

HUROM

HW Series Instruction Manual

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Hurom Juicer (Warranty Included)

- 01 Read 'Precautions for safe use' (Page 2) and use the appliance properly.
- 02 After finish reading the manual, keep it in a convenient location for future reference.
- 03 Do not use it abroad which has different power supply and voltage.
- 04 Any quality improvements are subject to change without notice.

02

Precautions for safe use

1. You should read <Precautions for safe use>.
2. You should follow <Precautions for safe use>.
3. Precautions are classified as following.



WARNING When violating the labeling requirement, it may cause serious injury or death.



CAUTION When violating the labeling requirement, it may cause serious injury or damage to the appliance.



WARNING When violating the labeling requirement, it may cause serious injury or death.

- **DO NOT PLUG IN NOR UNPLUG WITH WET HANDS.** It may cause electric shock or injury.
- **DO NOT USE OTHER THAN 230 - 240 V AC.** It may cause electric shock, fire or abnormal performance. If the voltage is different, it may shorten the life of the motor or cause a failure.
- **PLUG THE POWER CORD CORRECTLY AND PUSH IT TIGHT IN A WALL SOCKET.** It may cause an electric shock or a fire.
- **DO NOT BEND, BIND, THE POWER CORD, IT MUST BE REPLACED BY THE MANUFACTURER'S SERVICE CENTER OR SIMILARLY QUALIFIED PERSONS, IN ORDER TO AVOID A HAZARD.** If the power cord is damaged, it may cause electric shock or fire.
- **NEVER ALTER THE APPLIANCE. ALSO, DO NOT DISASSEMBLE OR REPAIR BY YOURSELF. DO NOT INSERT FINGERS, FOREIGN SUBSTANCES OR OBJECTS SUCH AS PINS INTO GAPS OR HOLES IN THE BODY.** It may cause a fire, electric shock or failure. For any technical support, contact the authorized local Customer Care Center.
- **WHEN THE POWER CORD, WIRE WAS BROKEN OR DAMAGED OR THE PLUG-IN PART BECAME LOOSE, DO NOT OPERATE IT.** It may cause electric shock, fire or injury.
- **DO NOT MOISTEN THE BODY OR SPLASH WATER ON THE BODY.** Be careful not to let any liquids or other substances get into the switch on the appliance.
- **DO NOT OPERATE THE SWITCH WITH WET HANDS.** It may cause an electric shock or fire.
- **FOR SAFETY, MUST DO GROUNDING CONNECTION. ALSO, DO NOT DO THE GROUNDING ON GAS PIPE, PLASTIC WATER PIPE, TELEPHONE WIRE, ETC.** It could cause electric shock, fire, malfunction or explosion. Be sure to use the electrical outlet with ground connection.
- **NEVER DISASSEMBLE THE CHAMBER SET DURING OPERATION OR INSERT FINGERS, FOREIGN OBJECTS SUCH AS FORKS, SPOONS, ETC. INTO HOPPER CHUTE OR JUICE OUTLET.** It may cause injury, accident or failure.
- **APPLIANCES CAN BE USED BY PERSONS WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES OR LACK OF EXPERIENCE AND KNOWLEDGE IF THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE IN A SAFE WAY AND IF THEY UNDERSTAND THE HAZARDS INVOLVED. CHILDREN SHALL NOT PLAY WITH THE APPLIANCE. CLEANING AND USER MAINTENANCE SHALL NOT BE MADE BY CHILDREN. THIS APPLIANCE SHALL NOT BE USED BY CHILDREN. KEEP THE APPLIANCE AND ITS CORD OUT OF REACH OF CHILDREN.**

03

Precautions for safe use



CAUTION When violating the labeling requirement, it may cause serious injury or damage to the appliance.












- **DO NOT OPERATE WITHOUT LOCKING THE HOPPER PROPERLY.** It may cause an injury or a failure.
- **WHEN DETECTING A GAS LEAK, DO NOT INSERT THE POWER CORD INTO ITS SLOT. OPEN THE WINDOW TO VENTILATE FULLY AND IMMEDIATELY.** It may cause injury or failure.
- **NEVER PUT A FINGER, FORK OR SPOON, ETC. INTO JUICE OUTLET.** It may cause injury or failure.
- **IF ROTATION OF SQUEEZING SCREW IS STOPPED IN NORMAL OPERATION, PRESS [REV] BUTTON AND HOLD FOR 3~5 SECONDS AND THEN AFTER REVERSE OPERATION IS COMPLETELY STOPPED, PRESS [ON] BUTTON AGAIN.** If such a stop event continues during the operation, the parts may be damaged and performance may be deteriorated due to overheating in a motor. When the problem continues, immediately stop the appliance and contact the local Customer Care Center.
- **DURING THE OPERATION, DO NOT ATTEMPT TO MOVE THE BODY, DISASSEMBLE THE CHAMBER SET OR PARTS AND TRY TO LOCK THEM.**
It may cause an injury or a failure. Any act of event needed, switch off first and unplug the power cord.
- **WHEN USING THE APPLIANCE, BE CAREFUL FOR A NECKTIE, LONG NECKLACE, SCARF, ETC. NOT TO BE ENTANGLED INTO HOPPER CHUTE.** It may cause injury, failure or breakage.
- **PLACE THE APPLIANCE ON A FLAT AND STABLE SURFACE.** It may cause injury or failure.
- **WHEN PLACING INGREDIENTS INTO THE HOPPER CHUTE, ONLY USE THE PUSHER PROVIDED.** It may cause injury or failure.
- **DO NOT ALLOW A SEVERE SHOCK TO THE APPLIANCE OR DROP IT.** It may cause electric shock, fire or damage.
- **IF THE APPLIANCE GIVES OFF AN UNPLEASANT SOUND OR EXCESSIVE HEATING, SMOKE, STOP USING IMMEDIATELY AND CONTACT THE LOCAL CUSTOMER CARE CENTER.** When using a new appliance, it gives off a smell and the smell disappears naturally over time.
- **ALWAYS UNPLUG THE APPLIANCE AFTER USE. ALWAYS DISCONNECT THE APPLIANCE FROM THE SUPPLY IF IT IS LEFT UNATTENDED AND BEFORE ASSEMBLING, DISASSEMBLING OR CLEANING. WHEN UNPLUGGING THE POWER CORD, MAKE SURE TO HOLD THE POWER CORD.** Pulling on the wire to unplug may cause electric shock or fire.
- **DO NOT WASH AT HIGH TEMPERATURES OF 80°C(176°F) OR HIGHER. DO NOT PUT THE APPLIANCE IN A DISHWASHER, A DRYER OR A MICROWAVE ETC.**
It may cause a failure or parts deformation.
- **THE APPLIANCE WEIGHS ABOUT 9kg. WHEN MOVING THE APPLIANCE, ENSURE TO MOVE IT HOLDING GRIPS TIGHTLY AT THE BODY BOTTOM WITH BOTH HANDS.**
If attempting to hold chamber or the edge of the body, the body falls causing an injury or failure.

04

Cautions during operation

- For stalk vegetables with strong fiber such as water parsleys, celery etc. should be cut into small size about 3~4cm before putting into the hopper chute.
- Fruits with hard seeds such as persimmon, Japanese apricot, lemon, plum, peach etc. that are hard to chew with our teeth should be taken out before extraction.
- Do not put in sesame, coffee beans, bark of the tree, Chinese pepper, etc. which cannot be extracted.
- Do not put in mudfish, shrimp, marsh snail and squid, etc.
- Do not put in fruits preserved in alcohol, sugar, honey, etc. (grapes, apricot, berries, etc) and enzymes (glasswort, houseleek, etc.).
- Do not grind grains and extract sugar cane juice.

