

KVJ0111  
INSTRUCTIONS  
INSTRUCTIONS  
INSTRUCCIONES



**KitchenAid®**

## WELCOME TO THE WORLD OF KITCHENAID.

We're committed to helping you create a lifetime of delicious meals for family and friends. To help ensure the longevity and performance of your appliance, keep this guide handy. It will empower you with the best way to use and care for your product. Your satisfaction is our #1 goal. Remember to register your product online at [www.kitchenaid.com](http://www.kitchenaid.com) or by mail using the enclosed Product Registration Card.



Join us in the kitchen at [www.kitchenaid.com](http://www.kitchenaid.com).

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## PROOF OF PURCHASE & PRODUCT REGISTRATION

Always keep a copy of the itemized sales receipt showing the date of purchase of your Maximum Extraction Juicer. Proof of purchase will assure you of in-warranty service. Before you use your Maximum Extraction Juicer, please fill out and mail your product registration card packed with the unit, or register on-line at [www.kitchenaid.com](http://www.kitchenaid.com). This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty. Please complete the following for your personal records:

**Model Number** \_\_\_\_\_

**Serial Number** \_\_\_\_\_

**Date Purchased** \_\_\_\_\_

**Store Name** \_\_\_\_\_

# MAXIMUM EXTRACTION JUICER SAFETY

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

**! DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**

**! WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

State of California Proposition 65 Warnings:

**WARNING:** This product contains one or more chemicals known to the State of California to cause cancer.

**WARNING:** This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

## IMPORTANT SAFEGUARDS

**When using electrical appliances, basic safety precautions should always be followed, including the following:**

1. Read all instructions.
2. Always make sure Maximum Extraction Juicer lid is securely closed before motor is turned on. Do not remove the lid while Maximum Extraction Juicer is in operation.
3. Do not attempt to defeat the cover interlock mechanism.
4. Be sure to turn the Maximum Extraction Juicer off and unplug it from the power outlet when not in use, after each use, before putting on or taking off parts, and before cleaning. Make sure the motor stops completely before disassembling.
5. Do not open until blades and rotating sieve stops.
6. Blades are sharp. Handle carefully.
7. Do not operate without the pulp container in place.
8. Avoid contacting moving parts.
9. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
10. Do not use outdoors.
11. Close supervision is necessary when any appliance is used by or near children.

# MAXIMUM EXTRACTION JUICER SAFETY

12. Do not put your fingers or other objects into the Maximum Extraction Juicer opening while it is in operation. If food becomes lodged in opening, use pusher or another piece of fruit or vegetable to push it down. Never feed by hand. Always use the pusher. When this method is not possible, turn the motor off and disassemble Maximum Extraction Juicer to remove the remaining food.
13. Do not operate the appliance if the rotating sieve or rotating parts are damaged. Return appliance to the nearest Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
14. Do not operate the appliance if the cord or plug is damaged, after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
15. To protect against risk of electrical shock, do not immerse Juicer body in water or other liquids.
16. Do not let the cord hang over the edge of table or counter.
17. To prevent damage to gear assembly, do not immerse Juicer body in water or other liquids.
18. This product is designed for household use only.

