

# FusionJuicer™

## Operating Manual

Model # MT1020-1  
FOR HOUSEHOLD USE.

Please read and  
save this manual.



Warranty Information Inside

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# **IMPORTANT SAFEGUARDS**

## **READ THESE SAFEGUARDS CAREFULLY BEFORE USING THIS PRODUCT!**

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

- Read all instructions.
- **NOT FOR USE BY CHILDREN!** Keep out of the reach of children to avoid injury. This appliance is not a toy.
- Do not operate this or any appliance with a damaged AC cord or plug.
- Do not operate if appliance malfunctions, has been dropped or appears damaged in any manner. Never attempt home repairs. Only a qualified appliance technician should repair appliance before re-use.
- To avoid electric shock or serious personal injury, do not use any attachments or utensils that were not recommended or supplied by the manufacturer.
- To protect against risk of electrical shock or injury, never immerse power cord, plug, or main unit in water, or other liquids.
- Do not let power cord hang over the edge of table, counter, or come in direct contact with hot surfaces such as stoves.
- Make sure the lid is attached properly and is securely locked before operating the Fusion Juicer. (See Assembly Step 5.)
- Make sure the motor stops completely and the unit is unplugged from the electrical outlet before disassembling, assembling or cleaning.
- If juicer stops due to improper operation or if there is excessive noise, turn power off, wait for blade to stop spinning, unplug from electrical outlet, disassemble, clean all components then reassemble machine.
- To avoid risk of personal injury keep hands and utensils out of the juicer and away from its sharp blade during operation. Use the pusher, not fingers or utensils, to feed the produce into the juicer.
- Never disengage the locking bar during operation.
- The juicer blade is extremely sharp. Use extreme caution when handling.
- Should food become lodged in the chute, and moderate pusher pressure will not pass it through, turn the power switch off, allow the motor to stop completely, then unplug the AC cord, disassemble the juicer and remove the blocked food.
- To reduce the risk of personal injury, never place blade on base without properly assembling the unit.
- The juicer will not run if the unit is not properly assembled. The motor has a built-in safety feature that will not allow the power to turn on unless the locking bar is locked in place.

- If juicer jams, turn power switch off immediately and remove AC cord from electrical outlet, disassemble, and clean.
- Do not use outdoors.
- Be sure to turn switch to OFF position after each use of your juicer. Make sure the motor stops completely before disassembling.
- Do not use the appliance if the rotating filter is damaged.
  - \* *This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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 modify or force the plug in any way.*
- Do not operate without the pulp container in place.

## SAFETY FEATURES

The Fusion Juicer was made with safety in mind. We have added two important safety features: the Automatic Shut Off and the Locking Bar.

### Built-In Thermal Cut Off Switch/Automatic Shut Off

Unlike other juicers, the Fusion Juicer is equipped with a special feature that automatically shuts off the motor should the unit become jammed or overheated by food during the juicing process. Prior to shut down, you will most likely hear the juicer get louder. This will indicate that something has caused the motor to strain. Should this happen, simply turn the power switch off and unplug the unit... follow the Disassembly, Cleaning and Assembly process, then allow the unit to cool for 10 minutes. The unit will restart and you may resume the juicing process. There are some additional reasons that could cause a "shut down". You can find them in the trouble shooting section of your operating manual on page 18.

### The Locking Bar

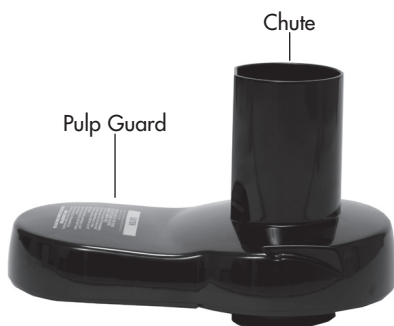
The Locking Bar holds the juicer Lid/Pulp Guard in place and is connected to an auto shut-off switch. If the Locking Bar is not in its full upright and locked position, the juicer will not start. This is to prevent accidental contact with the spinning blade. If the machine is not locked, the motor will not engage and the blade will not spin.

