

BioCHEF

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JUICER
M A N U A L



Parts List

Parts	
1	Hopper
2	Feeding shoot
3	Auger
4	Strainer
5	Spinning Brush
6	Bowl
7	Base
8	Pulp Container
9	Juicer Container
10	Cleaning Brush
11	Tamper
12	Juice Outlet Cap



Detailed Product Description

Parts	
1	Hopper Locking Indicator Guide
2	Pulp Outlet
3	Hopper Assembly Guide Triangle
4	Bowl Assembly Guide Triangle
5	Power Switch
6	Juice Outlet
7	Juice Outlet Cap



Strainers

A Fine Strainer

The holes of the fine strainer are smaller and produce a more pulp free juice. Use this strainer when making juice with hard fruits and vegetables or ingredients high in fibre.

B Coarse Strainer

The bigger holes in the strainer produce thicker juice. Use this strainer for soft fruit such as strawberries, kiwi fruit, citrus and tomatoes.

A



B



Safety Precautions

1. Read all the instructions and FAQ section before using your appliance for the first time.
 2. Do not insert any other objects other than the supplied tamper or ingredients into the Feeding Chute.
 3. Do not use for more than thirty minutes continuously.
 4. Please be aware the BioChef Atlas and its components are not dishwasher safe and must not be exposed to temperatures exceeding 80°C.
 5. Not intended for use by or near children or persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge.
 6. To avoid and protect against the risk of electrical shock, never immerse the motor base in water or other liquids. If there is water inside the unit base, please contact Vitality 4 Life BioChef Customer Service Centre on 1800 802 924 or email customerservice@vitality4life.com.
 7. Unplug from power outlet when not in use, before assembly or disassembly and before cleaning.
 8. Avoid contact with moving parts.
 9. Do not operate any appliance when:
 - The power cord or plug has become damaged;
 - After the appliance malfunctions,
 - If the appliance is dropped or damaged in any manner.
- Call the Vitality 4 Life BioChef Customer Service Centre on 1800 802 924 or email customerservice@vitality4life.com for examination, repair, replacement or electrical and mechanical adjustment. If purchased outside Australia, contact your local BioChef dealer.
10. Do not use outdoors. The unit is designed for indoor use only.
 11. Do not let the cord hang over the edge of table or counter.
 12. Any servicing should be performed by Vitality 4 Life or an authorised service representative.

Safety Precautions

13. Do not attempt to disassemble, repair or modify the appliance as this will void your warranty.

14. Do not leave your BioChef Atlas slow Juicer unattended when operating.
NOTICE: FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFETY PRECAUTIONS IS A MISUSE OF YOUR BIOCHEF ATLAS SLOW JUICER AND CAN RESULT IN YOUR WARRANTY BECOMING VOID.

Troubleshooting = FAQ's document

Operation Instructions

Press the power switch into the On position.

Insert ingredients into the feeding chute individually. For best results add ingredients at even slow pace to ensure maximum extraction is achieved.

Reverse Function

If you notice any ingredients have become stuck or refusing to move through the juicer you can use the reverse function to dislodge any blockages.

Press the Reverse Switch down for 3-5 seconds, repeat 2-3 times if necessary.

Once the auger has come to a complete stop press the Forward switch to continue.

Juice Outlet Cap

Close the juice outlet cap to mix your juice inside your juicer. Open the juice outlet cap to dispense as required with the need for a juice container.

Assembly Instructions

Step 1 – Place the bowl firmly onto the base.

Step 2 – Place the spinning brush into the bowl.

Step 3 – Place the strainer into the bowl and align the assembly guide dot on the strainer with the triangle on the bowl.

Step 4 – Place the auger inside the strainer firmly.

Step 5 – Align the open assembly guide triangle on the hopper with the triangle on the bowl, twist the hopper clockwise to lock into place.

Troubleshooting and FAQ'S

Please read the troubleshooting the details below before contacting Technical Support for a repair or service. If you require any further information or if you're unable to solve a problem using this manual, please contact your closest Customer Care Centre. For a list of all our Customer Care Centre's please refer to the back page of this manual.