## SAVE THESE INSTRUCTIONS

### Electrical requirements

#### **⚠ WARNING**



#### **Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

Voltage: 120 Volts A.C. only

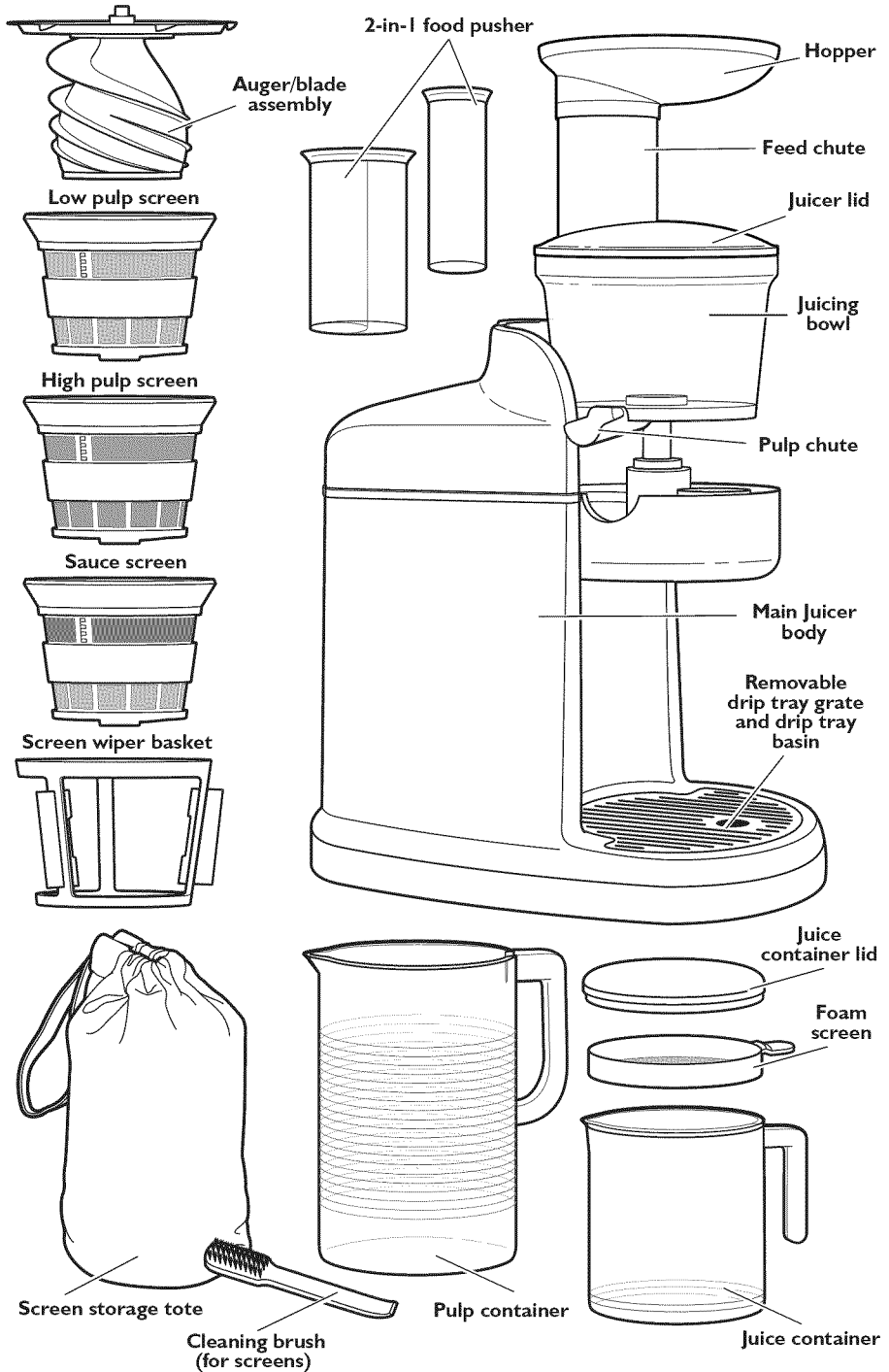
Frequency: 60 Hz

**NOTE:** If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way. Do not use an adapter.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

# PARTS AND FEATURES

## Parts and accessories



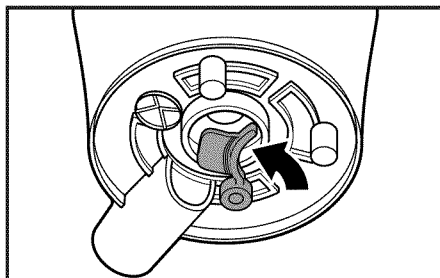
# ASSEMBLING THE MAXIMUM EXTRACTION JUICER

## Assembling the Maximum Extraction Juicer parts

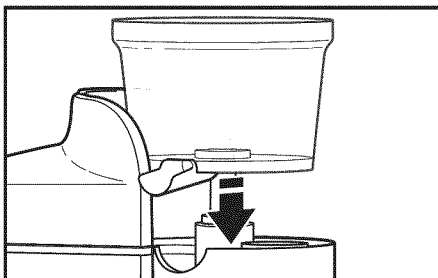
### Before First Use

Before using your Maximum Extraction Juicer for the first time, the Main Juicer body should be wiped clean with a damp cloth. All other parts should be washed by hand or in the top rack of the dishwasher. See “Care and Cleaning” section.

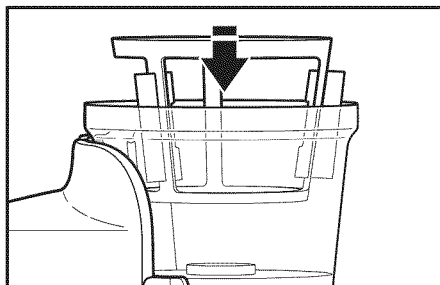
English



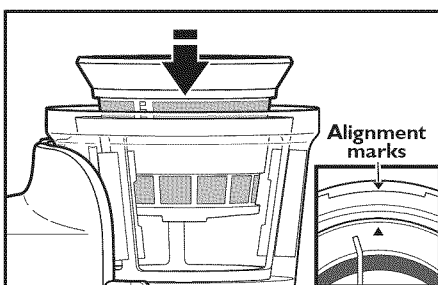
1 Slide the gasket into place behind the pulp chute.



