



PRODUCT PRESENTATION

PHASE 1

JUICE MASTER PROFESSIONAL (JM)



1.PLUNGER OR PUSHER

7.COVER

2. FEEDER CHUTE



3. S/Stainless Steel BLADE & BASKET

4. S/Stainless
Steel BOWL

5.SPOUT

6.MOTOR BASE



9.PULP BASKET

10.POWER CABLE



11.ON / OFF SWITCH





SPECIFICATIONS: Silver Base/Gray access; Material; acrylonitrile Butadiene Styrene

Weight: 4.26 kg 220V- 60Hz 320W







B. HOW TO USE AND OPERATE?

- 1. Make sure Juicer cover is clamped securely in place before motor is turned on.
- 2. Make sure latch arms are properly attached and machine is running at full speed before beginning to juice.
- 3. Use food pusher or plunger to push fruits or vegetables through the feeder hole.
- 4.Place pitcher under the spout.







B. HOW TO USE AND OPERATE?

TO ASSEMBLE

- 1. Place pulp basket behind motor base housing.
- 2. Place bowl on motor base housing with spout facing you and in the middle of the two raise projections.
- 3. Place shaft on top of the bowl with groove in the middle, aligned with spout.





B. HOW TO USE AND OPERATE?

TO ASSEMBLE

- 4. Place blade basket inside the bowl.
- 5. Place cover on the bowl with ejection chute opening to rear. The tab on the front of the cover should rest in the groove on the shaft.





B. HOW TO USE AND OPERATE?

TO ASSEMBLE

- 6. Place tabs of latch arms over cover and secure.
- 7. Insert plunger in the feeder hole.





B. HOW TO USE AND OPERATE? TO ASSEMBLE

- 1. Remove plunger/pusher from the feeder hole.
- 2. Release both side latch arms by inserting fingers into the two sides openings at the bottom of the motor base housing and pulling outward and upward.





B. HOW TO USE AND OPERATE? TO ASSEMBLE

- 3. Remove the cover, lift out bowl, shaft and strainer basket together
- 4. Remove strainer basket and shaft from the bowl.
 - * Stainless steel blade basket must be handled carefully.





C. WHAT ARE THE BENEFITS? TO ASSEMBLE

- 1. SAVES TIME AND MONEYIt produces 80% more juice compared to other juicers in the market today.
- 2. UNIQUE It can juice mostly of the vegetable and fruits with skin i.e. pineapple, carrots, apple (whole or unpeeled) and many more.





C. WHAT ARE THE BENEFITS?

- 3. STABLE The machine do not shake during operation 12,000 RPM (revolution per minute) motor with patented speed control and has tuning force at a high speed.
- 4. DURABLE With Surgical Stainless Steel Blade Basket and bowl (Show it separately)







C. WHAT ARE THE BENEFITS?

- 5. CONVENIENCE/EASY TO USE No need to Peel off Fruits,
 (normally includes fruit skin)
 Whole Fruits (no need to slice)
 with automatic pulp ejection.
- 6. LATEST TECHNOLOGY Switch on both latch arms, hence, JM will not run if latch arms are not properly attached.



JUICE MASTER (JM)
PROFESSIONAL

PHASE 1

TSP: P57,960.00 (TOTAL SELLING PRICE)

NSP. P51,750.00

(NET SELLING PRICE)

CC payment per month: P9,660.00

(6MONTHS ZERO INTEREST)

RTT POINTS= 10.35 Points

