

nama[®]

Welcome

Thank you for purchasing your new Nama® C2 Cold Press Juicer + Blender. We are very excited to welcome you to the Nama brand and our community. One of our goals is to empower you to make healthy choices that taste good and are fun to make. This brand is built on the idea that our wellness rituals will help everyone on their path to becoming better, every day.

We want you to maximize the benefits from your new Nama C2 Cold Press Juicer + Blender and use it with the utmost confidence, so please read through this User Manual prior to juicing and blending.

We continually strive to improve our products, services, and content and graciously ask for your feedback to help us be better so we can help you create your own wellness journey.

Cheers to good health!

Your friends at Nama

CHECK US OUT ONLINE AT WWW.NAMAWELL.COM



Getting Started Support Page

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IMPORTANT SAFEGUARDS

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED INCLUDING THE FOLLOWING:

1. READ ALL INSTRUCTIONS.
2. TO PROTECT AGAINST RISK OF ELECTRICAL SHOCK, DO NOT PUT THE MAIN BASE (MOTOR) IN WATER OR ANY OTHER LIQUID.
3. THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY, OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY ARE CLOSELY SUPERVISED AND INSTRUCTED CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY. CLOSE SUPERVISION IS NECESSARY WHEN ANY APPLIANCE IS USED BY OR NEAR CHILDREN. CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.
4. TURN THE APPLIANCE OFF, THEN UNPLUG FROM THE OUTLET WHEN NOT IN USE, BEFORE ASSEMBLING OR DISASSEMBLING PARTS AND BEFORE CLEANING. TO UNPLUG, GRASP THE PLUG AND PULL FROM THE OUTLET. NEVER PULL FROM THE POWER CORD.
5. AVOID CONTACTING MOVING PARTS. DO NOT ATTEMPT TO DEFEAT ANY SAFETY INTERLOCK MECHANISMS.
6. DO NOT OPERATE ANY APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR IS DROPPED OR DAMAGED IN ANY MANNER. CONTACT NAMA CUSTOMER SERVICE AT SUPPORT@NAMAWELL.COM (EMAIL) OR NAMAWELL.COM/CONTACT (WEBSITE) FOR REVIEW AND FURTHER INSTRUCTIONS.
7. THE USE OF ATTACHMENTS NOT RECOMMENDED OR SOLD BY THE MANUFACTURER MAY CAUSE FIRE, ELECTRIC SHOCK OR INJURY.
8. DO NOT LET CORD HANG OVER EDGE OF TABLE OR COUNTER.
9. DO NOT USE OUTDOORS.
10. ALWAYS MAKE SURE HOPPER IS SECURELY FASTENED IN PLACE BEFORE MOTOR IS TURNED ON. DO NOT UNFASTEN HOPPER WHILE JUICER IS IN OPERATION.
11. BE SURE TO TURN SWITCH TO OFF POSITION AFTER EACH USE OF YOUR JUICER. MAKE SURE THE MOTOR STOPS COMPLETELY BEFORE DISASSEMBLING.
12. DO NOT PUT YOUR FINGERS OR OTHER OBJECTS INTO THE JUICER WHILE IT IS IN OPERATION. IF FOOD BECOMES LODGED IN OPENING, USE FOOD PUSHER OR ANOTHER PIECE OF FRUIT OR VEGETABLE TO PUSH IT DOWN. WHEN THIS METHOD IS NOT POSSIBLE, TURN THE MOTOR OFF AND DISASSEMBLE JUICER TO REMOVE THE REMAINING FOOD.
13. KEEP HANDS AND UTENSILS, OTHER THAN THE TAMPER PROVIDED, OUT OF CONTAINER WHILE BLENDING TO REDUCE THE RISK OF SEVERE INJURY TO PERSONS OR DAMAGE TO THE BLENDER. THE COVER MUST REMAIN IN PLACE WHEN USING THE TAMPER THROUGH THE COVER OPENING. A SCRAPER MAY BE USED BUT MUST BE USED ONLY WHEN THE BLENDER IS NOT RUNNING.
14. BLADES ARE SHARP. HANDLE CAREFULLY.

IMPORTANT SAFEGUARDS (CONTINUED)

15. ALWAYS OPERATE BLENDER WITH COVER IN PLACE.
16. THE USE OF ATTACHMENTS, AND ACCESSORIES, NOT RECOMMENDED BY THE MANUFACTURER AS IT MAY CAUSE A RISK OF INJURY TO PERSONS.
17. WHEN BLENDING HOT LIQUIDS, ENSURE LID IS SECURE AND DO NOT FILL JUG ABOVE THE MAX HOT LIQUID INGREDIENT LEVEL.
18. DO NOT USE APPLIANCE FOR OTHER THAN INTENDED USE.
19. DO NOT OPERATE WITHOUT THE PULP CONTAINER IN PLACE.