It may cause damage or failure.

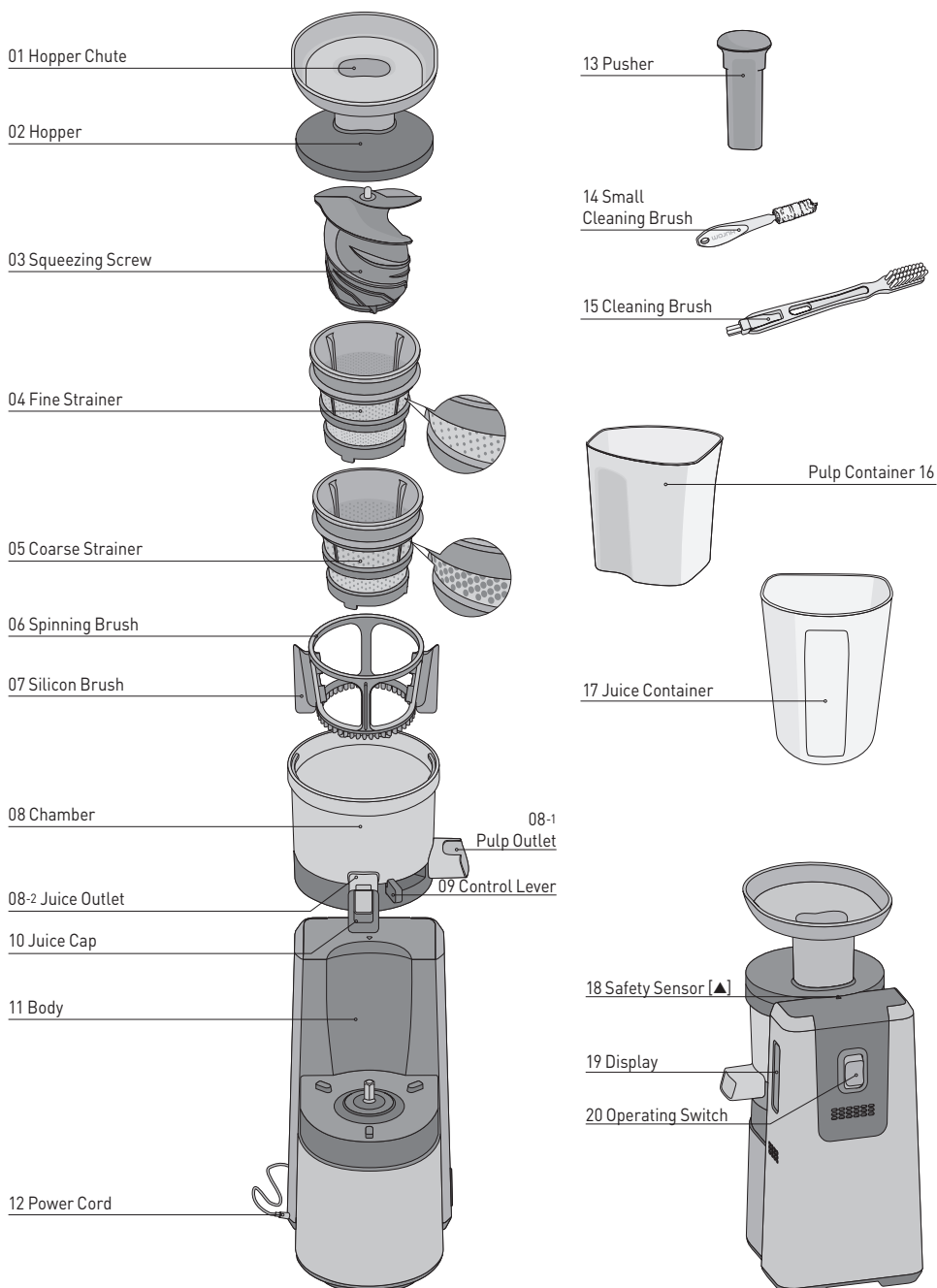
-  We recommend you drink green vegetable juice and fruit juice immediately after extraction rather than keeping them for long time.
-  You may use for crushing spice (garlic, red pepper), but not for grinding grain. It may cause damage or failure.
-  Do not re-squeeze residues expelled through the pulp outlet. Soft fruits can be re-squeezed.
-  Do not press the ingredients with anything except the pusher. -It may stick to the screw and cause injury and failure.
-  Never insert finger, fork or spoon etc. into juice outlet during the operation. - Inserting such as chopsticks etc. into juice outlet during operation may cause them stuck in the spinning brush and cause damage to the parts.
-  Do not put in grains and fruits with hard seeds. It may cause injury and failure of chamber, strainer and squeezing screws. Remove the seeds from the fruits with hard seeds such as persimmon and japanese apricot before use.
-  Do not operate the switch with wet hands. - It may cause electric shock or fire. Do not put foreign objects near the switch.
-  Do not operate the appliance before putting in the ingredients.
-  Do not use ice cube. This may cause damage and malfunction.
-  Inserting an excessive amount of some ingredients (carrot, cabbage, beet, etc.) may create noise.
-  Inserting liquids such as milk or soymilk first may cause leakage from the residue outlet. Extracting soft fruits such as bananas mixed with liquid may cause liquid to leak from the outlet.

NOTE

Withered ingredients or frozen fruit which were stored in the refrigerator for a long time may have less juice or may not yield an extract.
If not cleaned immediately after use, residue may dry and stick to the device. It might be difficult to disassemble and clean and may cause performance deterioration. Please wash immediately after use if possible.

05

Terms of parts

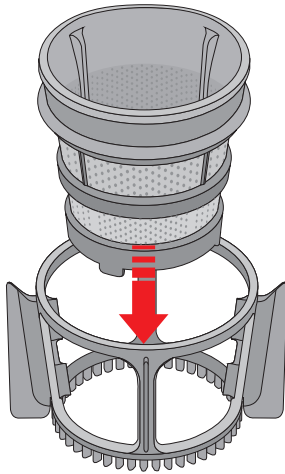


06

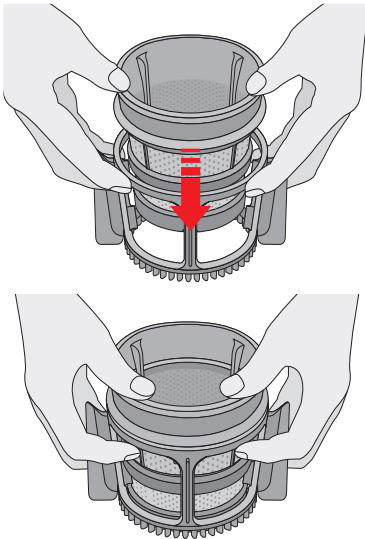
How to Assemble: Chamber

1

STEP

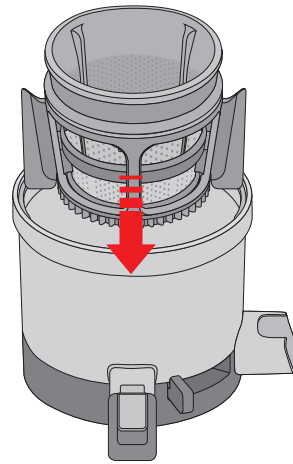


Assemble Strainer and Spinning Brush as shown in the picture.

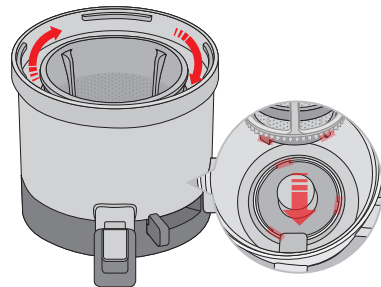


2

STEP



Place the assembled parts from [1 STEP] into the chamber just like the same place in the picture.