## SAVE THESE INSTRUCTIONS

# PARTS LIST



**Pusher**



Pulp Guard

Chute

**Lid with Built-in  
Pulp Guard**



**Pulp Collector**



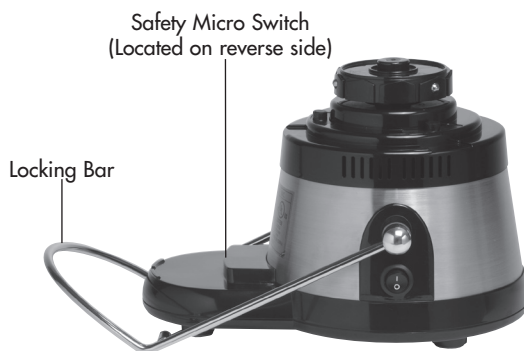
Lip

Removable  
Non-Drip Spout

**Receptacle**



**Filter/Blade**



Safety Micro Switch  
(Located on reverse side)

Locking Bar

**Base**

# DISASSEMBLY

**IMPORTANT:** Before disassembling the unit make sure you turn the power OFF and unplug the AC cord from the electrical outlet.

## STEP 1

Remove pusher from the chute.



## STEP 2

Lower the locking bar (silver) into the disengaged position as shown.



## STEP 3

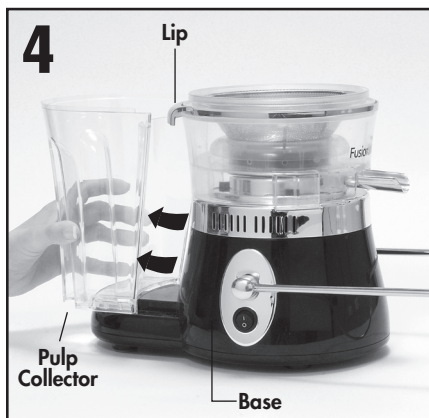
Remove lid with built-in pulp guard by pulling off of receptacle.



## DISASSEMBLY (Cont.)

### STEP 4

Remove pulp collector by sliding the bottom away from the base in the direction of the arrows while unhooking from under lip on receptacle.



### STEP 5

Remove filter/blade/receptacle unit from base by grasping the receptacle with two hands. Then lift receptacle and twist in either a clockwise or counter-clockwise direction while pulling in an upward direction until filter/blade/receptacle unit is separated from the main base.



### Note:

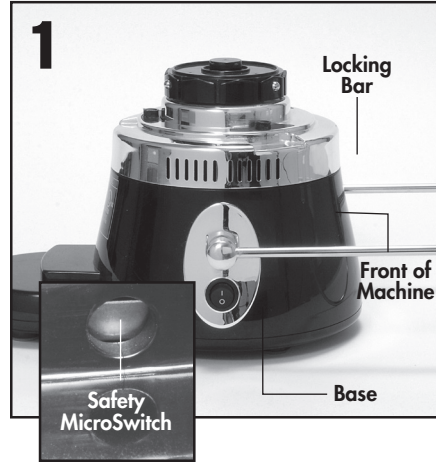
Do not remove screws from blade. The filter and the blade are one piece. They are not meant to be separated.

# ASSEMBLY

## STEP 1

Place base on a dry flat surface with locking bar in down position as shown. In front of the machine (spout side).

**IMPORTANT:** There is a Safety MicroSwitch located in the back center of the base. This mechanism is an added safety feature. Once the pulp collector is in place the Activating Pin on the bottom of the pulp collector activates the Safety MicroSwitch. This will protect you from accidentally putting hands or fingers under the machine while the blade is turning. Once the pulp collector is removed from the main base the motor will not run.



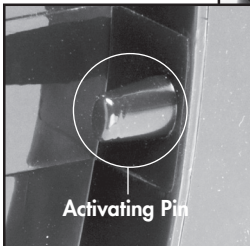
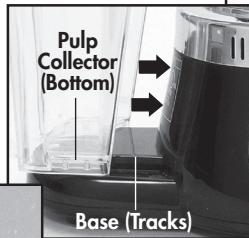
## STEP 2

Align grooves on the bottom of pulp collector with tracks on the base.

**Note:** The Safety MicroSwitch is located in the back center of the base. Slide pulp collector with Activating Pin towards base in the direction of arrows. Make sure the pulp collector is firmly in place against base.