SAVE THESE INSTRUCTIONS

SAFETY PRECAUTIONS (HOUSEHOLD USE ONLY)

Read this manual before operating product.

1. Read *Safety Precautions* (pp.03-05) and use the appliance properly in accordance with this user manual.
2. After reading the manual, keep it in a convenient location for future reference.
3. Do not use this product internationally that has a different power supply and voltage than specified on the rating label located on the product base.
4. Any quality improvements are subject to change without notice.

Precautions for Safe Use



1. You should read *Safety Precautions*.
2. You should follow *Safety Precautions*.
3. Precautions are classified as follows:

WARNING: VIOLATING THE LABELING REQUIREMENTS AND WARNING MARKS MAY CAUSE SERIOUS INJURY OR DEATH, OR DAMAGE TO THE PRODUCT.

- USE THE CORRECT VOLTAGE AND POWER ONLY AS SPECIFIED ON THE WARRANTY CARD, THE PRODUCT SPECIFICATIONS, AND RATING LABEL. FAILURE TO FOLLOW THIS INSTRUCTION MAY RESULT IN ELECTRIC SHOCK, FIRE, OR

PERFORMANCE IMPAIRMENT. Connecting to a different voltage may shorten the motor's lifespan or cause malfunction.

- IF THE POWER CORD IS DAMAGED IN ANY WAY, DO NOT USE OR OPERATE PRODUCT AND DO NOT ATTEMPT TO REPAIR OR MODIFY IT YOURSELF. IT MUST BE REPLACED BY MANUFACTURER OR AUTHORIZED DEALER. PLEASE CONTACT NAMA CUSTOMER SERVICE.

SAFETY PRECAUTIONS (CONTINUED)

- DO NOT BEND, TIE, DAMAGE OR PULL THE POWER CORD BY FORCE, OR PLACE IT NEAR A HIGH TEMPERATURE OR HEAT SUCH AS A GAS STOVE. ALSO, DO NOT PLACE ANY HEAVY OBJECT ON TOP OF THE PRODUCT, WEDGE IT INTO A NARROW SPACE, OR ALTER IT. It may damage the power cord and cause fire and/or electric shock.
- DO NOT PRESS BUTTONS AND INSERT OR PULL THE CORD WITH WET HANDS. IT MAY CAUSE ELECTRIC SHOCK, A SHORT CIRCUIT AND/ OR FIRE. DO NOT LET ANY FOREIGN SUBSTANCES COME INTO CONTACT AND/ OR NEAR THE CONTROL KNOB.
- DO NOT USE THE PRODUCT IN A PLACE WITH A HIGH HUMIDITY LEVEL OR RISKS OF FIRE. DO NOT PLACE THE DEVICE ON TOP OF OR NEAR A HOT GAS STOVE, MICROWAVE OR OTHER KITCHEN APPLIANCES THAT MAY BECOME HOT.
- DO NOT ATTEMPT TO MODIFY, DISMANTLE OR REPAIR THE PRODUCT YOURSELF UNDER ANY CIRCUMSTANCES.
- DO NOT SPLASH LIQUIDS ON THE PRODUCT MOTOR BASE. IF LIQUIDS GET INTO THE PRODUCT MOTOR BASE, UNPLUG PRODUCT FROM POWER AND CONTACT NAMA CUSTOMER SERVICE FOR SUPPORT.
- DO NOT SOAK THE PRODUCT MOTOR BASE IN ANY LIQUIDS TO CLEAN IT. DO NOT LET WATER GET ON THE POWER PLUG. DO NOT WIPE THE PRODUCT WITH A PAINT THINNER, BENZENE OR SPRAY-TYPE CHEMICAL. PLEASE STORE THE PRODUCT AWAY FROM HIGH TEMPERATURES AND HUMIDITY.
- DO NOT USE THE PRODUCT IN A PLACE SUCH AS A SINK OR BATHTUB WHERE WATER MAY GET INTO IT. DO NOT CONTROL BUTTONS WITH WET HANDS. USE THE PRODUCT ONLY ON A FLAT AND DRY SURFACE.
- DO NOT USE SEVERAL ELECTRIC APPLIANCES SIMULTANEOUSLY BY PLUGGING THEM ALL INTO A SINGLE MULTI-TAB POWER STRIP OR OUTLET. PLEASE USE AN EXCLUSIVE OUTLET WHEN OPERATING THIS PRODUCT.
- DO NOT MOVE THE PRODUCT DURING OPERATION. AND DO NOT INSERT HANDS, TOOLS OR ANYTHING OTHER THAN INGREDIENTS AND THE PUSHER INTO THE CONTAINER. Insertion of hands, tools, etc. may cause a serious injury, accident and/or malfunction.
- THOSE WHO ARE NOT FAMILIAR WITH THE HANDLING OF THIS PRODUCT SHOULD NOT USE IT ALONE. Those who experience physical and/or mental discomfort, those who lack experience and knowledge, and children should use the product with a guardian.
- DO NOT USE IT WITHIN CHILDREN'S REACH. Children should be carefully supervised so that they do not use this device for play. There is a risk of an injury or malfunction if children accidentally hit and knock it down.
- FOR CHILDREN, EVEN A MINOR BURN MAY BE EXTREMELY DANGEROUS. EDUCATE CHILDREN SO THAT THEY LEARN THE HABIT OF PRACTICING CAUTION ABOUT HOT LIQUIDS.
- TURN OFF THE POWER AND PULL OUT THE POWER PLUG WHEN ASSEMBLING OR DISASSEMBLING PARTS, WHEN THE PRODUCT IS NOT USED, OR BEFORE CLEANING. Make sure to pull out the power cord pulling from the plug and disconnect power before cleaning or when not in use.
- MAKE SURE TO REMOVE THE POWER PLUG FROM THE OUTLET BEFORE CLEANING THE PRODUCT. DO NOT CLEAN THE PRODUCT IN AN INCORRECT METHOD. Refer to the user manual for cleaning and do not clean by any method not specified.
- USE IT IN PLACE WITH A LEVEL SURFACE. DO NOT USE THE PRODUCT OUTDOORS, OR EXERT ANY EXCESSIVE SHOCK TO OR DROP THE PRODUCT. DO NOT USE THE PRODUCT IF IT IS DAMAGED.
- DO NOT USE THE PRODUCT WHILE WEARING OR POSSESSING AN ARTICLE WITH MAGNETIC FORCES (E.G. MAGNETIC BRACELET). KEEPING AN