2 Place the bowl into the juicer body.

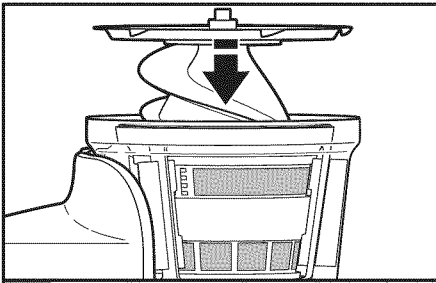


3 Put the screen wiper basket into the bowl.

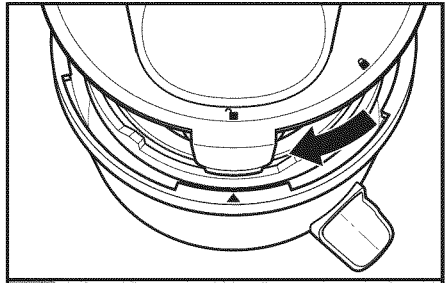


4 Place the screen of your choice into the screen wiper basket so that the alignment mark matches up with the mark on the bowl.

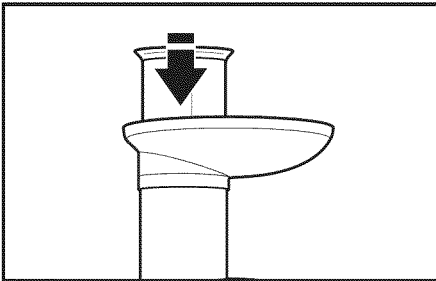
# ASSEMBLING THE MAXIMUM EXTRACTION JUICER



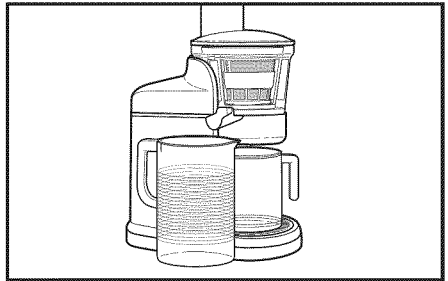
**5** Place the auger/blade assembly inside the screen.



**6** Place the lid on the juicer, aligning the unlocked icon on the lid with the red arrow on the juicing bowl. Rotate lid clockwise until lid locks into place.



**7** Place hopper on top of feed chute. Insert food pusher in feed chute.



**8** Place juice container under juice bowl, and pulp container beneath pulp chute.



# OPERATING THE MAXIMUM EXTRACTION JUICER

## Making juice

### ⚠ WARNING



#### Electrical Shock Hazard

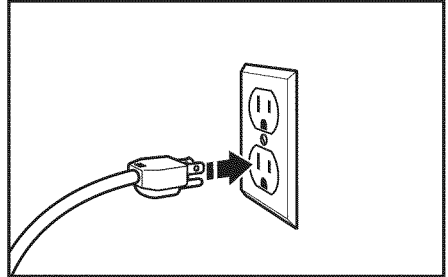
Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

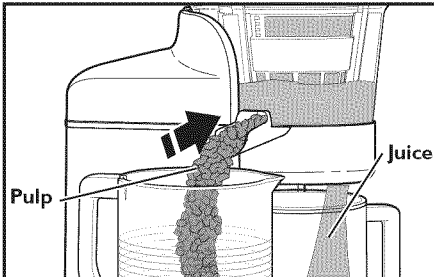
Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

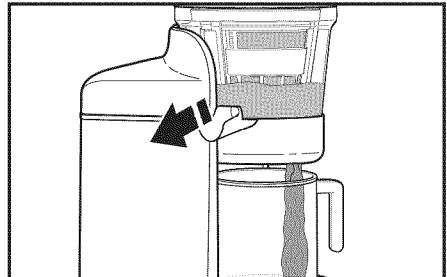


Plug into a grounded 3-prong outlet.

**BEFORE JUICING:** Large seeds or pits need to be removed prior to juicing to avoid damage to the auger or screens. This includes fruits such as; nectarines, peaches, mangoes, apricots, plums, cherries, etc.

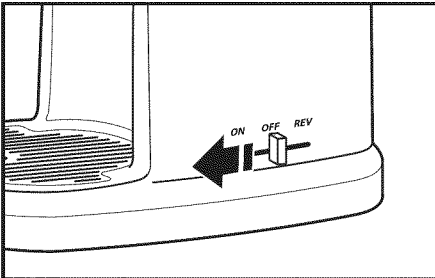


**2** To make juice, the pulp chute should always be pushed in; this is the open position. When the pulp chute is open, pulp created while juicing will flow through the pulp chute, separating it from the juice.