### IMPORTANT:

The motor will not run if pulp collector is not properly assembled.



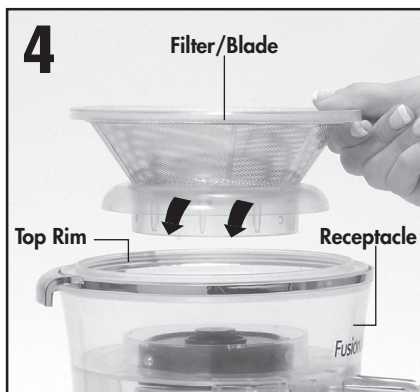
## STEP 3

Place receptacle on the base, with juicer spout facing direction of locking bar. Settle receptacle into alignment.





## ASSEMBLY (Cont.)



### STEP 4

Place filter/blade inside receptacle. Rotate the filter/blade allowing it to settle into alignment. Press down on rim of filter/blade firmly to secure.

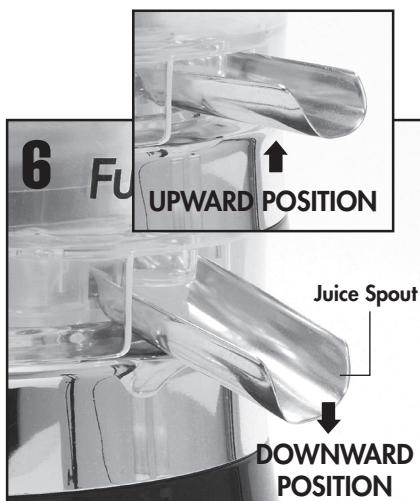
**IMPORTANT:** The unit will not start until filter/blade is secure and firmly in place. The motor will not start until the unit is properly assembled.



### STEP 5

Place lid with built-in pulp guard on top of receptacle, making certain it is securely aligned with the pulp guard facing in the opposite direction of juice spout. Lock lid into place by lifting locking bar up until it clicks into grooves located on both sides of the lid. Make sure locking bar is in the full upright, locked position.

**IMPORTANT:** The unit will not start until this bar is properly locked in place and the pulp collector is properly assembled.



### STEP 6

Make sure juice spout is in the downward position. If the juice spout is left in the upright position the juice will not flow. It will stay in the receptacle and may overflow from the sides.



### STEP 7

Insert pusher into chute. Always use pusher to feed fruits and vegetables into unit. Push gently, never force. The blade will do the work.

# STEP-BY-STEP GUIDE TO JUICING

Congratulations on your purchase of the Fusion Juicer. In order to assure that your first and every juicing experience will be a pleasant one, we have included this "Step-by-Step Guide to Juicing". Juicing is a quick and satisfying way to get the vitamins, nutrients, and minerals from fresh fruits and vegetables... a few minutes well spent for a lifetime of good health benefits!

## 5 Simple Steps to Get Started

### Before You Begin

**While we manufacture and ship under the highest standards, we recommend you clean your Fusion Juicer before first use.**

#### Step 1

Remove all packing materials including those found inside the machine between the lid and the blade.

*NOTE: If you do not remove the paper disk insert from the inside of the machine before starting the motor, you will hear a loud noise and possibly cause the machine to temporarily shut down.*

#### Step 2

Disassemble and wash before first use. Re-assemble making sure the blade is secure and locking bar is locked into place. The motor will not turn on if machine is not assembled properly.

*Note: See Assembly and Disassembly instructions on pages 6–9 in this Operating Manual.*

#### Step 3

Lower the Juice Spout into the downward position.

#### Step 4

Plug the AC cord into a 110 V wall outlet and let the juicer run for approximately 5–10 seconds before you begin juicing. This will balance the blade. During the manufacturing process, a few drops of motor lubricant may have dripped into the motor housing causing a vapor burn off odor. This is normal and will dissipate with initial use.

#### Step 5

Remove pusher, insert produce then replace pusher quickly. Do not force produce down the chute. Apply a gentle pressure with a slight twisting motion. This will help the pusher process the produce.