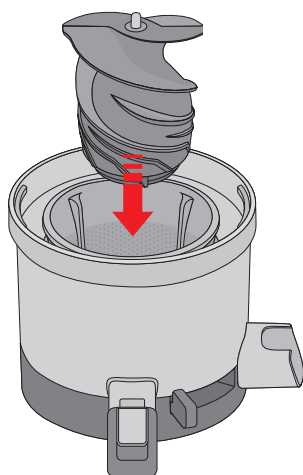
After attaching the assembled parts onto the chamber, rotate them left and right to make sure their position is fixed. If the components are not fully attached, the hopper cannot be closed.

07

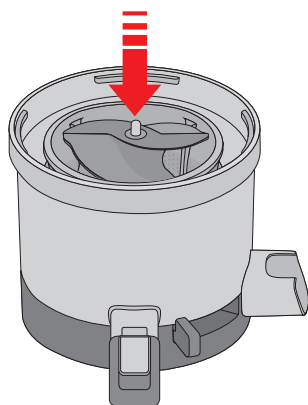
How to Assemble: Chamber

3

STEP

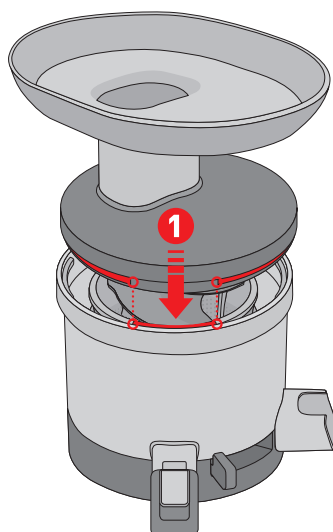


Press the squeezing screw into the strainer.

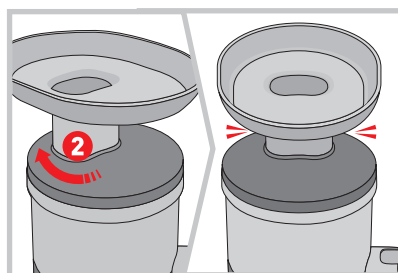


4

STEP

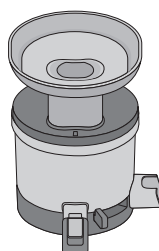


Insert the hopper onto the chamber and turn clockwise to lock completely.



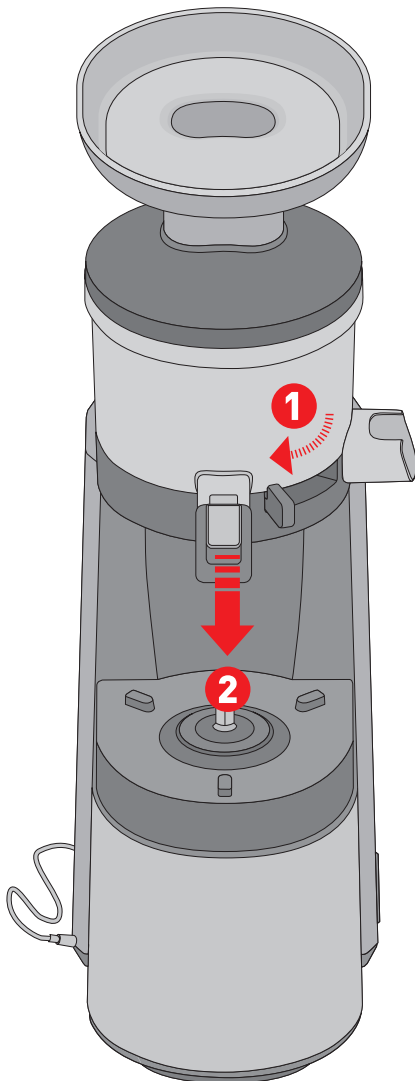
Note

It may operate even when the hopper is assembled in the opposite direction.

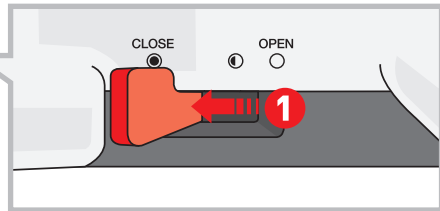


08

How to Assemble : Body



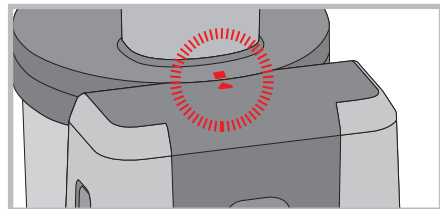
1. Place the control lever into **CLOSE** position before operating.



! When the Control Lever is placed on **OPEN**, the Chamber Set cannot be attached to the Body.

2. Assemble the Chamber Set on the Body.

! Assemble the Chamber Set on the Body.
After assembling the Chamber Set, please attach it to the Body.

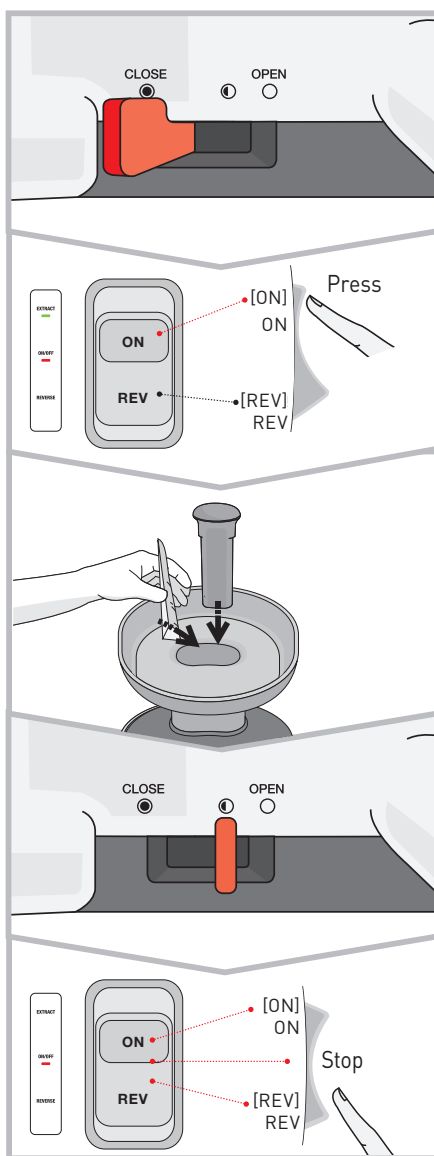


*Safety Sensor

Please place the chamber properly between the triangle mark of the hopper and the engraved display on the body.
Please note that the body will be prevented from turning on by the safety sensor if not matched to the mark.

09

How to use



1 Place the control lever **●** CLOSE position before operating.

2 Press [ON] button to start.
[ON] status light will be turned on.

The Body will not operate by itself for safety.
It will only operate when the Chamber Set is attached.

3 Put ingredients gradually in the hopper chute and press with the pusher.

Always use the Pusher in the slot.

4 Put the control lever in half-closed **①** position before putting the last ingredients.

The hopper will be opened easily as long as the residues in the strainer are released.

5 After extraction is completed, place the switch in stop position to stop.
All the status lights will be turned off except [ON].