**3** To make sauces, make sure the rubber gasket is in place, and sauce screen is installed. Pull the pulp chute out; this is the closed position. When the pulp chute is closed, the juice and fiber exit through the juice chute as a sauce.

# OPERATING THE MAXIMUM EXTRACTION JUICER



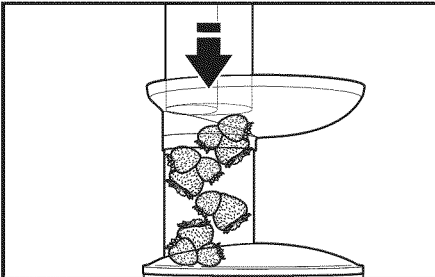
**4** Move the power lever to ON.

## **!WARNING**

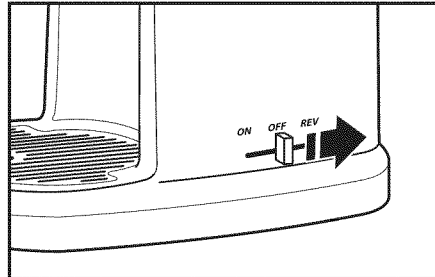


### **Rotating Blade Hazard**

**Always use food pusher.  
Keep fingers out of openings.  
Keep away from children.  
Failure to do so can result in  
amputation or cuts.**



**5** Place items to be juiced into the hopper. Use the food pusher to slowly feed items into the juicer bowl.



**6** Pulp may build up on the screen and auger assembly and cause a jam. Clear the buildup by moving the power lever to OFF and then REV.

## Quick tips

### Before juicing:

- Thoroughly wash your fruits and vegetables, making sure they are free of soil, leaves, and stems. Small leaves, such as on strawberries, do not have to be removed.
- To avoid damaging the juicer, do not juice frozen fruits or vegetables. For optimal performance, always use fresh fruits and vegetables.
- Large seeds or pits must be removed prior to juicing to avoid damage to the auger or screens. This includes fruits such as; nectarines, peaches, mangoes, apricots, plums, cherries, etc.
- Always peel fruits with hard or inedible skins. Examples include mangoes, citrus fruits, melons, and pineapples.
- Some vegetables, such as cucumbers or yellow squash, do not have to be peeled first, depending on the softness of the skin and recipe requirements. Leaving the peels on will change the color and flavor of the finished juices.

### While juicing:

- For optimum results, insert one piece of ingredients at a time.
- When juicing celery with other fruits/vegetables, it is recommended to interchange the celery with other items to prevent pulp build-up inside the juice bowl.
- When juicing leafy greens like spinach and kale, it is recommended to juice with a combination of watery or fibrous fruits and vegetables to help with juice flow and to increase juice yield.
- You should not juice bananas.
- For less foam build-up and seeds/particles in your juice, use the foam screen to strain these sediments before they go into the juice.

### After juicing:

- Saved pulp can be used for other recipes, as compost for your garden, or can be discarded.

### For easy cleanup:

- As you juice, clean parts to avoid dried-on juice and pulp.
- After each use, immediately rinse removable parts in hot water to remove pulp and juice. It may be necessary to use the cleaning brush to remove pulp from the screen. Let parts air dry.

## JUICES

### Apple Carrot Zinger

Makes 2 servings

- 2 apples, cored
- 4 carrots, ends trimmed
- ¼ cucumber
- 1 inch fresh ginger, peeled

Juice all ingredients together.  
Stir; serve immediately.

### Double Green Pineapple

Makes 1 serving

- ¼ pineapple, peeled
- 4 leaves Swiss chard
- 4 leaves kale

Juice all ingredients together.  
Stir; serve immediately.

### Jicama Pear Carrot

Makes 1 serving

- 1 cup cut-up peeled jicama
- ½ pear
- 2 large or 3 medium carrots, ends trimmed
- ½ inch fresh ginger, peeled
- Pinch ground red pepper (optional)

Juice jicama, pear, carrots and ginger. Stir in red pepper until well blended or sprinkle over juice, if desired. Serve immediately.

### Sprout Apple Carrot

Makes 2 servings

- 2 apples, cored
- 1 carrot, ends trimmed
- 1 cup alfalfa sprouts
- 1 cup bean sprouts
- 4 sprigs fresh parsley

Juice all ingredients together.  
Stir; serve immediately.