MY JUICER DOES NOT OPERATE WHEN THE SWITCH IS IN THE ON POSITION

1. Make sure the power cord is properly secured into the power source and that the switch is turned to the 'on' position.
2. Check the hopper is assembled correctly.

PLEASE NOTE: If the hopper has not been securely locked in place with the arrows aligning, the appliance will not work for safety reasons. This is due to a magnetic safety strip located inside the hopper which must align with the matching magnetic strip inside the base.

3. Check that the appliance has been assembled according to the instructions in this manual.

MY JUICER HAS STOPPED DURING OPERATION

If your juicer has stopped during operation, please check that the hopper is correctly aligned with the base. If the alignment shifts during operation the juicer will simply turn off. Turn your juicer off, reset the

hopper and you should be able to continue. The Atlas juicer has an automatic motor cut off safety feature that will activate if the juicer is overloaded. This has been designed to help prevent accidental damage and to help extend the life of the machine. To reset your juicer take off the Hopper lid and remove any ingredients in the juice bowl. If necessary switch the juicer into Reverse/REV to unwind any fibre that is caught around the auger.

THE HOPPER WILL NOT OPEN

The Hopper opens in an anti-clockwise way. If the Hopper will not open easily, try the following:

1. Allow your Atlas juicer to run without adding more ingredients before turning off and attempting to remove the hopper.
2. Switch your juicer into reverse for a few moments to help dislodge any remaining ingredients around the auger and feeding chute of the hopper. PLEASE NOTE: The auger turns in a clockwise direction which is opposite of the hopper. This may cause an unintentional tightening of the hopper and result in difficulty releasing the hopper from the juicing bowl.
3. If using normal 'reasonable' force you are still unable to undo the Hopper, please contact the Customer Service Centre.

WHAT IS THE DIFFERENCE BETWEEN THE FINE STRAINER AND COARSE STRAINER?

The 'fine strainer' is the one with small holes in the stainless steel section of the part. This strainer is best used for hard firm ingredients, mostly vegetables such as carrots and beetroots.

The 'coarse strainer' has bigger holes in the stainless steel section of the part. Use this strainer for ingredients that are of a more pulpy nature, or if you want a juice which is more pulpy or thicker in consistency. Regarding strainer selection for suitable ingredients, please refer to page 3.

JUICE IS LEAKING OVER THE BASE.

Due to the drum seal located in the bottom of the bowl not being watertight some leaking may occur. The seal has been designed this way to prevent excess heat caused by the friction against the silicone as the auger is turning. If you are experiencing a large amount of leaking it may be time to replace the drum seal. Please contact the Customer Care Centre or website for ordering replacement parts.

THE BOWL SHAKES WHEN SQUEEZING.

A slight shaking of the motor while in operation is completely normal. Variations beyond this depend on the fibre components of the ingredients. Hard or tough ingredients such as carrots and beetroots may cause the bowl to shake more than soft and juicy ingredients.

MY JUICE IS A LITTLE PULPY, HOW CAN I FIX THIS?

1. Make sure the yellow rubber plug/tongue is fully inserted into its slot. This part is removable to assist with cleaning but is often not reinserted correctly. It acts as a pressure point to ensure that the pulp is ejected from the pulp tube.
2. The outlet can sometimes get blocked if ingredients are fed too quickly into the juicer. Please try slowing down the rate at which you insert product into the juicer.
3. Try cutting ingredients into smaller pieces (3 to 5cm) so the vertical auger will be able to fully crush and process before the next ingredient is fed in.
4. Fresh and refrigerated ingredients will have firmer fibres and greater water content and will be less pulpy in constitution.
5. Over time, the silicon wiper blades may become blunt. Please contact the Customer Care Centre or website for ordering replacement parts.

FAQ'S

DO I NEED TO REFRIGERATE FRUITS AND VEGETABLES BEFORE JUICING THEM?