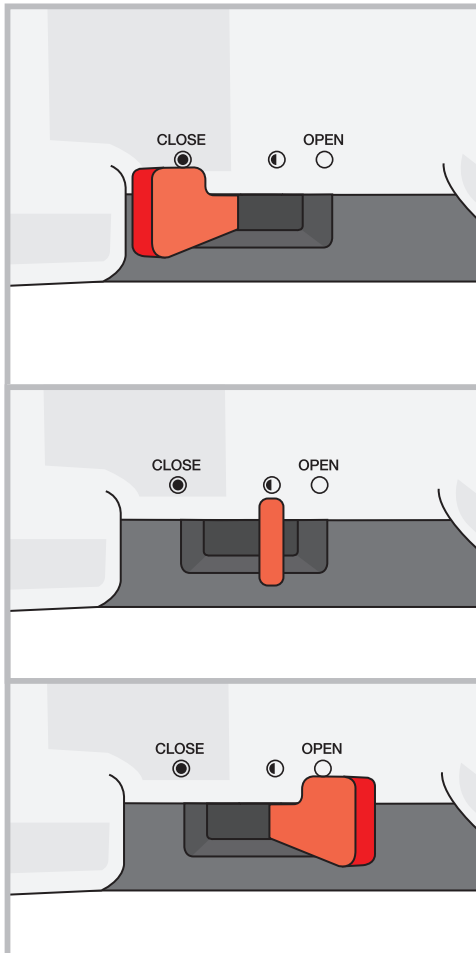
When using [ON] or [REV] button, make sure that the squeezing screw stops completely.

10

How to use control lever

How to use control lever

You can open and close the extraction packing easily.



Preparation, Extraction Mode

For general ingredients, the extraction rate is good when you close [● CLOSE] the control lever during operation.

However, for juicing the fruits with hard seeds, such as grapes, rubus coreanus, and pomegranates, place the control lever into close [● CLOSE] and switch into half-closed [◐] position when the juice begins to come out.

The residues also comes out in close [● CLOSE] position It is natural phenomenon and not a product failure. closed [●] position when juice begins to come out.

Completion, Simple Cleaning Mode

Release the residues in half-closed [◐] position of the control lever when putting in the last ingredients. The hopper will be opened easily as long as the extracted residues are released.

For Simple Cleaning Mode, put the control lever in half-closed [◐] position and release the residues.

Cleaning Mode

Fully open the control lever [○ OPEN ○] when disassembling the chamber and washing. You can easily and conveniently clean the chamber.



If the hopper cannot be opened easily after use

Put the control lever in half-closed [◐] position. Press the [REV] button for about 2-3 seconds and stop. Repeat 3-5 times, and then the hopper can be opened easily.

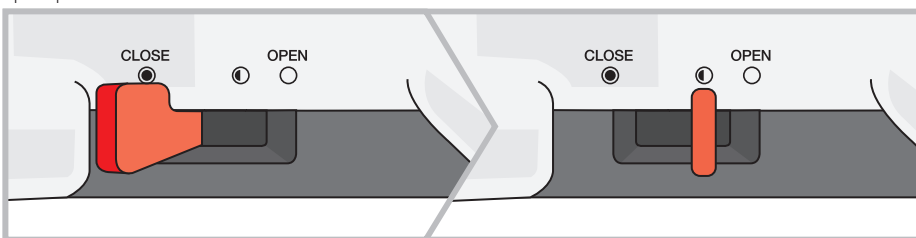
If you cannot open the hopper after trying this, please contact the Customer Service Center.

11

How to use control lever by ingredients

Ingredients

Apple, pear, melon, watermelon, strawberry, blueberry, orange, grapefruits, lemon, mango, plum, peach, cherry, persimmon, pineapple, wheat-grass, parsley, celery, dandelion, carrot, ginger, potato, beet, tomato, paprika, broccoli, cauliflower, cabbage, kale, spinach (Cooked sweet potato, pumpkin and bean)

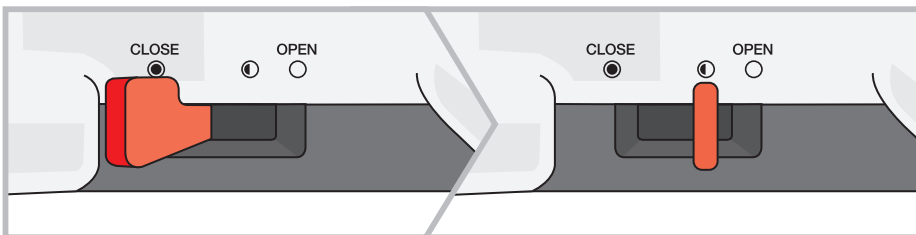


1. Start. ● CLOSE position.

2. When extraction is almost finished, place the control lever into, ◐ Half-Opened position.

Seed ingredients

Grapes, pomegranate, blackberry, kiwi

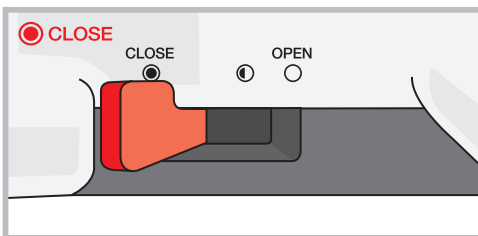


1. Start. ● CLOSE position.

2. When juice starts to come out, Place the control lever into ◐ half-closed position when juice starts to come out.

Extracting with liquids such as milk/soy milk

Sweet potato, nuts, hard fruits and vegetables.



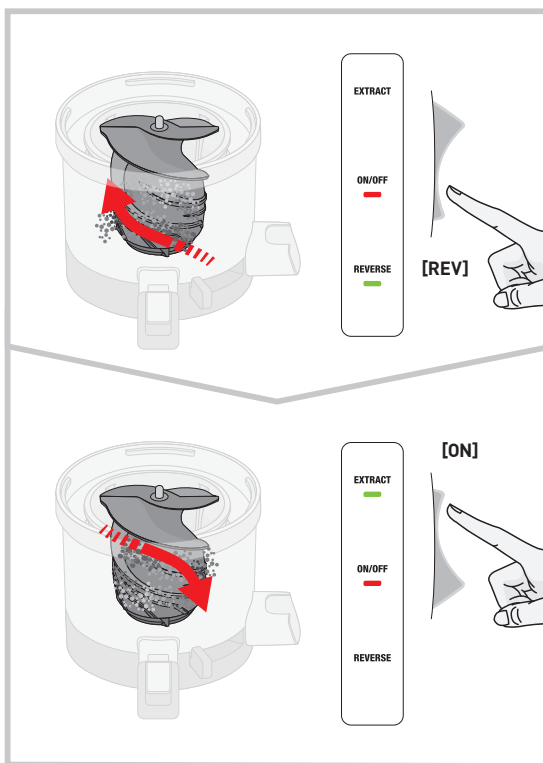
1. Start. ● CLOSE position.

! When extracting with liquids such as milk/soy milk, please insert and extract prepared fruits and vegetables first, and then add liquid such as milk/soy milk.

Extracting soft fruits such as bananas mixed with liquid may cause liquid to leak from the outlet.

12

When squeezing screw stops during operation



Press [REV] button on the operating switch for 2~3 seconds and stop it. Repeat this 3~5times.

- ▶ [REV] is the button to push back the ingredients upward.
- [REV] only works while pressing the button, and the rotation of the squeezing screw stops if you release the button.

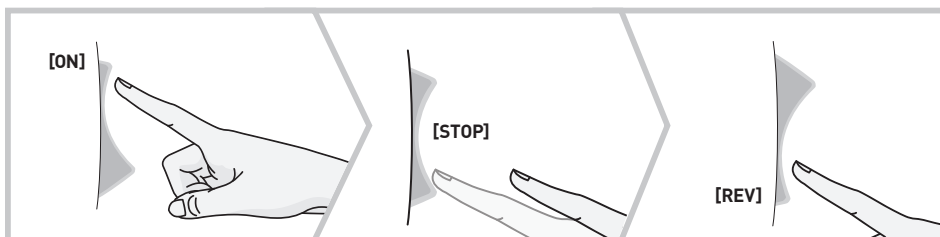
Press [ON] button to operate after reverse operation completely stops.