**Important: If you apply too much pressure it can cause the motor to strain and possibly shut down. See Built-In Thermal Cut Off Switch/Automatic Shut Off on page 4.**

# Helpful Tips

For easy to follow additional information, you can visit our website at [www.powerjuicer.com](http://www.powerjuicer.com) and select: “Juicing Tips” for, instructional videos to “help you get started”, “how to make juice”, or “how to clean your Fusion Juicer” and more.

## Balancing The Blade, 5–10 Seconds is All it Takes

It is necessary to run the machine for approximately 5–10 seconds before inserting any produce to be juiced. This lets the blade balance itself before coming into contact with the item to be juiced. Hard produce such as carrots can cause the blade to become unbalanced. If this should happen, continue to process until the blade comes back to balance. If the blade doesn't re-balance, turn the power off and wait for the blade to stop spinning. Disassemble the machine to check for any pieces that may be stuck on the blade causing this unbalance.

**Important:** One of the great features of the Fusion Juicer is its extra large chute, which speeds up the juicing process by cutting down on prep time. Still you must be careful not to force anything into the opening that is too big and might result in jamming the blade, causing “Built-In Thermal Cut Off Switch/ Automatic Shut Off” to engage and shut down the unit temporarily. Always put softer fruits and vegetables in first followed by harder to juice ones. When inserting produce into the chute, you must replace the pusher quickly to prevent the produce from popping out of the chute.

## “Auto-Motor-Saver Shutdown” Feature

Unlike other juicers, the Fusion Juicer is equipped with a special feature that automatically shuts off the motor should the unit become jammed during the juicing process. Should this happen, simply follow the Disassembly, Cleaning, and Assembly process, then allow the unit to cool for 10 minutes. The unit will restart and you may resume the juicing process.

## Gentle Pressure Using the Pusher

When juicing, applying gentle pressure with the pusher is sufficient. Never apply excessive force to the pusher as this may stop the blade.

## The Non-Drip Spout

Make sure to lower the Juice Spout. The Juicer comes packed with the spout in the upright (closed) position. If you forget to lower the spout, juice will back up in the receptacle and may overflow from the sides. This back up could also cause the motor to seize.

# Helpful Tips

## Noise and Vibration

Sometimes when you juice you'll hear a bit more noise than the normal whisper quiet juicing you've come to expect from your Fusion Juicer. This noise may also be accompanied by a little extra vibrating. This is alright; it is just the juicer processing the food. Be patient and let the Fusion Juicer work.

## The Benefits of Juicing

We are not suggesting you replace the regular daily consumption of fruits and vegetables with juicing... they should be done in conjunction. Consuming whole fruits and vegetables daily helps you get the much needed fiber they have to offer. Juicing is just a quicker way to get many of the health benefits you need from fresh food, including antioxidants and nutrients that help your body stay healthy. It just eliminates the digestion process for quicker absorption.

## Get the Most From Your Fusion Juicer

Some varieties of produce are more difficult to juice than others. The chart on pages 15-16 will help take the guess work out of juicing. The amount of juice you produce, depends on which fruits and vegetables you select. That's because some fruits and vegetables have much more/less juice than others. Produce such as oranges, apples, melons, and cucumbers tend to yield more juice and should be mixed with others that don't.

## General Guidelines for Juicing

Due to personal preferences and nutritional opinions, it is difficult to determine an individuals' eating habits. Therefore, we recommend juicing produce the way you would normally consume it with the exception of cooking. Before juicing any produce, it is important to wash it thoroughly to remove all contaminants including soil and pesticides.

## Skins, Stems and Seeds

**Skins** Juicing with the skins on is a personal preference with most produce.

**Stems** The only stems that are beneficial to process are grape stems. All others should be removed as they have nothing to offer.

**Seeds** Removing seeds is discretionary due to certain health risks associated with certain produce.

# Helpful Tips

## Carrots

Carrots can be a bit challenging to juice due to their dense nature and irregular shape. Do not over stuff the chute. Leave some room on the sides to be able to maneuver the carrots while juicing. They tend to bounce around inside the chute. Use the pusher to guide them to the blade.

## Citrus Fruits

In our Recipes for Healthy Living book we recommend you remove the skins from citrus fruits. They certainly can be juiced with the skin on and some recipes we actually tell you to juice with the skin. The reason we recommend you remove the skin is mostly due to the tart flavor. It is a personal preference. It may be a bit more difficult to juice with the skin on as it is very thick. To juice with the skin on, use a slow gentle, twisting pressure to process. Apply a bit more pressure if necessary, but do not use excessive force with the pusher.