Apart from tasting better when juiced, refrigerated fruits and vegetables will provide a higher yield of juice than room temperature product. This is because the fibre in refrigerated product is firmer when chilled and consequently provides more juice when crushed compared to a softer or warmer fruit or vegetable, which may also be in a partial stage of dehydration (losing water content).

WHAT'S THE BEST WAY TO PREPARE FRUITS, VEGETABLES AND LEAFY GREENS FOR JUICING IN THE ATLAS SLOW JUICER?

Vegetables

We recommend preparing your vegetables by cutting them into pieces that will simply fall through the feeding chute without assistance. For best results cut your ingredient into 3 - 5cm pieces.

Fruits

We recommend preparing your fruits by cutting them into pieces that will simply fall through the feeding chute without assistance.

We recommend removing skins from most citrus fruits

although it is a refreshing taste to leave the skin of limes on. If pulp becomes clogged around the auger, alternate with firmer ingredients such as carrot or beetroot.

Leafy greens

Roll leaves into parcels and then fold them in half, ensuring that the parcels will simply fall through the feeding chute without assistance. You may notice with some leafy greens that they can cause the Atlas juicer to clog. This can be remedied by adding a few pieces of carrot or other fibrous vegetables, which will help to push through the leafy green material. Also, wet leaves will not pass through the juicer as well as drier leaves so when washing

produce, pat dry with a kitchen towel before inserting into the Atlas. Stringy vegetables such as celery The vertical crushing and squeezing mechanism of the Atlas Juicer means that the smaller you cut the pieces before you feed them into the shoot, the less likely that the fibres will become tangled around the internal mechanism. For best results we recommend cutting your ingredients into 3-5cm pieces.

WHAT ARE THE BEST APPLES FOR JUICING?

We find that fresh and chilled green apples are the best. Nutritionally, green apples contain various antioxidants, are a good source of Vitamin C and are considered to be able to prevent the formation of gall stones in the bladder and help remedy liver and kidney disorders caused by frequent alcohol consumption.

DO I NEED TO PEEL CITRUS FRUITS BEFORE JUICING?

You will need to peel the rind from oranges and mandarins, as generally this is inedible. The rind of lemon and lime can be left on if you enjoy this taste in your juice.

WHAT CAN I JUICE WITH AN ATLAS AND WHAT SHOULD I AVOID?

The ATLAS can juice just about all types of fruits and vegetables except the below:

- Coconuts
- Seeds

- Unsoaked/roasted nuts
- Legumes
- Sugar Cane
- Frozen ingredients
- Fish or meat
- Liquorice root or other woody materials
- Dried herbs and spices
- Stone fruit with stones in

WHAT'S THE BEST WAY TO PREPARE NUTS FOR MAKING NUT MILKS?

We recommend raw almonds as the best nut (although it is actually classified as a kernel) for making milks with. All nuts should be soaked for at least 8 hours and then rinsed thoroughly. Feed the soaked nuts simultaneously with water into the juicer. We have found that 250g of nuts makes about a litre of milk with a good consistency. Of course this is all down to personal preference and simply add more nuts / less water for a creamier milk or less nuts / more water for a thinner milk.

Switch the Atlas juicer on and start placing handfuls of nuts into the feeding chute whilst slowly pouring the water in at the same time.

The goal is to be placing your last nuts into the feeding chute just as the water runs out. This may take a few tries to get right but the results

are worth it. Other nuts worth trying either in combination with

almonds or alone are Brazil, Macadamia, Hazelnut, Walnut and Pecan. We also recommend adding agave syrup, maple syrup, cacao nibs, dates (with stones removed), apple juice, vanilla or cinnamon as sweeteners and flavour enhancers. PLEASE NOTE: Use only raw nuts, not roasted and ensure that you always soak the nuts for a minimum of eight hours before feeding into your juicer.

CAN I GRIND SEEDS, GRAINS OR LEGUMES WITH THE ATLAS?

No. The Atlas Living Food Juicer is not a grinder, using this machine as such will void the warranty.

CAN THE ATLAS SLOW JUICER MAKE PASTA?

No. The primary functions of the Atlas Living Food Juicer are to make cold pressed juice from fruits and vegetables as well as making fresh nut milks.