- ▶ When using [ON] or [REV] button, make sure that the squeezing screw stops completely.

Note

Even after following the directions above and still doesn't work, please unplug the power cord and disassemble chamber set, and clean it. And try it again.

Caution when using operation button



If rotation is reversed during operation, press the Stop [REV] button once to completely stop. Press the [REV] button again. Due to the nature of the motor, it slowly rotates in the operating direction without stopping immediately. [REV] button only works while pressing the button.

13

How to prepare ingredients

Apple, pear, kiwi, oriental melon

Fruits like apple, pear, kiwi, oriental melon, etc. put them with seeds and peels.
However, apple seeds contain toxicity, so it better to remove them.

Pomegranate, grapes

Separate each grape from the cluster. Peel the pomegranate and use flesh only.

Watermelon, orange, grapefruit

Peel off the skin of watermelon, orange, grapefruit and cut them into right size.

Mango, cherry, peach, lemon

Fruits like mango, cherry, peach, or plum, etc. have hard seeds which are hard to swallow.
Those seeds might cause stoppage or parts damage, so they must be removed before using it.

Wheat, chives

Put a handful of wheat or chives in not to be scattered.

Water parsleys, angelica, celery, kale

Cut fibrous ingredients into small sized less than 3cm.

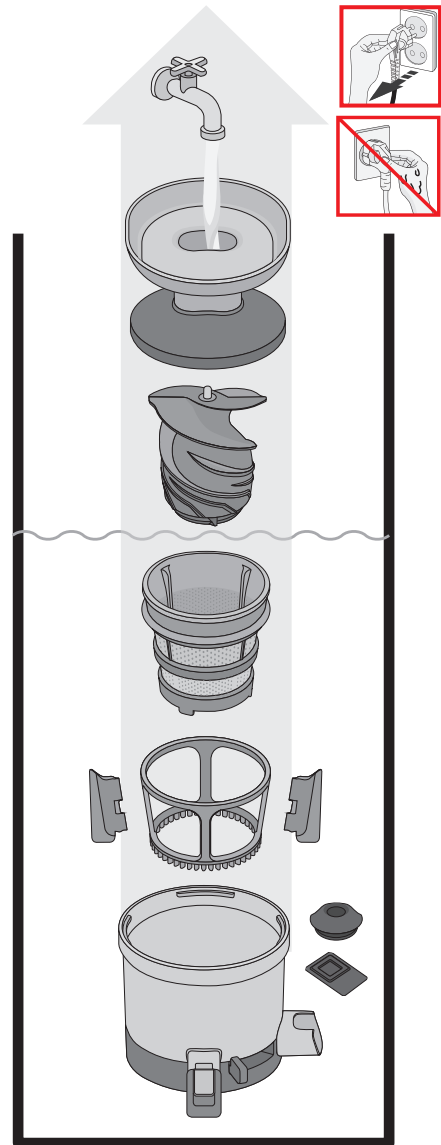
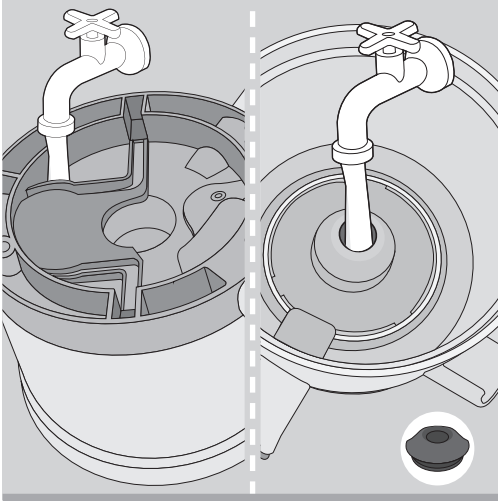
* This is a reference about how to trim the ingredients,
so if you have allergy please choose your own proper ingredients which agrees with you.

14

How to Disassemble and Clean

01. Unplug the power cord with dry hands after the unit has been completely stopped.
02. Remove the chamber set from the main body. Twist the hopper to open and lift up the parts in order to disassemble the unit.
03. Use a cleaning brush and wash the chamber set under running water.
04. Open the control lever (OPEN ○) and juice cap to wash the chamber.
05. Wipe the main body with a damp towel or a soft cloth.
06. The silicone packing can be disassembled and washed. (Including juice cap packing, chamber packing, silicone brush)
07. Soak in water diluted with one or two drops of baking soda or natural bleach for dishes for about 30 minutes to sterilize and clean.

※ Please thoroughly wash the Chamber and its packing hole with running water after separating the Chamber Packing.



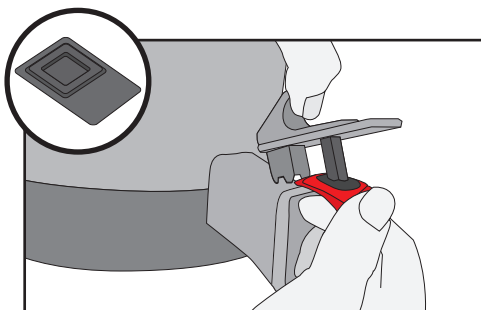
Note

If the unit is not cleaned immediately after use, a residue may dry and stick to the unit. This will make disassembling and cleaning difficult as well as lead to performance degradation. Please wash the unit immediately after use. Do not wash with hot or boiling water, an iron scrubber, abrasive material, sink solvents, or sharp cleaning tools. Do not put it in a dishwasher or dish dryer. After washing, thoroughly and naturally dry, and store in a clean area.

15

How to Disassemble and Clean

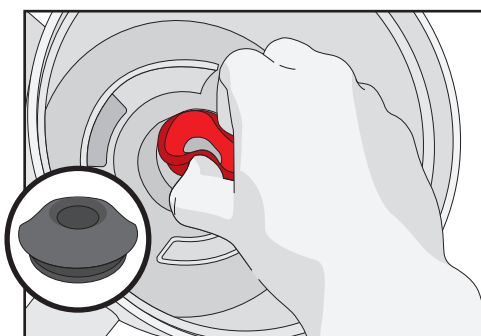
: Silicone



Juice Cap Packing

Open the juice cap, hold the chamber and juice cap with one hand, and remove the juice cap packing with your other hand to disassemble.

Please be careful not to drop or damage the juice cap and chamber when disassembling the unit.



Chamber packing

Pinch the chamber packing with two fingers and twist to separate.

Please assemble the upper and lower parts correctly.

If attached backwards or improperly, the chamber packing may fall out or tear and juice may leak over the body.

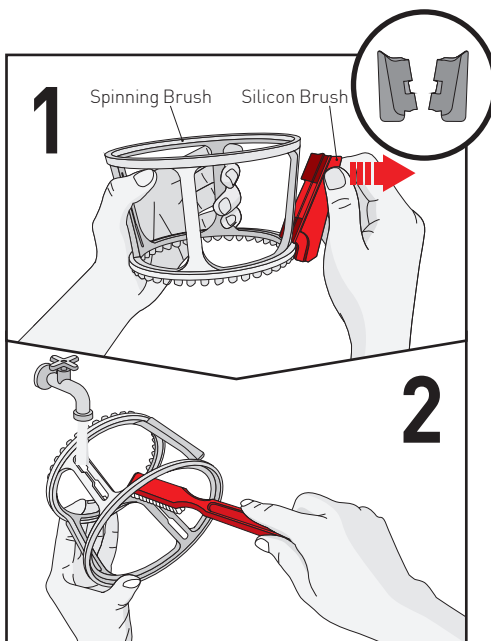
Spinning brush

Remove the silicone brush from the spinning brush holder.

