

Bartscher Juicer Powerfresh

Product Code: 150197

5.2 Operation

Preparation of Fruit and Vegetables

- When preparing fruit and vegetables, observe the following indications and data in the below table.
- Before squeezing juice, fruit and vegetables should be washed thoroughly, to remove any traces of contamination and plant protective agents (pesticides).
- To obtain better results and better taste, use only fresh fruit or fresh vegetables.
- For processing with juicer, particularly suitable are: apples, pineapples, oranges, grapes, melons, carrots, celery roots, beets and tomatoes.
- Some food products, due to their compact texture, are not suitable for processing with the juicer (e.g. coconuts).
- There is no need to peel off the vegetables with thin peel. You may rub it through with a sponge to remove possible soiling or wax films.
- Fruit and vegetables with hard peel, e.g. melons, pineapples or citrus fruit should be peeled off.
- Remove thick skin off of, for example, lemons, oranges or pineapples.
- Remove seeds and stones of stone fruit, like mango, papaya, etc., to avoid damaging the blades in the sieve basket.
- Some stones of citrus fruit may be bitter. Remove the stones in such fruit before you proceed to squeezing the juice.
- Cut the fruit and vegetables that are too large into smaller pieces. Conical vegetables and fruits, such as carrots, introduce with a thin end first.



Installation and operation

Fruit/Vegetables	Preparation
Carrots	Peel and leave in whole, introduce 2–3 pieces a time
Apples	Wash and leave in whole (remove leaf stalks and labels)
Beets	Wash, cut into suitable pieces
Strawberries	Remove leaf stalks
Grapes	Remove leaf stalks
Bananas	Remove skin
Mangos	Remove skin and stones
Pineapples	Remove skin and cut into pieces
Citrus fruit (oranges, lemons, mandarins, grapefruit)	Peel the skin off of all citrus fruit. Oranges and lemons may be left in whole
Melons	Remove skin and cut into pieces
Celery roots	Cut into 6–7 cm pieces
Cucumbers	Remove skin, cut into approx. 15 cm pieces
Tomatoes	-
Fennel	Cut into 6–7 cm pieces
Cherries	Remove stones
Apricots	Remove stones
Peaches	Remove stones
Plums/European plums	Remove stones