CAN THE ATLAS MAKE COLD PRESS OLIVE OIL?

No. This is a different process to juicing and requires different machinery.

CAN I MAKE FROZEN SORBETS WITH THE ATLAS?

No. The Atlas Slow Juicer is not designed to crush frozen ingredients and doing so will likely result in damage which will not be covered by the warranty.

CAN I MAKE NUT BUTTERS WITH THE ATLAS?

Yes. You should always activate the nuts by soaking beforehand and then rinsing them clean. This will remove the enzyme inhibitors contained within nuts and will make them more easily digestible.

We making nut butters in your Atlas we recommend removing the spinning brush first. PLEASE NOTE: The Atlas will eject some of the nuts paste through its waste chute. This can be mixed in with the remaining paste which will collect in the main housing of the ATLAS. We do not recommend attempting to make any more than 500g of nut butter at any one time.

CAN I RE-JUICE THE DISCARDED PULP FROM THE ATLAS IN ORDER TO GET MORE JUICE?

The Atlas is very effective at extracting high yields from the first pass but some users do put through the discarded pulp again to try and gain more juice yield. The results vary from fruit to fruit so feel free to experiment!

IS THE ATLAS SUITABLE FOR COMMERCIAL ENVIRONMENTS?

The manufacturer's recommendation is for operation not to run for longer than 30 minutes at a time with a suitable amount of time allowed for cooling in between. Therefore, if a commercial environment won't require usage beyond this then yes but if it's a busy cafe/bar then we recommend having a number of Atlas' to be used in rotation. It is also important that appropriate training be

given to any staff within a commercial environment as the usual quick pace to commercial juicing will not work with an Atlas.

HOW LONG CAN I KEEP THE JUICE BEFORE THE NUTRITIONAL INTEGRITY HAS DEPLETED?

There's no specific answer to this as there are too many variables based on type of produce and storage method. We recommend drinking your ATLAS juices immediately to enjoy maximum taste and nutritional benefits. However, if necessary you can refrigerate juice in a glass air-tight jar or bottle. This storage method will usually help retain the nutritional integrity of your juice for up to 48 hours. Fruit juices tend to last longer from a taste perspective: 24-48 hours. For vegetable juice, unless you have vacuum storage containers we'd advise 12 hours max. At the end of the day, fresh juice should be consumed freshly made – all other options deliver sub-optimal results. In our experience nut milks can keep for up to 3 days refrigerated and still taste great. The old rule applies that Mother Nature gave us - your nose - if it smells okay then it probably is!

WHAT'S THE BEST WAY TO CLEAN THE ATLAS AND CAN I PUT THE ATLAS PARTS INTO A DISHWASHER?

Your Atlas juicer comes with a specially designed cleaning brush to help remove any stubborn fibres. We suggest immediately cleaning your Atlas after juicing under a running tap. You will most likely find following this method means you won't have to use washing up liquid

– just keep an eye on your water usage though! The manufacturer does not recommend using a dishwasher and nor do we. Using the method above is not only quicker but more effective as the juice and residue doesn't have time to dry on and stain permanently. Save yourself the bother and always clean your Atlas as soon as you've finished using it. On occasion we recommend soaking the removable parts in a solution of bi-card soda and water. This does a great job of removing juice stains that may build up over time and doesn't require the use of harsh chemicals.

CAN I BUY SPARES FOR THE ATLAS SUCH AS REPLACEMENT STRAINERS, SPINNING BRUSH, BOWLS OR PULP / JUICE CONTAINERS?

Yes. Please contact the Customer Care Centre or website for ordering replacement parts.

Contact Us

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Warranty Card

Register online at warranty.vitality4life.com

Congratulations on purchasing your Bio Chef Cold Press Juicer from Vitality 4 Life! This is your warranty card. To activate your warranty, please register online at

warranty.vitality4life.com

Vitality 4 Life warrant this Bio Chef Cold Press Juicer to be free from defects in materials and workmanship while in normal domestic use for a period of five-years for parts, and ten on the motor, from the original date of purchase.