Please follow the recommended method to separate the silicone brush. Otherwise, it may cause damage of spinning brush holder and silicone brush.

Use a cleaning brush and wash the inside and outside of the spinning brush holder under running water.

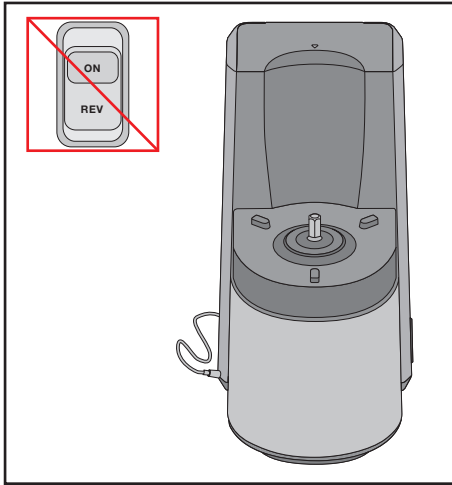
Wash the silicone brush under running water as the same method.



16

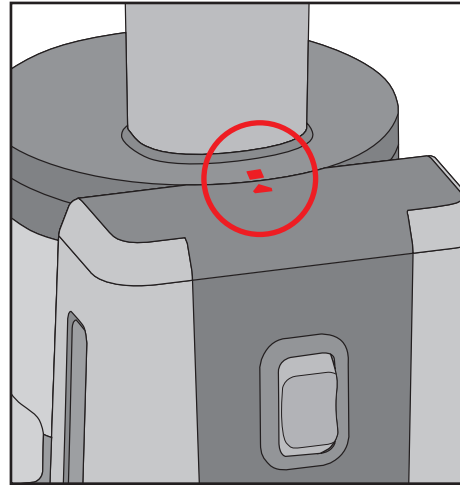
Before requesting repair

Please check the following before requesting repairs. For requests or inquiries on A/S while using the unit, please contact us through our customer service center or our website (<http://www.hurom.com>). Please check the serial number or barcode when you request A/S or components.



01. The main body itself will not work.

For your safety, this unit only works when it's correctly assembled with the chamber set.



02. Please assemble according to the safety sensor.

For your safety, this unit only works when it's correctly assembled.

03. It does not work.

Make sure the power cord is properly plugged in. Check if the hopper is properly engaged. If the hopper is not properly engaged, it will not work. Make sure the unit is assembled according to the manual. Please refer to the assembly guidance page. Contact the customer service center to receive assistance.

04. It stops during normal operation.

Was an excessive amount of ingredients or thick ingredients inserted? Please refer to manual P12, and try to reverse the rotation. If the problem cannot be solved by the solution above, please contact the customer service center to receive assistance.

05. The squeezing screw has a mark or a scratch.

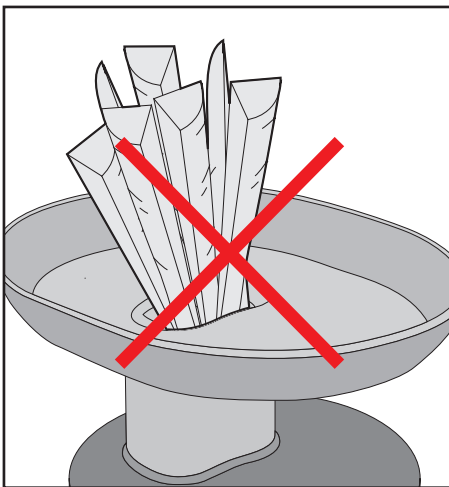
This is a molding mark (gate) that occurs during the manufacturing process. It's perfectly normal, and is safe to use.

06. Juice is leaking above the main device.

Did you insert too many ingredients? If more ingredients are inserted than can be discharged, the packing may be pushed lightly, and juice may leak into the gap. Do not forcibly insert a large amount at once, but split the amount to extract juice.

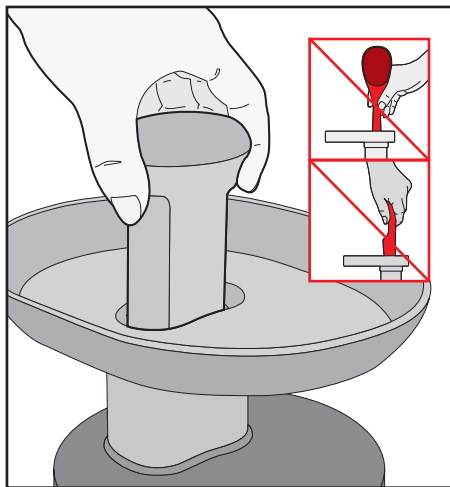
Before requesting repair

Please check the following before requesting repairs. For requests or inquiries on A/S while using the unit, please contact us through our customer service center or our website (<http://www.hurom.com>). Please check the serial number or barcode when you request A/S or components.



07. Do not insert too many ingredients at once.

If you insert an excessive amount of ingredients or thick ingredients, the unit may stop.



08. Do not use in ways other than pressing on the pusher in the inlet.

It may cause damage, injury, etc.

09. The hopper cannot be opened.

A lot of residue may be left inside the unit. Press the [ON] button to remove residue, or repeat 3-5 times by pressing the [REV] button for 2-3 seconds and stopping to open the hopper. Is a foreign substance or solid material (solid seeds such as persimmon seeds) inside? Press the [REV] button to make the residue come up towards the inlet, and remove it. Do not forcibly open. If the unit cannot be opened with the recommended method, please contact the customer service center.

10. (When extracting juice) the chamber shakes.

It may shake a little due to the power of the motor. Large and small movements occur, depending on the characteristics of the ingredients (hard or chewy). This is not a defect, since it is normally caused by the rotating screw. Solid ingredients may seem to create larger movements compared to moist or soft ingredients. (E.g. Carrot/potato/radish/beet, etc.)

11. Juice leaks into the residue outlet.

Inserting liquids first may cause leakage from the residue outlet.

Extracting soft fruits such as bananas mixed with liquid may cause liquid to leak from the outlet.

This is normal situation, so please insert and extract prepared fruits and vegetables first, and then add liquid such as milk/soy milk.

Product Specifications

•Product Name	Hurom Slow Juicer	•Cord Length	1.4 m
•Model Name	HW Series	•Motor	Single-phase induction motor
•Rated Voltage	230 - 240 V	•Fuse	250 V 5 A
•Rated Frequency	50 Hz	•Outward Dimension	Width 200 mm Length 283 mm Height 486 mm
•Rated Power Consumption	150 W	•Weight	9 kg
•RPM	43 rpm		
•Noise lever(dB)	Less than 70dB		

Warranty

•Product name	•Customer name	•Model name
•Supplier	•Date of purchase	
•Address	•Manufacture's serial number	

Important: To better protect your purchase, fill out and mail this form to a local distributor where you purchased the appliance and keep the original receipt.

This certifies that the Hurom Slow juicer is covered under warranty by **HUROM** to be free from defects in material construction and workmanship.

Hurom provides warranty for one (1) year for the motor, chamber, and squeezing screw(except other parts) from the date of purchase by the original purchaser. Coverage is valid only with proof of purchase from an Authorized Local Distributor. (No international warranty available)

This warranty does not apply to damages caused by accident, misuse, abuse, commercial use, alteration, failure to follow operating instructions, or damage caused by parts or service unauthorized by **HUROM**. Damages caused by transportation must be claimed with carrier.

HUROM disclaims all responsibilities for consequential damages from incidental losses caused by use of this appliance.

For service and assistance with technical difficulty, please contact your local customer care center.