## Juicing Leaves

Leaves process best when rolled in a bunch then followed by a fruit or vegetable containing a larger volume of juice such as celery, tomato, or cucumber. See chart pages 15–16.

## Mango, Apricot and Peaches

**Important:** Always remove large pits.

Do not put any produce in the juicer with large pits. Pits will damage the blade and possibly seize the motor.

## Pomegranates and Cherries

These wonder fruits can absolutely be juiced. When juicing cherries it is necessary to remove the pits. We recommend using a cherry pitter. When juicing pomegranate (seeds) it is necessary to separate the seeds from the outer skin and the inner membrane before they can be processed.

## Pineapple and Melons

Although the juicer can process the rind on these fruits, they taste best when the rind is removed. Again, this is a personal preference. When juicing pineapple, especially very ripe pineapple you may need to clean the spout often. Pineapple is stringy in nature and can cause a blockage at the opening of the spout. This can cause juice to back up in the receptacle.

# Helpful Tips

## Berries and Small Fruits

Juicing berries may seem a bit challenging at first but once you get the hang of it you will love the great flavors they add to your juice. Not to mention the health benefits they have to offer. When juicing berries (except cranberries) you will need to add something that contains a larger volume of juice such as an apple or orange. Strawberries contain the most juice as they tend to be large. For example, process the berries first (you may not see a lot of juice come out at first), then add an apple or an orange, something that is juicy. Once you process this you will see the berry juice come pouring out.

## Fresh Juice Looks Different Than Bottled

You will be making FRESH JUICE. With no additives, food coloring or sugar, so it may look and taste different from what you're used to with store bought juice. Fresh juice tends to have a thin layer of foam on top, if you don't like it that way; use a spoon to give it a quick stir or to skim it off completely.

## The Power of Pulp

We like to say that with the Fusion Juicer, nothing is wasted, that's why we have also included some easy food recipes for soups, muffins, salsa, and more. If you like pulp in your juice, take some from the pulp collector and add it back to your juice with a quick stir to mix it in.

## Keeping the Pulp Collector Clean

When juicing in large volume be sure to empty the pulp collector often. Larger quantities of produce can cause the pulp to back up into the filter causing the motor to shut off. Insert a plastic bag inside the pulp collector. When you are done juicing, the bag can be lifted out and disposed of easily leaving the pulp collector clean.

Following these tips  
your juicing experience  
is sure to be a delightful one!

## Fruits and Vegetables: Ideal for Juicing

Apples	Grapes	Peaches (harder)
Asparagus	Guava	Pears (harder)
Brussels sprouts	Honeydew Melon	Peppers
Cabbages	Horseradish	Pineapple
Cantaloupe	Jicama	Pomegranate seeds
Celery	Kiwi	Potatoes
Cherries (pitted)	Kohlrabi	Pumpkin
Clementines	Lemon	Radicchio
Cranberries	Lettuces	Radishes
Cucumber	Lime	Squashes
Fennel	Nectarines	Strawberries
Garlic	Onion	Tangerines
Ginger	Oranges	Tomatoes
Grapefruits	Parsnip	Watermelon

## Fruits and Vegetables: More Challenging to Juice

Apricot	Kale	Peaches (very ripe)
Basil	Kiwi (very ripe)	Pears (very ripe)
Beets	Leafy greens	Peppermint
Blackberries	Leeks	Pineapple (very ripe)
Blueberries	Mango	Plums
Broccoli	Mint	Raspberries
Carrots	Mushroom	Spinach
Cauliflower	Mustard greens	Swiss chard
Collard greens	Nectarines (very ripe)	Tomatoes (very ripe)
Dandelion greens	Okra (skin removed)	Turnip
Endive	Papaya	Watercress
Green beans	Parsley	Wheat grass
Green peas	Passion fruit	

## Fruits and Vegetables: Containing a Large Juice

Apples  
Cantaloupe  
Celery  
Clementines  
Cranberries  
Cucumber

Grapefruits  
Grapes  
Honeydew Melon  
Lemon  
Lime  
Oranges

Peppers  
Pineapple  
Tangerines  
Tomatoes  
Watermelon

## DO NOT JUICE

Some fruits and vegetables cannot be juiced due to their inability to produce juice. Although they are unable to be juiced, that does not mean we should not enjoy them on a daily basis as part of a healthy diet. Examples are: avocado, banana, and coconut.