DO NOT RETURN THE PRODUCT TO THE STORE

Please follow these instructions to receive faster service:

1. Note the product model and the serial number. This can be found around the back of the product near the power cord.
2. Contact Vitality 4 Life.
3. If the product, or one of its parts, qualifies for replacement or service within the 30 day period after date of purchase, Vitality 4 Life will arrange the shipping at no cost to you. Vitality 4 Life may ship the replacement or contact you with further information regarding repair of the product.
4. Typical turnaround times to address warranty claims can be between 10-14 business days, plus shipping, depending on location and type of damage or warranty claim.

TERMS OF PRODUCT WARRANTY COVERAGE

Vitality 4 Life provides the Product Warranty coverage as further described below and limited to the terms and conditions hereof:

1. If the Bio Chef Living Food Juicer exhibits a defect while in normal domestic use, within the warranty period; we will, at our option, either repair or replace the juicer or defective part free of charge. The product must be delivered by insured mail, in proper packaging to your service centre as indicated on the back of the manual as a condition to any warranty service obligation.
2. To activate your warranty, you can register online within 30 days, or send all the details by email to customerservice@vitality4life.com
3. In the event that the warranty period for a product has expired, or if a Product does not qualify for warranty service, repair or replacement, consumers may still buy replacement parts or have products repaired by one of Vitality 4 Life's

Service Centres. Please contact Vitality 4 Life for further information.

4. Do not send the product back to the service centre without return authorization form.
5. In no event shall our liability exceed the retail value of the product. We make no warranty with respect to parts, from a source other than Vitality 4 Life.
6. In the event that warranty parts or products are provided, the customer must cover the related shipping costs to receive goods.
7. All exchanged or substitute parts and products replaced under warranty service will become the property of Vitality 4 Life. Repaired or replaced products or parts thereof will be warranted by Vitality 4 Life for the balance of the original warranty period.

WARRANTY DOES NOT COVER

1. Damage, accidental or otherwise, to the Product, not caused by direct defect in factory workmanship or materials.
2. Damage due to abuse, mishandling, alteration, misuse, commercial service, tampering, accident, failure to follow care, operating and handling provisions indicated in the instructions.
3. Damage caused by parts or service not authorized or performed by Vitality 4 Life.
4. 'Normal' Wear and tear through use of the auger, drum, drum caps, sieve, juicing screens or plunger.
5. Some states do not allow the exclusion or limitation of incidental or consequential damages. So the above limitations may not apply to you in the case of damage in shipment. If your Bio Chef Living Food Juicer was damaged in shipment: Immediately report this type of damage to the parcel carrier and have them file an inspection report to contact the distributor from whom you purchased the Bio Chef Living Food Juicer for further instructions.
6. You have rights and benefits under the consumer laws in your jurisdiction. Without detracting from these rights or benefits, Vitality 4 Life excludes all liability in respect of this product for any other loss which is not reasonably foreseeable from a failure of this product, which may include liability for negligence, loss of expenditure associated with the product and loss of enjoyment.

Please follow these instructions when making a warranty claim:

1. You must inform Vitality 4 Life as soon as the warranty claim arises and provide a visual documentation of the fault.
2. Subject to the applicable consumer laws in your jurisdiction, you must pay for all packing, freight and insurance costs for transit of the product to Vitality 4 Life.

Warranty Card

Register online at warranty.vitality4life.com

If the warranty claim is not accepted:

- a) Vitality 4 Life will inform the customer ;
- b) If requested to do so by the customer, Vitality 4 Life will repair the product provided the customer pays the usual charges for such repair; and
- c) If applicable the customer will be responsible for all costs associated with collection of the product from Vitality 4 Life.

In order to get the best use from your Bio Chef Living Food Juicer, read and follow the instructions in your operating manual.

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Vitality4Life AU

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Hours of Operation:
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Vitality4Life UK/EU

Website: www.vitality4life.com
Email: info@vitality4life.com
Phone Number: 0844 8000 831

Hours of Operation:
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