### Cucumber Refresher

Makes 2 servings

- 2 large English cucumbers
- 1 cup packed fresh spinach
- ½ lemon, peeled and seeded

Juice all ingredients together.  
Stir; serve immediately.

**NOTE:** For a sweeter juice, add one apple, quartered and cored.

### Fantastic Five juice

Makes 2 servings

- 1 tangerine, peeled
- ½ peach, pitted
- ½ apple, cored
- ½ pear
- ½ cup green seedless grapes

Juice all ingredients together.  
Stir; serve immediately.

### Papaya Power Juice

Makes 2 servings

- ¼ papaya, peeled and seeded
- 1 orange, peeled
- ¾ cup fresh parsley
- 1 clove garlic
- 2 tablespoons soy protein powder

Juice papaya, orange, parsley and garlic.  
Stir in soy protein powder until well blended; serve immediately.

### Sweet and Spicy Citrus

Makes 2 servings

- 1 orange or 2 clementines, peeled
- 5 carrots, ends trimmed
- ⅓ cup strawberries, hulled
- 1 lemon, peeled and seeded
- ½ inch fresh ginger, peeled

Juice all ingredients together.  
Stir; serve immediately.

## MARINADES

### Lemon Basil Marinade

Makes 2 cups of marinade or salad dressing

- 5 lemons, peeled and seeded
- 1 cup packed fresh basil leaves
- 6 cloves garlic
- 6 tablespoons extra virgin olive oil
- 1 teaspoon coarse salt
- ½ teaspoon freshly ground black pepper

Juice 2 lemons, basil, and garlic. Juice remaining 3 lemons. Pour juice into jar with tight-fitting lid.

**NOTE:** Juicing the lemons after the garlic will help to clean the garlic from the screen.

Add olive oil, salt and pepper; seal jar and shake to blend. Store in airtight jar or container in refrigerator up to 2 weeks.

**TIP:** Use as a marinade or salad dressing.

### Orange Ginger Marinade

Makes 2 cups

- 3 large navel oranges, peeled and halved
- 4 ounces fresh ginger, peeled and cut into chunks
- ¼ cup dark sesame oil
- 1 tablespoon honey
- 1 teaspoon coarse salt
- ½ teaspoon freshly ground black pepper

Juice oranges and ginger. Measure 1 ¾ cups juice; pour into jar with tight-fitting lid.

Add sesame oil, honey, salt and pepper; seal jar and shake to blend. Store in refrigerator up to 2 weeks.

**TIP:** Use as a marinade for grilled salmon.

## SAUCES AND JELLIES

### Pear Caramel Sauce

Makes ¾ cup sauce

- 2 to 3 Comice or Anjou pears, quartered
- ½ cup sugar
- Pinch cream of tartar
- 2 tablespoons heavy cream
- 1 tablespoon butter
- ⅛ teaspoon salt
- 1 tablespoon pear-flavored vodka or liqueur

Juice pears. Strain juice through fine-mesh sieve. Measure 1 cup juice.

Pour juice into small saucepan. Cook over medium-high heat for 10 minutes or until thickened and reduced to ¼ cup, stirring occasionally. Set aside.

Combine sugar, 2 tablespoons water and cream of tartar in medium saucepan. Bring to a boil over medium heat, stirring until sugar dissolves. When mixture boils, cover pan 2 minutes to dissolve sugar crystals on side of pan. Remove cover; cook without stirring 8 to 10 minutes or until mixture is light amber in color, swirling pan occasionally.

Remove from heat; carefully whisk in reduced pear juice, cream, butter and salt until smooth (mixture will bubble vigorously). Stir in vodka; cool completely.

Store in airtight jar or container in refrigerator up to 2 weeks.

## Pineapple Orange Jelly

Makes 3 (8-ounce) jars

- 1 large pineapple, peeled, cored and cut into eighths
- 2 navel oranges, peeled and halved
- 2 cups sugar
- 3 tablespoons powdered pectin
- 3 (8-ounce) canning jars

Juice pineapple and orange. Measure 4 cups juice; pour into 5-quart saucepan.

Whisk sugar and pectin in medium bowl; add to juice. Bring to a boil over high heat. Boil 15 to 20 minutes or until thickened, stirring frequently. Jam is done cooking when it forms thick layer on side of pan and registers 221°F when tested with candy thermometer. Transfer jam to clean, hot jars. Wipe off any jam from tops of jars; seal jars.

Meanwhile, fill stockpot with enough water to cover jars; bring to a boil over high heat. Reduce heat slightly to stop boiling; carefully lower jars into water. Add additional water to fully submerge jars, if necessary. Return water to a boil; boil 10 minutes. Carefully remove jars from stockpot; cool on kitchen towel. Store sealed jars at room temperature up to 1 year.