HUROM Manufacturer / Address : Hurom Co., Ltd.
#80-60 Goldenroot-Ro, Juchon-Myeon, Gimhae-Si, Gyeongsangnam-Do, Korea

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HUROM JUICE RECIPES

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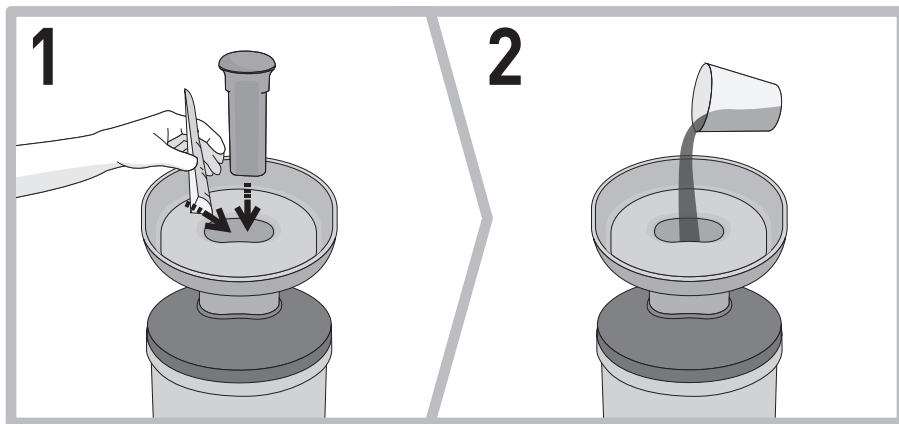
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HUROM Guide **Please read before use**

※ **How to use recipes**

- ▶ Please use the product after thoroughly reading the user manual.
- ▶ Please refer to 'How to Prepare Ingredients(P.13)' and prepare accordingly.
- ▶ Please insert the ingredients according to the extraction order shown in the recipes.
- ▶ The quantity of each juice recipe is 280ml for one person.
(It may vary depending on the capacity per ingredient, juice content, extraction method, etc.)

※ **How to extract with liquids such as milk/soy milk**



- ▶ please insert and extract prepared fruits and vegetables first, and then add liquid such as milk/soy milk.

* Inserting liquids such as milk or soymilk first may cause leakage from the residue outlet.

* Extracting soft fruits such as bananas mixed with liquid may cause liquid to leak from the outlet.

Apple Pineapple

280ml

INGREDIENTS

Apple 250g

Pineapple 100g

INSTRUCTIONS

- 1 Remove seeds from apple, and then slice into appropriate sizes.
- 2 Remove the peel of the pineapple then slice into appropriate sizes.
- 3 Put control lever on "close." Insert and Extract apple and pineapple.
- 4 Once the last of the ingredients is extracted,
place the control lever on "half-open(●)" and allow pulp to be expelled.

Paprika Orange

280ml

INGREDIENTS

Paprika 100g

Orange 280g

INSTRUCTIONS

- 1 Wash the paprika thoroughly and cut into appropriate sizes.
- 2 Peel orange and cut into appropriate sizes.
- 3 Put control lever on "close." and take turns in inserting paprika and orange.
- 4 Once the last of the ingredients is extracted,
place the control lever on "half-open(●)" and allow pulp to be expelled.

Raspberry Apple

280ml

INGREDIENTS

Apple 330g

Frozen Raspberry 40g

INSTRUCTIONS

- 1 Remove seeds from apple, and then slice into appropriate sizes.
- 2 Put control lever on "close." Insert and Extract apple and frozen raspberry in order.
- 3 Once the last of the ingredients is extracted, place the control lever on "half-open(II)" and allow pulp to be expelled.

Pineapple Cucumber

280ml

INGREDIENTS

Cucumber 120g

Pineapple 280g

INSTRUCTIONS

- 1 Wash cucumber thoroughly, trim off stem ends and cut into appropriate sizes.
- 2 Remove the peel of the pineapple then slice into appropriate sizes.
- 3 Put control lever on "close." and take turns in inserting cucumber and pineapple.
- 4 Once the last of the ingredients is extracted, place the control lever on "half-open(II)" and allow pulp to be expelled.

Wheat grass Pear

280ml

INGREDIENTS

Pear 300g

Wheat grass 20g

INSTRUCTIONS

- 1 Wash pears thoroughly and slice into appropriate sizes, with peel intact.
- 2 Wash the wheat grass thoroughly and cut into appropriate sizes.
- 3 Put control lever on "close." First extract about half of the prepared pear, then insert wheat grass.
- 4 Finish inserting the rest of the pear and put lever to "half-open(●)" position. Allow pulp to be expelled from chamber.

Beet Apple Lemon

280ml

INGREDIENTS

Apple 350g

Beet 20g

Lemon 20g

INSTRUCTIONS

- 1 Remove seeds from apple, and then slice into appropriate sizes.
- 2 Peel the beet and cut into appropriate sizes.
- 3 Wash lemon using baking soda thoroughly, and cut into appropriate sizes, with peel intact.
- 4 Put control lever on "close." First extract about half of the prepared apple, then insert beet and lemon.
- 5 Finish inserting the rest of the apple and put lever to "half-open(●)" position. Allow pulp to be expelled from chamber.

Orange Carrot Apple

280ml

INGREDIENTS

Orange	200g
Carrot	100g
Apple	140g

INSTRUCTIONS

- 1 Peel orange and cut into appropriate sizes.
- 2 Wash carrot thoroughly and cut into appropriate sizes.
- 3 Remove seeds from apple, and then slice into appropriate sizes.
- 4 Put control lever on "close." and take turns in inserting orange, carrot and apple.
- 5 When the 2/3 of the ingredients is extracted,
place the control lever on "half-open(●)" and allow pulp to be expelled.

Pear Banana Pineapple

280ml

INGREDIENTS

Pineapple	160g
Banana	50g
Pear	160g

INSTRUCTIONS

- 1 Remove the peel of the pineapple then slice into appropriate sizes.
- 2 Peel banana and cut into appropriate sizes.
- 3 Wash pears thoroughly and slice into appropriate sizes, with peel intact.
- 4 Put control lever on "close." Insert and Extract pineapple, banana and pear in order.
- 5 Once the last of the ingredients is extracted,
place the control lever on "half-open(●)" and allow pulp to be expelled.

Cabbage Tomato Apple

280ml

INGREDIENTS

Apple	200g
Tomato	100g
Cabbage	80g

INSTRUCTIONS

- 1 Remove seeds from apple, and then slice into appropriate sizes.
- 2 Remove stems from tomato and cut into appropriate sizes.
- 3 Wash cabbage thoroughly and slice into appropriate sizes.
- 4 Put control lever on "close." First extract about half of the prepared apple, then insert tomato and cabbage.
- 5 Finish inserting the rest of the apple and put lever to "half-open(●)" position. Allow pulp to be expelled from chamber.

Orange Bokchoy Banana

280ml

INGREDIENTS

Orange	180g	Banana	80g
Bokchoy	20g	Frozen orange	70g

INSTRUCTIONS

- 1 Peel orange and banana and cut into appropriate sizes.
- 2 Wash bokchoy thoroughly and slice into appropriate sizes.
- 3 Put control lever on "close." and take turns in inserting orange, bokchoy, banana and frozen orange.
- 4 Once the last of the ingredients is extracted, place the control lever on "half-open(●)" and allow pulp to be expelled.

Kiwi Spinach Apple

280ml

INGREDIENTS

Apple	310g
Spinach	30g
Kiwi	40g

INSTRUCTIONS

- 1 Remove seeds from apple, and then slice into appropriate sizes.
- 2 Wash spinach thoroughly and cut into appropriate sizes.
- 3 Peel kiwi and cut into appropriate sizes.
- 4 Put control lever on "close." First extract about half of the prepared apple, then insert spinach and kiwi.
- 5 Finish inserting the rest of the apple and put lever to "half-open(☉)" position. Allow pulp to be expelled from chamber.

