

AREBOS

Induction Steam Juice Extractor

AR-HE-ID26



Please follow all security measures in this user's manual to ensure a secure use.

Thank you for trusting in AREBOS.

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Please read and save these instructions. Read through this user's manual carefully before using product. Protect yourself and others by observing all safety information, warnings and cautions. Failure to comply with instructions could result in personal injury and/or damage to product or property. Please retain instructions for future reference.

1. Safety instructions

1.1 Meaning of the symbols



Warning! Read the safety instructions carefully. The Failure to follow the safety precautions could result in serious injury or damage. Keep the operating instructions in a safe place.



Warning! Hot surface!

- **In order to prevent safety-related malfunctions, damages and for health reasons please follow the following instructions**
- Never leave packing material unattended, they could be very dangerous for children.
- Don't let children play with the extractor.
- **Attention!** The outside surface and the lid are very hot during the extraction process.
- Make sure that there is always enough water in the pot. Cooking without water damages several parts of the extractor, this relates also to the cooking hob.
- Attention when opening the pan – steam can bow out
- Never heating up the pan on the highest level when it's empty or with oil in it. If the pan is overheated, switch of the power immediately. Do not lift it up but pull it on a heat-resistant, cold zone and leave it to cool down.
- Make sure that the outlet tube gets in contact with hot surface, e.g. cooking hob or gas flame
- Always open the lid after ending the cooking or extraction process in order to prevent a formation of vacuum in the pot during the cooling.
- Ensure that the outlet tube is fixed.
- You work with hot fluid! Attention when bottling!

1.2 Preparing Fruit for Juicing - General

- With this juice extractor you can extract approximately 3-4 kg fruits. Berries and pome do not have to be destalked or deseeded. Cut apples and pears in small peaces. The recommended quantity of sugar is indicated in the list below. Fill the lower pan $\frac{3}{4}$ full with water and put the middle pan on it. Bring the water to the boil. Put the upper pan with the fruits on it. After 40-60 minutes of cooking you can drain off the juice with the tube in the prepared, warm bottles. The bottled have to be full to the brim. In case of foam formation - overflow. Afterward close it with the rubber cap immediately.

1.3 Jelly

- For the production of jelly, you have to use the juice of fruits, which contain a lot of pectin and gelatine, e.g. apples, quince, cowberries or black currant. First weight the sugar free juice.
- Afterward put in the appropriate quantity of sugar, mix it and cook it. The right consistency has to be viscous. The jelly is ready in 7 minutes. If possible, cook small quantities of jelly (1/2 litres) the shorter the cooking the better is the taste.

1.4 Care Instructions

- Please note the following care instructions for a use of the device in the long run:
 - Before using the first time wash it with hot water and commercial washing-up liquid.
 - Never leave leftovers become touch dry. Clean the pots always shortly after usage.
 - The extractor can be cleaned with a sponge or a dishwashing brush and a commercial washing-up liquid.
 - Don't use steel brushes, scrubbing agent or other hard objects, which could scratch the stainless steel surface.
 - Always towel the extractor shortly after usage in order to prevent water spots.
 - If cleaning the pot in dishwasher, chalk can seal the ground. Chalk and discoloration are easy removed with vinegar.
 - In order to achieve a permanent high gloss of the extractor we suggest using a commercial care product for stain less steel or as above mentioned to clean with vinegar.

1.5 Using on ceramic glass hob

- Please ensure before usage that there are no residues on the hob or the ground of the pan to prevent scratches on the ceramic glass hob.
- Avoid moving the pan back and forth as that can cause scratches on the ceramic glass hob.

2. Technical Specification

Model	AR-HE-ID26
Material	stain less steal 201
Capacity	8 l
Under pan	Ø 9.45 x H 4.3 in (24 x 11 cm)
Middle pan	Ø 10.24 x H 6.3 in (26 x 16 cm)
Water steam pan	Ø 10.24 x H 6.3 in (26 x 16 cm)
Wall thickness	6 mm
Ground	5 coats

3. Application

3.1 Juice extraction from fruit

- With the juicer about 6.6 – 8.8 lbs (3-4 kg) of fruit can be juiced. Berries and pome fruit need not be destalked or deseeded, cut apples and pears into small pieces. Recommended sugar addition can be found in the table. Now fill the lowest jar of the juicer with water and put the middle pot on it. Bring the water to a boil. Then put the fruit basket with the lid on the middle pot. After 40 - 60 minutes cooking time, you can drain the juice with the tube in prepared, heated bottles. The bottles must be filled to the rim, let them overflow when the foam is formed. Then close immediately with cooked rubber caps.

3.2 Jelly production

- For the production of jelly, you use the juice of fruits, which contain much pectin, a gelling material; for example fruits like apples, quinces, prunes or currants.
- Weigh the sugarless juice first.
- Then add the appropriate amount of sugar, stir and cook. When a drop on a cold plate stops running wide, the right consistency is achieved. Jelly should be ready in 7 minutes. Cook the smallest possible amount of jelly (1/2 liter), because the shorter the cooking time, the finer the taste.

3.3 Sugar addition

- **The sugar addition to the various juices is 1.1 lbs (500 g) each for:**

Apple jelly	0.55 lbs (250 g)
Apple and cherry jelly	0.83 lbs (375 g)
Strawberry jelly	1.1 lbs (500 g)
raspberry jelly	1.1 lbs (500 g)
elderberry jelly	0.83 lbs (375 g)
Currant jelly	0.83 lbs (375 g)
Currant strawberry jelly	0.99 lbs (450 g)
Currant raspberry jelly	0.99 lbs (450 g)
Cherry jelly	1.1 lbs (500 g)
Quince jelly	0.66 lbs (300 g)

Fruits	Sugar for 1kg fruits		Steaming time in minutes
	<i>Ready for drinking</i>	<i>Juice must be reduced</i>	
Apples	30-50 g	100 g	60-75
Pears	50 g	100 g	60
Blackberries	100 g	150-200 g	30
Strawberries	50 g	100 g	30
Bilberries	100 g	200 g	45
Raspberries	50 g	150 g	30
Elderberries	90-100 g	200-250 g	30-45
Currant	150-200 g	200-250 g	45-60
Peaches	50 g	100 g	45
Plumbs	50-100 g	200 g	45
Rhubarb	200 g	250-300 g	30-50
Sour cherries	50-100 g	200 g	45
Sweet cherries	50 g	100 g	45
Gooseberries	50-100 g	150-200 g	45-60
Grapes	50 g	100 g	45
Damson plums	30-50 g	100 g	45

4. Disposal instruction

4.1 Disposal of the packaging

- Please make reference to the guidelines and standards for appropriate disposal of the packaging valid in your region. In part, the package may consist of plastic bags - watch this respect, with special care to ensure that this is not out of the reach of children. There is a risk of suffocation!

4.2 Disposal of waste equipment

- Equipment must be disposed of in accordance with the rules and regulations of the local waste disposal.
- At the end of the long life of your article, please dispose of the valuable raw materials for proper disposal so that proper recycling can take place. If you are not sure how to proceed, the local waste disposal companies or recycling centers are happy to help.

Our customer service number: +49 (0) 931-45232700

Imprint

Name of the product: AREBOS Induction Steam Juice Extractor
Modellnummer: AR-HE-ID26
Art. Nr. 4260199756720

If this product is modified without our consent, it loses the right to any warranty.

Date/Manufacturer Signature/Location:

Würzburg, 26.04.2019



Identification of the signatory:
Korhan Canbolat, head of the company

Authorised representative for the technical documentation:
Korhan Canbolat

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