Never use the green tops of rhubarb. Oxalic acid is toxic in the leaves. There are so many other healthy fruits and vegetables available that it's just easier and safer to skip rhubarb as a juice source.

## CLEANING YOUR JUICER

We have made juicer clean up as easy as possible. All of the components, with exception of the motor base, can be put in your home dishwasher. We recommend top rack placement as temperatures near the bottom drying element may vary with manufacturer.

**CAUTION:** Some commercial and foreign made dishwashers may reach internal temperatures that are higher than machines made for home use by U.S. standards. Do not use these dishwashers with your Fusion Juicer. The higher temperatures may cause damage to your juicer. Check with your dishwasher manufacturer before using.

For easiest clean up, we recommend you rinse/clean your Fusion Juicer immediately after juicing. This will help prevent fruit/vegetable fibers from hardening on the components, making it more difficult to clean.

- Turn off the power switch and wait until the motor completely stops.
- With dry hands, unplug the AC cord from electrical outlet.
- Disassemble the machine. (See disassembly instructions pages 6–7.)

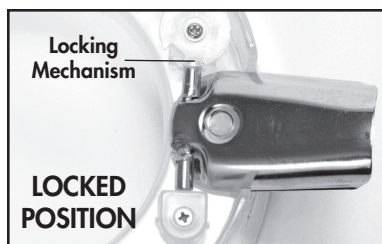


- Wipe base with a soft damp cloth or sponge. Do not submerge base in water. Do not spray the base with water or any other liquid. Base is not dishwasher safe. Important: Do not use abrasive sponges, cloths, or cleansers as these can damage the finish.
- Clean all other parts in warm, soapy water. A mild detergent is recommended. Rinse well and dry thoroughly.
- To clean the filter and blade, hold them under warm running water. Use a bristled dish washing brush to gently clean pulp from filter. Rinse the filter from the outside under running water. If your sink has a spray hose attachment, this is especially effective for loosening fiber from the filter and the blade before placing them in the dishwasher.
- Dry components thoroughly then assemble the machine and turn the power on to spin out any excess water.
- Make sure unit and parts are completely dry, then store in a cool, dry place.

## To Clean Juice Spout:

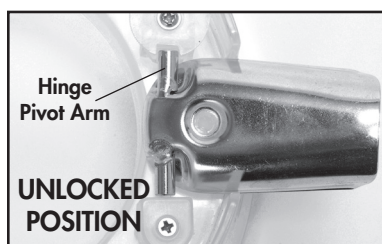
### STEP 1

Locate removable juice spout locking mechanism on the bottom side of receptacle. Note: Juice spout will be in the locked position.



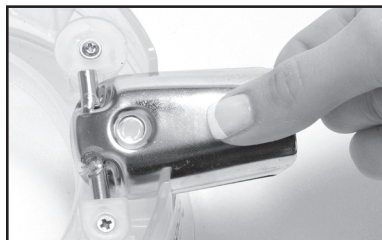
### STEP 2

To unlock, turn locking mechanism counter-clockwise, lining up notch with juicer spout hinge pivot arm.



### STEP 3

Lift juice spout carefully from receptacle and remove to clean. To Reattach: insert juice spout back into original position and turn the locking mechanism clockwise to lock into place.



**IMPORTANT:** When reattaching juice spout back into original position make sure juice spout is in the locked position and tightly secured before use.