Blueberry Mango Pine

280ml

INGREDIENTS

Blueberry	20g
Mango	30g
Pineapple	330g

INSTRUCTIONS

- 1 Remove the peel and core of the mango and then slice into appropriate sizes.
- 2 Remove the peel of the pineapple then slice into appropriate sizes.
- 3 Put control lever on "close." Insert and Extract blueberry, mango and pineapple.
- 4 Once the last of the ingredients is extracted, place the control lever on "half-open(☉)" and allow pulp to be expelled.

Whitegrapes Kale Applemint

280ml

INGREDIENTS

Kale	60g
White grape	330g
Applemint	3g

INSTRUCTIONS

- 1 Wash kale thoroughly with running water.
- 2 Remove white grapes from the stem and wash each grape thoroughly.
- 3 Put control lever on "close." Insert and Extract kale, white grapes and applemint.
- 4 When the 2/3 of the ingredients is extracted,
place the control lever on "half-open(●)" and allow pulp to be expelled.

Plum Carrot Pine

280ml

INGREDIENTS

Pineapple	130g
Plum	190g
Carrot	60g

INSTRUCTIONS

- 1 Remove the peel of the pineapple then slice into appropriate sizes.
- 2 Remove seeds from plum, and then slice into appropriate sizes.
- 3 Wash carrot thoroughly and cut into appropriate sizes.
- 4 Put control lever on "close." First extract about half of the prepared pineapple,
then insert plum and carrot.
- 5 Finish inserting the rest of the pineapple and put lever to "half-open(●)" position.
Allow pulp to be expelled from chamber.

Pomegranate Orange Pine

280ml

INGREDIENTS

Pomegranate	130g
Orange	170g
Pineapple	100g

INSTRUCTIONS

- 1 Cut pomegranate into four pieces, and separate seeds into a bowl.
- 2 Peel orange and cut into appropriate sizes.
- 3 Remove the peel of the pineapple then slice into appropriate sizes.
- 4 Put control lever on "close." Insert and Extract pomegranate, orange, and pineapple in order.
- 5 Once the last of the ingredients is extracted, place the control lever on "half-open(●)" and allow pulp to be expelled.

Grapefruit Triple

280ml

INGREDIENTS

Grapefruit	100g	Pineapple	180g
Orange	70g	Carrot	20g

INSTRUCTIONS

- 1 Peel grapefruit and orange and cut into appropriate sizes.
- 2 Remove the peel of the pineapple then slice into appropriate sizes.
- 3 Wash carrot thoroughly and cut into appropriate sizes.
- 4 Put control lever on "close." Insert and Extract grapefruit, orange, pineapple and carrot in order.
- 5 Once the last of the ingredients is extracted, place the control lever on "half-open(●)" and allow pulp to be expelled.

Orange Pine Kale Celery

280ml

INGREDIENTS

Orange	100g	Kale	50g
Pineapple	80g	Celery	50g

INSTRUCTIONS

- 1 Peel orange and cut into appropriate sizes.
- 2 Remove the peel of the pineapple then slice into appropriate sizes.
- 3 Wash kale and celery thoroughly.
- 4 Put control lever on "close." and take turns in inserting orange, pineapple, kale and celery.
- 5 Once the last of the ingredients is extracted, place the control lever on "half-open(●)" and allow pulp to be expelled.

Tomato Pine Beet Raspberry

280ml

INGREDIENTS

Beet	20g	Pineapple	130g
Cherry Tomato	200g	Frozen Raspberry	20g

INSTRUCTIONS

- 1 Peel the beet and cut into appropriate sizes.
- 2 Remove stems from cherry tomato and wash thoroughly.
- 3 Remove the peel of the pineapple then slice into appropriate sizes.
- 4 Put control lever on "close." and take turns in inserting beet, cherry tomato, pineapple and frozen raspberry.
- 5 Once the last of the ingredients is extracted, place the control lever on "half-open(●)" and allow pulp to be expelled.

Cabbage Carrot Beet Lemon

280ml

INGREDIENTS

Cabbage	140g	Beet	50g
Lemon	40g	Carrot	170g

INSTRUCTIONS

- 1 Wash cabbage thoroughly and cut into appropriate sizes.
- 2 Wash lemon with baking soda thoroughly and cut into appropriate sizes, with peel intact.
- 3 Peel the beet and carrot and cut into appropriate sizes.
- 4 Put control lever on "close." and take turns in inserting cabbage, beet, carrot and lemon.
- 5 Once the last of the ingredients is extracted, place the control lever on "half-open(●)" and allow pulp to be expelled.

Celery Grape Pear Blueberry

280ml

INGREDIENTS

Pear	170g	Celery	30g
Blueberry	10g	Grape	200g

INSTRUCTIONS

- 1 Wash pears thoroughly and slice into appropriate sizes, with peel intact.
- 2 Wash celery thoroughly and cut into appropriate sizes.
- 3 Remove grapes from the stem and wash each grape thoroughly.
- 4 Put control lever on "close." Insert and Extract pear, blueberry, celery and grapes in order.
- 5 When the 2/3 of the ingredients is extracted, place the control lever on "half-open(●)" and allow pulp to be expelled.

Apple Walnut Soy juice

280ml

INGREDIENTS

Apple 300g

Walnut 20g

Boiled white bean 160g

INSTRUCTIONS

- 1 Remove seeds from apple, and then slice into appropriate sizes.
- 2 Crack the walnut and remove the shells.
- 3 Put control lever on "close." and insert apple and walnut.
- 4 Insert and extract the boiled white bean with milk at the end and operate the juicer until well blended.

Pear Ginseng Soy juice

280ml

INGREDIENTS

Pear 300g

Fresh Ginseng 30g

Boiled white bean 160g

INSTRUCTIONS

- 1 Wash pears thoroughly and slice into appropriate sizes, with peel intact.
- 2 Clean off soil on the fresh ginseng and wash thoroughly. Cut into appropriate sizes.
- 3 Put control lever on "close." and insert pear and fresh ginseng.
- 4 Insert and extract the boiled white bean with milk at the end and operate the juicer until well blended.

Kale Banana Soy juice

280ml

INGREDIENTS

Kale	100g	Boiled white bean	100g
Banana	100g	milk	200g

INSTRUCTIONS

- 1 Wash the kale thoroughly and then cut into appropriate sizes.
- 2 Peel banana and cut into appropriate sizes.
- 3 Immerse the boiled white bean in milk.
- 4 Put control lever on "close." and insert kale and banana for extraction.
- 5 Insert and extract the boiled white bean with milk at the end and operate the juicer until well blended.

Paprika Cranberry Soy juice

280ml

INGREDIENTS

Paprika	80g	Grape	200g
Cranberry	50g	Boiled white bean	100g

INSTRUCTIONS

- 1 Wash the paprika thoroughly and cut into appropriate sizes.
- 2 Remove grapes from the stem and wash each grape thoroughly.
- 3 Put control lever on "close." and insert paprika, cranberry, grape.
- 4 Insert and extract the boiled white bean at the end and operate the juicer until well blended.

Angelica Whitegrape Pear

280ml

INGREDIENTS

Pear	102g
Angelica	116g
White grape	94g

INSTRUCTIONS

- 1 Wash pears thoroughly and slice into appropriate sizes, with peel intact.
- 2 Wash the angelica thoroughly and cut into appropriate sizes.
- 3 Remove white grapes from the stem and wash each grape thoroughly.
- 4 Put control lever on "close." and take turns in inserting pear, angelica and grapes.
- 5 When the 2/3 of the ingredients is extracted,
place the control lever on "half-open(●)" and allow pulp to be expelled.

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