

FAQ

What fruits and vegetables can I juice with this appliance?

The most common fruits and vegetables processed in a juicer are:

- Apples
- Carrots
- Melons
- Pineapples
- Grapes
- Oranges
- Pears
- Nectarines
- Kiwis
- Celery
- Beetroot
- Ginger
- Berries (e.g.strawberries)

Note: Fruit and vegetable that contain starch (e.g. banana, mango, sugar cane, avocado, pumpkin) cannot be juiced, for this purpose use a blender instead.

Can I juice all kinds of fruit and vegetables with the juicer?

Yes, you can juice almost any kind of fruit or vegetable. Make sure you remove stones from fruits before juicing them.

Very hard and/or fibrous or starchy fruits or vegetables, such as sugar cane, banana and mango, are not suitable for juicing in this appliance.

Can I juice citrus fruits (as oranges, lemons, limes) with my juicer?

- Yes, you can juice citrus fruits with your juicer
- We advise you to peel them before juicing because on the one hand the peel may be chemically treated, and on the other hand the white pith of the fruits tastes bitter and may affect the taste of the juice

Does processing fruits or vegetables with a strong pigment result in discoloring of the juicer?

- Discoloring of the lid may occur when juicing fruits or vegetables with strong colors, such as carrots or beetroot.
It is recommended to clean the appliance shortly after usage to prevent this.

- Most of the stains can be easily removed in the dishwasher or by washing up in warm water with dishwashing liquid
- If the stains are difficult to remove, try using some cooking oil. Apply some drops of cooking oil on a dish towel or a piece of paper kitchen towel and rub the stains.
- Then clean the parts again in the dishwasher or by hand in warm water with some dishwashing liquid

Is the appliance dishwasher safe?

Every part except the motor base is dishwasher safe for maximum ease of cleaning.

What do I use the Philips juicer foam separator for?

The integrated foam separator in the lid removes foam from your juice and gives you a clear juice. If you want juice with a foam layer, remove the lid after juicing.

Which speed should I use for which fruits?

- Use the normal speed, speed 2, for hard fruits/vegetables (e.g. apples, beet, carrots etc.).
Use the lower speed, speed 1, for soft fruit (e.g. berries, kiwi, melon etc.).
- Tip: If you juice soft fruits, fill the feeding tube slowly, piece by piece, to optimize the juice output.