice into feeder tube. This will damage your juice extractor filter.

Cleaning

Unplug your appliance.

Wait until the grater and filter unit (f) has stopped moving before dismantling the juice extractor elements (b).

See previous section on “Dismantling”.

Remove the pulp collector (i) and graduated juice container (k) and empty contents.

Never wash the motor unit (m) under water. Wipe it with a damp cloth.

Wash all the parts in hot soapy water. All the parts are dishwasher-safe.

Use cooking oil to remove fruit or vegetable stains from plastic parts.

Before washing the grater and filter unit (f), use the soft brush (p) to remove pulp residue.

With the same brush, clean the inside of the pouring spout (h). Dry all the pieces before reassembling.

Maintenance

The grater and filter unit (f) is a delicate part: avoid any careless handling that might damage it.

To prevent any breakage of the grater and filter unit, exchange it as soon as any signs of wear and tear appear. You can find your replacement part at any authorized KRUPS Service Center.

Arrange for a replacement every two years on average if you use the appliance on a daily basis.

Recipes

Here are some recipes you can make easily with your Optifruit.

Fruit drinks

Peach Tint

For 1 large glass, put into the juice extractor:

- 6 washed strawberries without hulls,
- 4 apricots without stones,
- 2 small peaches without stones

The extracted juice may be served over ice with sugar, honey or maple syrup added.

Autumn Beauty

For 1 large glass:

1 red apple, quartered, 1 medium pear (5 oz) also quartered, 1/4 grapefruit peeled thoroughly

Serve over ice.

Melon Kir

For 1 large glass:

7 oz of melon pulp, 2 tablespoons of strained black currants

The extracted juice may be served over ice. Add two teaspoons cane sugar syrup if desired.

Vegetables drinks

Setting Sun

For 1 large glass, in this order put in:

1 stick of celery with leaves, 7 washed and peeled carrot, 7 oz of tomatoes quartered

Serve over ice, add a lemon slice and to taste a few drops of Tabasco.

Tomato cocktail

For 1 large glass, use in this order:

1 stick of celery with leaves, two sprigs of parsley, two of watercress, 2 spinach leaves, 3 lettuce leaves, 7 small beetroot, boiled and cut into small pieces, 7 washed and peeled carrot, 7 oz of tomatoes quartered

Serve over ice, add a lemon slice and 2 pinches of celery salt.

Children's drinks

Strawberry milk

For 6 glasses:

9 oz of strawberries hulled and washed, 6 tablespoons of confectioners sugar, 3/4 oz of cold water

Add the sugar into the extracted strawberry juice and mix until dissolved.

Pour the mixture into 6 glasses and add the water evenly. Raspberries may be substituted for the strawberries.

Peach delight

For 6 glasses:

12 peaches, 6 tablespoons of cane syrup, twelve ice cubes

Wash the peaches, cut in eight and remove stones. Put the peaches through the juice extractor.

Pour 1 tablespoon of syrup into each glass and add the juice. Then mix, pour over ice and serve at once.

soups

Iced soup with yogurt

For 4 servings:

18 oz of tomatoes, 26 oz of carrots, 2 sticks of celery with leaves, 1 whole lemon, 1 small onion, 9 oz natural yogurt, 1 garlic clove, salt and pepper

Wash the vegetables and cut into small pieces, peel the lemon and cube it. Peel the onion and the garlic and cut into small pieces. Put into the juice extractor in the following order: tomatoes, carrots, celery, lemon, onion, garlic. Collect all the juice into a salad bowl and add the salt and the yogurts, previously beaten with a fork. Mix thoroughly. Cool before serving, adding the pepper just before serving.

Gazpacho style soup

For 4 servings:

26 oz of tomatoes, 1 red or green pepper about 7 oz in weight, 1 cucumber (11 oz in weight), 1 stick celery with leaves, 2 oz onion, 1 garlic clove, 1/2 lemon, 1/2 tablespoon of wine vinegar, 2 tablespoons of olive oil, 4 oz of breadcrumbs, tabasco, salt and pepper

into a bowl, place the breadcrumbs, then wash the tomatoes and pepper removing the seeds and peel, and the celery cut into pieces. Cut the cucumber into small slices (washed). Peel and chop the onion and the garlic. Cut the lemon into small cubes. Put into the juice extractor in the following order: tomatoes, celery, pepper, cucumber, garlic, onion. Mix the extracted juice. Leave at least 3 hours in the refrigerator and add the pepper just before serving, sprinkling olive oil on top.

Sweets

Strawberry sorbet

For 4 servings:

26 oz of strawberries, washed and hulled, 1/2 lemon, 4.5 oz of confectioners sugar, 3.4 oz of water

Pour the water in a small saucepan and add the sugar, boil the syrup for 1 minute and allow to cool. Pass the strawberries and lemon through the juice extractor and fold this mixture into your syrup. Put into a sorbet maker (or a stainless container suitable for the freezer) and mix with a fork during the freezing time.

Raspberry "coulis" (sauce)

For 4 to 6 persons:

26 oz of raspberries, 7 oz of confectioners sugar

After juicing the raspberries, mix it with the confectioners sugar until the sugar is dissolved. Keep refrigerated until ready to serve. The sauce will keep for 24 hours.

Limited One Year Warranty

Your KRUPS #291 is covered by the following warranty:

If from date of purchase within one year this KRUPS product fails to function because of defects in materials or workmanship, KRUPS North America will, at its option, repair or replace the unit without charge, provided the owner has proof of date of purchase.

This warranty will be void if malfunction was caused by damage to the product by accident, misuse, use on frequency or voltage other than marked on the product and/or described in the instructions, abuse including tampering, damage in transit, or use for commercial purposes. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.

GUARANTEE OF PERFORMANCE

This fine KRUPS product is manufactured according to a rigid code of quality standards, and, with minimum care, should give years of satisfying service.

However, should the need arise for repairs or for replacement parts within or after the warranty period, please call our **CONSUMER SERVICE DEPARTMENT**:

(800) 526-5377

24-hours a day, 7 days a week

You will be provided with specific instruction on how to get your product repaired, as well as the name and address of your nearest authorized KRUPS Service Center. The department will also be able to answer any general product questions you may have.

Before calling the Consumer Service Department, please have the type number of your KRUPS appliance available. You must have this information before calling our Consumer Service Department so that we may better answer your questions. The type number can be located by looking at the bottom of your appliance.

This product is Type **#291**

Any general correspondence can be addressed to:

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P.O. Box 3900
Peoria, IL 61612**