## RECIPES USING PULP

### Tropical Twist

Makes 1 serving

- 1/8 seedless watermelon, rind removed
- 1 orange, peeled
- 1/2 mango, peeled
- 1/8 pineapple, peeled
- 1/3 cup strawberries, hulled

Juice watermelon, orange, mango, strawberries and pineapple. Stir; serve immediately.

**NOTE:** Use the leftover pulp from this juice to make Zucchini Date Bread. Use the low pulp screen for the maximum amount of pulp.

### Zucchini Date Bread

Makes 1 loaf

- 1 cup chopped pitted dates
- 1 cup water
- 1 cup whole wheat flour
- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon each baking soda, salt and ground cinnamon
- 1/4 teaspoon ground cloves
- 2 eggs
- 1 cup shredded zucchini, squeezed dry
- 1 cup pulp from Tropical Twist, juiced with low pulp screen

Preheat oven to 350°F. Spray 8x4-inch loaf pan with nonstick cooking spray.

Combine dates and water in small saucepan; bring to a boil over medium-high heat. Remove from heat; let stand 15 minutes.

Combine flours, sugar, baking powder, baking soda, salt, cinnamon and cloves in large bowl. Beat eggs in medium bowl; stir in date mixture, zucchini and juice pulp. Stir egg mixture into flour mixture just until moistened. Pour into prepared pan.

Bake 30 to 35 minutes or until toothpick inserted into center comes out clean. Cool in pan 5 minutes. Remove to wire rack to cool completely.

## Ruby Red Juice

Makes 1 serving

- 1 small apple, cored
- 1 beet, peeled
- 3 medium carrots, ends trimmed
- ½ cup packed kale leaves

Juice apple, beet, carrots and kale. Stir; serve immediately.

**NOTE:** Use the leftover pulp from this juice to make Sweet Vegetable Fritters. Peel the carrots and beet before juicing to get pulp with a better consistency for the fritters. Juice with the low pulp screen for the maximum amount of pulp.

## Sweet Vegetable Fritters

Makes 20 fritters

- 1 ½ cups pulp from Ruby Red Juice, juiced with low pulp screen
  - 2 eggs
  - ¼ cup all-purpose flour
  - ½ teaspoon ground cinnamon
  - ¼ teaspoon salt
  - 4 tablespoons vegetable oil
- Honey

Combine juice pulp, eggs, flour, cinnamon and salt in large bowl; mix well.

Heat 2 tablespoons oil in large nonstick skillet over medium heat. Drop batter by tablespoonfuls into skillet; flatten into circle with back of spoon (do not crowd pan). Cook 1 to 2 minutes per side or until browned and firm. Repeat with remaining batter, adding additional oil if needed. Serve fritters warm with honey.

## Tropical Fruit Fling

Makes 2 servings

- ¼ pineapple, peeled
- 1 orange, peeled
- ½ mango, peeled
- ½ cup strawberries, hulled
- ½ cup coconut water

Juice strawberries, mango, orange and pineapple. Stir in coconut water; serve immediately.

**NOTE:** Use the leftover pulp from this juice to make Fruit Leather Rolls. Use the low pulp screen and make two batches of juice to get enough pulp.

## Fruit Leather Rolls

Makes 4 to 6 rolls

- 1 large pineapple, peeled, cored and cut into eighths
- 1 ½ cups pulp from two batches of Tropical Fruit Fling, juiced with low pulp screen
- ¼ cup honey
- 2 tablespoons water

Preheat oven to 200°F. Line baking sheet with parchment paper.

Combine juice pulp, honey and water in blender; purée until smooth paste forms. Pour fruit mixture onto prepared baking sheet; spread into ¼-inch-thick rectangle, leaving 1-inch border on all sides.

Bake 2 to 3½ hours or until fruit mixture is firm and not too sticky. Cool completely on baking sheet.

Roll up fruit leather jelly-roll style from long end. Cut into pieces with serrated knife. Store in airtight container at room temperature 2 to 3 weeks.

## Back to Your Roots Juice

Makes 2 servings

- 2 beets, peeled
- 1 turnip
- 1 sweet potato, peeled
- 2 carrots, ends trimmed
- 2 parsnips, ends trimmed

Juice beets, carrots, parsnips, turnip and sweet potato. Stir; serve immediately.

**NOTE:** Use the leftover pulp from this juice to make Corn Fritters. Peel the beets, turnip, sweet potato, carrots and parsnips before juicing to get pulp with a better consistency for the fritters. Juice with the low pulp screen for the maximum amount of pulp.

