



Instructions for use Electric juice steamer Kochstar

with overheating protection VDE tested 1500 W/ 220-230 V

The water tank (W) must be filled with cold or hot water up to the mark before use.

The juice collector (S) is placed on the water tank so that the discharge tube (A) sits in the well of the water tank.

Hose and hose clamp included.

The fruit container (F) is inserted into the juice collector (S), the material prepared for juicing is filled and the lid is closed. Now plug in the electric

juicer. The device is now operational and will start heating the water you previously added to the container.

As soon as the water in the water tank boils, the juice starts draining. The water must be constantly boiling, so that hot steam, which is necessary for the separation of the juice, is constantly coming out. Make sure there is always water in the water tank.

If the water has evaporated from the collection container and you did not notice it, the device switches off automatically thanks to the built-in drying protection. After filling the water tank, the device is ready for operation again.

The amount of water must be checked every time you open the lid, if necessary, the water must be refilled

up to the mark on the container. The content of the water container is approx. 3.5 liters and lasts for approx. 75 minutes.

Thoroughly cleaned bottles are preheated in hot water, and boiled bottle caps are kept sterile in hot water. The process is complete after 30-60 minutes of juicing (depending on the recipe). The juice must be immediately poured into ready bottles, because it is sterile only until its temperature is at least 75°C.

Immediately after filling, the bottles are closed with caps. Sealed bottles are left to cool, then stored in an upright position in a cool room.

The juicer is suitable for making juice from fruits, vegetables and herbs.

Caution: the housing surface is hot during operation. Never immerse the device in water to clean it.

<i>Fruchtbehälter</i>	<i>Wasserbehälter</i>
<i>Fruit container</i>	<i>Water container</i>
<i>La passoire</i>	<i>La bassine</i>
<i>Vruchtenzeef</i>	<i>Waterpan</i>
<i>Frutta</i>	<i>Acqua</i>
<i>Saftauffanggefäß</i>	<i>Ablaufröhrchen</i>
<i>Juice container</i>	<i>Spout</i>
<i>Poser le récipient</i>	<i>Le tube</i>
<i>Sapopvangketel</i>	<i>Afvoerpijpje</i>
<i>Succo</i>	<i>Spina</i>