# TROUBLESHOOTING

Problem	Possible Reasons and Solution
<b>The motor does not run after being switched on.</b>	<ul style="list-style-type: none"> <li>• Check to see if unit is plugged in.</li> <li>• Locking bar is not locked in place properly.</li> <li>• Check if all parts are assembled properly.</li> <li>• Check if there is any residue left between blade and receptacle.</li> <li>• Make sure you wait 5–10 minutes to restart if machine automatically shuts down.</li> </ul>
<b>The motor is running with a loud noise and excessive vibration.</b>	<ul style="list-style-type: none"> <li>• Check that all parts are assembled properly and in the correct position.</li> <li>• Juicing overripe fruit may result in too much pulp and will clog the filter. Turn machine off and clean the filter.</li> </ul>
<b>The motor overheats causing the power to automatically shut off.</b>	<ul style="list-style-type: none"> <li>• You may have applied too much pressure with the pusher while processing causing the motor to accidentally over heat. This activates the built-in Thermal Cut Off Switch. The motor will temporarily stop working for approximately 10 minutes to cool down. See additional information on page 4.</li> <li>• The motor needs to warm up for 5–10 seconds before first use.</li> <li>• The fruits and vegetables may be soft or overripe.</li> <li>• There may be too much pulp in the filter. Turn machine off and clean the filter.</li> </ul>
<b>Juice splashes from the rim of the receptacle.</b>	<ul style="list-style-type: none"> <li>• This is normal.</li> </ul>
<b>No juice is coming out of the spout.</b>	<ul style="list-style-type: none"> <li>• Make sure the non-drip spout is in the down position while juicing. If it is in the upright position the juice will not come out. It may overflow out the bottom sides</li> </ul>

# **Fusion Juicer Limited Lifetime Warranty**

The manufacturer warrants that your Fusion Juicer is free of defects in materials and workmanship and will, at its option, repair or replace any defective juicer that is returned. The Fusion Juicer motor is warranted for the lifetime of the original purchaser, and all other parts and components are warranted for 60 days from the original date of purchase. This warranty is valid only in accordance with the conditions set forth below:

1. This warranty applies to consumer use only, and is void if the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
3. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.
5. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

## **Procedure for Warranty Repairs or Replacement**

If warranty service is necessary, the original purchaser must pack the product securely and send it postage paid with a description of the defect, proof of purchase, and a check or money order for \$29.99 to cover return postage and handling to the following address: Fusion Juicer, P.O. Box 3007, Wallingford, CT 06492. This warranty is non-transferable.

# Common Questions about the Fusion Juicer

This summary briefly answers common questions. Read operating manual before use.

- Q. Why won't the power turn on?**
- A. First, check that the switch is in the on position. Then, check that all parts are assembled properly. The unit has a built-in safety device that will not let the motor turn on if not assembled properly. The Fusion Juicer also has a built-in Thermal Cut Off Safety Switch. If the machine was running, then shut down due to accidental overheating, then there is a 10 minute cooling time before the machine will restart. This helps to protect the motor from seizing.
- Q. Can I order spare parts?**
- A. Yes, you can visit us on the web at [www.fusionjuicer.com](http://www.fusionjuicer.com) under the parts heading. Replacement parts kits are also available on back inside cover of the operating manual or call 973-287-5187.
- Q. Why is my Fusion Juicer clogged?**
- A. This may happen for a number of reasons:
1. If the fruit you are using is over ripe.
  2. If there is too much pulp in the filter. Turn the machine off, unplug the AC power cord, and clean the filter.
  3. Fruits such as avocados or bananas cannot be juiced in the Fusion Juicer.
  4. The spout may be blocked by a piece of pulp that may have passed through the filter causing the juice to collect in the receptacle and overflow. Turn the machine off, unplug the AC power cord, wait for the blade to stop spinning and inspect the spout. Clear the blockage so the juice can flow freely.
- Q. Can I put the whole fruit in the Fusion Juicer?**
- A. Yes, as long as it fits in the chute and does not have large pits, hard skins or stems. Due to personal preferences and nutritional opinions it is difficult to determine an individual's eating habits. Therefore, we recommend juicing produce the way you would normally consume it with the exception of cooking. Before juicing any produce it is important to wash it thoroughly to remove all contaminants including soil and pesticides.
- Q. Can I put whole fruits with large pits in the Fusion Juicer?**
- A. No, remove large pits such as mango, peach, etc., as they will damage the blade and possibly the unit.
- Q. Can I put all components in the dishwasher?**
- A. All components are dishwasher safe with the exception of the motor housing in a regular household dishwasher. Not for use in a European import or commercial dishwasher as temperatures may vary due to different manufacturers. Some commercial and foreign made dishwashers may reach internal temperatures that are higher than machines made for home use by US standards. Do not use these dishwashers with your Fusion Juicer. The higher temperatures may cause damage to your juicer voiding your warranty. Check with your dishwasher manufacturer before using.
- Q. How can I make smoothies if you can not add milk, yogurt, ice or bananas to the Fusion Juicer?**
- A. The Fusion Juicer will not make smoothies, only fresh juice for smoothies. Add all smoothie ingredients separately in a blender.
- Q. What is the diameter of the feed chute?**
- A. The inside diameter of the chute is approximately 3".
- Q. How can I juice carrots?**
- A. Carrots can be a bit challenging to juice due to their dense nature and irregular shape. Do not over stuff the chute. Leave some room on the sides to be able to maneuver the carrots while juicing. They tend to bounce around in the chute. Use the pusher to guide them to the blade.