## Corn Fritters

Makes 16 fritters

- ½ cup all-purpose flour
- 1 teaspoon sugar
- ½ teaspoon each baking powder and salt
- ⅛ teaspoon dried thyme
- Pinch ground red pepper
- 1 egg
- ¼ cup milk or half-and-half
- 1 cup cooked fresh or thawed frozen corn
- ½ cup pulp from Back to Your Roots, juiced with low pulp screen

Vegetable oil for frying

Salsa

Combine flour, sugar, baking powder, salt, thyme and red pepper in large bowl. Beat egg and milk in small bowl; stir into flour mixture. Stir in corn and juice pulp.

Heat ¼ inch of oil in large skillet over medium heat until drop of batter sizzles and turns golden in less than 1 minute. Drop batter by rounded tablespoonfuls into hot oil. Cook 3 minutes or until golden; turn and cook 1 minute or until golden.

Remove fritters with slotted spoon to paper towel-lined plate. Serve hot with salsa.



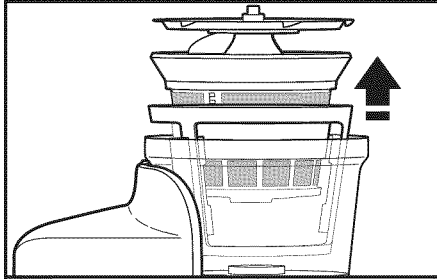
# CARE AND CLEANING

## Cleaning the Maximum Extraction Juicer

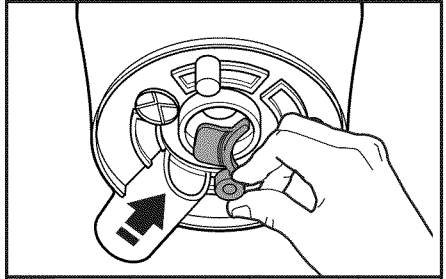
**IMPORTANT:** To avoid damaging the Juicer, do not wash or immerse the juicer body in water or other liquids. All other parts are top rack dishwasher safe.

Before cleaning, make sure juicer has been turned off and unplugged from the wall outlet.

English

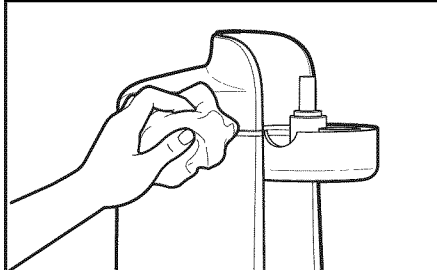


**1 To disassemble juicing bowl:** Remove the lid. Remove the auger. Lift the assembled screen and screen wiper basket out of the bowl, and separate.

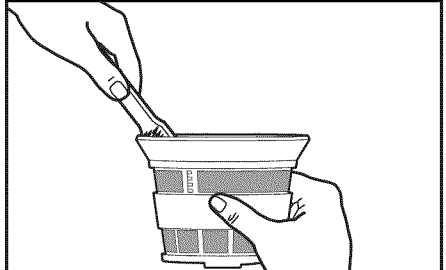


**2 To disassemble pulp chute for cleaning:** Pull gasket out from back of chute. Slightly pinch gasket hinge while sliding chute in towards the center of the juicing bowl.

**NOTE:** Juice may drip onto the drip tray grate after juicing. Both the grate and drip tray basin may be removed and washed in the top rack of the dishwasher for easy cleaning.

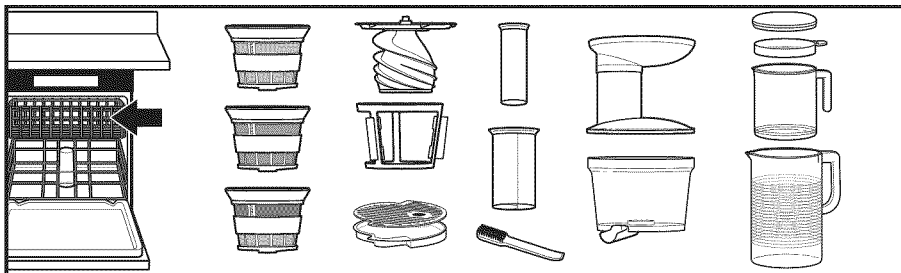


**3** Wipe the juicer body with a warm, damp cloth. Avoid using abrasive cleaners or scouring pads as they may scratch the juicer. Thoroughly dry with a soft cloth. To avoid damaging the juicer, do not wash or immerse the juicer body in water or other liquids, or wash in the dishwasher.



**4** Use the brush with warm soapy water to clean out any stuck food or residue in the screens.

## CARE AND CLEANING



5

All parts other than the juicer body are top rack dishwasher safe.

