



WARRANTY

All products manufactured and sold by UNI WORLD are warranted to be free from defects in material or workmanship. UNI WORLD's obligation and liability is expressly limited to repairing or replacing equipment that proves to be defective in material or workmanship for one (1) year from the date of purchase, unless specified otherwise. Notice of claims under this warranty must be received in writing by UNI WORLD in timely manner in order for warranty coverage of parts to apply. Labor charges will be charged accordingly. In no event shall UNI WORLD be liable for damages arising from personal injuries, loss of property, loss of business opportunity, profit or revenue for indirect consequential damages.

Our warranty does not apply to:

- Misuse or abuse of the machines, willful or accidental damage, overloading, improper storage or any other cause unrelated to UNI WORLD.
- Normal wear and tear such as: blades, discs, switches, knobs, cutting knives, etc.
- Machines or parts that have been tampered with, altered or modified by third parties.
- Damages occurred during shipment.
- Equipments sold, shipped, and used outside the **Continental U.S.A.**

Electrical motors are subject to inspection in our plant or authorized service centers. All other electrical components are subject to natural wear and tear, and are not covered by a warranty.

BENCH WARRANTY

Defective equipment or parts must be sent freight prepaid to UNI WORLD for evaluation. If warranty applies, defective equipment or parts will be repaired and replaced for free and reshipped from our warehouse. UNI WORLD cannot warrant products returned to our premises not properly packaged, causing additional damage. Bench warranty applies to all electrical equipment up to 65 lbs (product net weight).

TROUBLESHOOTING

PROBLEM	REASON	SOLUTION
Does not turn on	Fail of power source	Make sure there is power
Unit vibrates a lot	filter blocked	Clean filter
Unit vibrates a lot	Clip adjusters loose	Adjust clips
Squeaky noise	Shaft adapter too dry	Lubricate under shaft adapter



JUICE EXTRACTOR

MANUAL INSTRUCTIONS FOR UJC-750E



Visit our Website: www.uniworldfoodequip.com
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Presentation

Unlike the traditional juice making machine, our Uniworld Fruit & Vegetable Juicer UJC-750E uses centrifugal principle to separate the juice and residue automatically. UJC-750E is engineered for commercial use. It is ideal for Juice Bars, Restaurants, Health Clubs, Spas, Grocery Stores, etc. The heavy duty filter, 1 H.P. motor and specially designed knives are engineered for durability and volume juicing.

General Information

This juicer is made of aluminum cabinet with fine finish; all parts in contact with juice are made of stainless steel. With its unique design of the cutting blade makes it suitable for fruits and vegetables, such as **carrots, cucumbers, beets, celery, apples, etc.** We **do not recommend citrus and leafy products.** It produces continuous fresh, healthy, and delicious juices in seconds.

How to Make Juices

Clean the fruit and vegetables and peel where needed. Cut them to suit the feed-let of the machine and put them in a container. Turn on the machine, when the unit is running steadily, put the fruits/vegetables into the feed-let continuously using the stomper provided. Never push down the fruits/vegetables with your hand. The juice will come out from the spout continuously and at the same time, the pulp will eject out of the pulp ejecting pipe.

Technical Specifications

MODEL NO.	ELECTRICAL	HP	RPM	PRODUCT DIM. (W x D x H)	NET WT. (LBS)
UJC-750E	110V / 60Hz	1.0	3450	17" x 12" x 19.5"	62

Cleaning and Maintenance Instructions

The filter must be cleaned when holes are plugged from residue. Do not wash parts in dishwasher. This step should be done to ensure continued top performance of the machine. Strong vibration will occur if this step is not followed. All removable parts must be cleaned separately away from the power base. This will cause the machine to make a high pitch noise damaging the bearing (may not be covered by warranty). Main shaft under shaft adapter (Part #11) must be lubricated with Petrol-Gel or vegetable oil periodically or when you experience a high pitch noise. When finishing cleaning the machine, always make sure to re-adjust clip adjusters whenever re-assembling the machine back. Adjusting the clips ensures that they do not break and keeps lid tight.

Warnings and Safety Rules

1. The manufacturer is not responsible for all damages and injuries resulting from improper and unreasonable use of this machine.
2. Never push down the fruits/vegetables with your hand. Please use the stomper that came with the unit.
3. Never remove the lid when the unit is running.
4. Never insert your hand through the pulp ejecting pipe when the unit is running.
5. Never run the unit without the top cover properly installed.
6. Do not run unit when clip adjuster(s) is (are) damaged.
7. Do not over tighten clip adjusters.