**Q. Can I add ice or liquid to the Fusion Juicer?**

- A. No, ice turns to water and any other liquid that is poured in will cause an abundance of liquid in the receptacle. It will overflow and run out the sides of the receptacle. Add these items separately in a glass, pitcher or blender.

**Q. How can I get berry juice to come out of the receptacle?**

- A. Follow the berries with a fruit or vegetable that contains a larger volume of juice. These fruits will produce more juice and push the berry juice through the receptacle. If you choose to juice only berries then take the machine apart and empty juice from receptacle into a glass or bowl.

**Q. How can I get more pulp for cooking recipes?**

- A. Unfortunately you may have to juice quite a bit to get a lot of pulp. The Fusion Juicer gives up to 30% more juice than other juicers so there is usually not a lot of pulp left. The good news is you can freeze the pulp in airtight bags or containers. So every time you make fresh juice, just freeze the pulp until you are ready to use it.

**Q. How long does the fresh juice last?**

- A. To get the full benefits of fresh juice it is best if you drink it right away. As fresh juice sits it loses significant amounts of vitamins and nutrients. Some juices last longer than others and refrigerate well as long as they are in a sealed container. They can only be kept for a few hours. Preferably in a glass covered container so the flavor is not altered. You can add a few drops of lemon juice to help maintain the flavor. Here is a list of juices that refrigerate well: carrot, apple, orange, pear, grape, grapefruit, pineapple, kiwi, prune, peach, celery, and beet juice. You can also freeze fresh juice the same way. Juice can be frozen in an airtight container for up to one month.

**Q. How long does the pulp last?**

- A. Fruit and vegetable pulp can be frozen. It is best if it is in an airtight container or freezer bag. Discard after one month. We recommend that you use a separate container or bag for each pulp.

**Q. Is there a customer service number I can call?**

- A. Yes, should you have any problems our friendly customer service staff is here to help you if you have a question. We are available at 973-287-5187.

**Q. Can I use wheatgrass in my Fusion Juicer?**

- A. Yes, it works best if you roll it up in something leafy such as spinach and follow with something juicy such as pineapple. If you choose to juice wheatgrass alone just roll it up and insert it in the Fusion Juicer.

**Q. Can I use cherries whole in my Fusion Juicer?**

- A. Yes, but only if the pits have been removed prior to juicing. A quick, easy way to do this is by using a cherry pitter.

**Q. Can I use grapes with seeds and stems?**

- A. Yes, we recommend you wash them thoroughly prior to juicing.

**Q. Can I put a rind of the melon in the Fusion Juicer?**

- A. Yes, we recommend you wash them thoroughly prior to juicing. We do not recommend leaving the rind on the cantaloupe due to recent cases of salmonella contamination. This is a personal preference.

**Q. Can my Fusion Juicer be used as a food processor? Is there a special attachment I need?**

- A. No, there is no attachment that turns the Fusion Juicer into a food processor. However, the Fusion Juicer leaves behind pulp from the fruits and vegetables that is used to cook with or freeze to make delicious frozen treats. Use the pulp to make healthy sauces, salsas, dips, muffins and more.



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# FusionJuicer™

[www.fusionjuicer.com](http://www.fusionjuicer.com)

We are very proud of the design and quality of our Fusion Juicer. This product has been manufactured to the highest standards. Should you have any problem our friendly customer service staff is here to help you.

973-287-5187

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