## TROUBLESHOOTING

### Maximum Extraction Juicer does not operate

#### **⚠ WARNING**



#### **Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

- Check to see whether the Juicer is plugged into a grounded 3 prong outlet. If it is, check the fuse or circuit breaker on the electrical circuit the Juicer is connected to and make sure the circuit is closed.
- Check to make sure the Juicer was assembled correctly. See “Assembling the Maximum Extraction Juicer” section.
- Check to see if the screen is clean and clear of pulp. Too much pulp on the screen may affect performance, and will need to be removed. See “Cleaning the Maximum Extraction Juicer” section.
- The juicer might be jammed. Turn Juicer off and reverse direction. Turn off Juicer again, unplug unit, and remove lid to clean out pulp build up. See “Cleaning the Maximum Extraction Juicer” section.

**If the problem cannot be corrected:** See the “Warranty and Service” section. Do not return the Juicer to the retailer; retailers do not provide service. The serial number for service is on the bottom of the Juicer body.

### Juice does not flow sufficiently, or is flowing out of the pulp ejector

Check to see whether the rubber gasket on the bottom of the Juicer is placed properly.

### Makes a squeaking or clicking noise or shakes when making juice

- A squeaking noise is normal. It is the sound of juice being squeezed by the auger.
- Some shaking is normal. It is the sign of the motor working properly.

# WARRANTY AND SERVICE

## KitchenAid® Maximum Extraction Juicer Warranty for the 50 United States, the District of Columbia, Puerto Rico, and Canada

This warranty extends to the purchaser and any succeeding owner for Maximum Extraction Juicers operated in the 50 United States, the District of Columbia, Puerto Rico, and Canada.

English

**Length of Warranty:** One Year Full Warranty from date of purchase.

**KitchenAid Will Pay for Your Choice of:** Hassle-Free Replacement of your Maximum Extraction Juicer. See the next page for details on how to arrange for service, or call the Customer eXperience Center toll-free at **1-800-541-6390**.



OR  
The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.

- KitchenAid Will Not Pay for:**
- A.** Repairs when Maximum Extraction Juicer is used in other than normal single family home use.
  - B.** Damage resulting from accident, alteration, misuse or abuse.
  - C.** Any shipping or handling costs to deliver your Maximum Extraction Juicer to an Authorized Service Center.
  - D.** Replacement parts or repair labor costs for Maximum Extraction Juicer operated outside the 50 United States, District of Columbia, Puerto Rico, and Canada.

### DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.

IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.

# WARRANTY AND SERVICE

## Hassle-Free Replacement Warranty – 50 United States, District of Columbia, and Puerto Rico

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We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Maximum Extraction Juicer should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original Maximum Extraction Juicer returned to us. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Maximum Extraction Juicer should fail within the first year of ownership, simply call our toll-free Customer eXperience Center at **1-800-541-6390** Monday through Friday. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement Maximum Extraction Juicer, use the carton and packing materials to pack up your original Maximum Extraction Juicer.

## Hassle-Free Replacement Warranty – Canada

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We're so confident the quality of our products meets the exacting standards of the KitchenAid brand that, if your Maximum Extraction Juicer should fail within the first year of ownership, KitchenAid Canada will replace your Maximum Extraction Juicer with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Juicer attachment should fail within the first year of ownership, take the Maximum Extraction Juicer or ship collect to an Authorized KitchenAid Service Centre. In

the carton include your name and complete shipping address along with a copy of the proof of purchase (register receipt, credit card slip, etc.). Your replacement Maximum Extraction Juicer will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner call our toll-free Customer eXperience Centre at **1-800-807-6777**.

Or write to us at:  
Customer eXperience Centre  
KitchenAid Canada  
200 - 6750 Century Ave.  
Mississauga, ON L5N 0B7

## Arranging for Service after the Warranty Expires, or Ordering Accessories and Replacement Parts

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### In the United States and Puerto Rico:

For service information, or to order accessories or replacement parts, call toll-free at **1-800-541-6390** or write to:

Customer eXperience Center,  
KitchenAid Small Appliances,  
P.O. Box 218, St. Joseph, MI 49085-0218

### Outside the United States and Puerto Rico:

Consult your local KitchenAid dealer or the store where you purchased the Maximum

Extraction Juicer for information on how to obtain service.

### For service information in Canada:

Call toll-free **1-800-807-6777**.

Or write to:  
Customer eXperience Centre  
KitchenAid Canada  
200 - 6750 Century Ave.  
Mississauga, ON L5N 0B7



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FOR THE WAY IT'S MADE®

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