SAFETY PRECAUTIONS (CONTINUED)

- ITEM WITH MAGNETIC FORCES NEAR THE PRODUCT MAY CAUSE A MALFUNCTION.
- THE SMELL EXPERIENCED WHEN USING A NEW PRODUCT WILL NATURALLY GO AWAY OVER TIME. It is a common phenomenon and has no issue during use.
- USE OF AN EXCESSIVELY LARGE AMOUNT OF INGREDIENTS MAY DAMAGE THE PARTS.
- PLEASE REMOVE ALL PACKAGING AND LABELS BEFORE USE. ALL PROTECTIVE MATERIALS ATTACHED TO THE CONTAINER SHOULD BE REMOVED BEFORE USE.
- FOR SAFETY, PLEASE KEEP PACKAGING MATERIALS (BAGS, DRAWSTRINGS, ETC.) OUT OF CHILDREN'S REACH.
- PRIOR TO USE, ALWAYS CHECK THAT THE PRODUCT IS ASSEMBLED CORRECTLY .
- THIS PRODUCT IS FOR HOUSEHOLD USE ONLY, DO NOT USE FOR COMMERCIAL PURPOSES. USE OF THE DEVICE FOR AN INCORRECT PURPOSE OR METHOD OR A FAILURE TO COMPLY WITH THE ABOVE GUIDELINES MAY CAUSE A SERIOUS INJURY OR DEATH, OR CONSIDERABLE DAMAGE TO THE PRODUCT.
- DO NOT CLEAN THE PRODUCT AT A TEMPERATURE OF 80°C OR HIGHER. DO NOT PLACE IT IN A DISHWASHER, DRYER, MICROWAVE, ETC.
- WE RECOMMEND TO CLEAN THE PRODUCT IMMEDIATELY AFTER USE TO PREVENT ISSUES WITH PERFORMANCE.
- DO NOT USE THE BLENDER JUG AS A STORAGE CONTAINER AS IT MAY CAUSE DAMAGE TO THE PRODUCT.
- WE RECOMMEND FOLLOWING THE INSTRUCTIONS IN THIS USER MANUAL TO PREPARE INGREDIENTS BEFORE INSERTING THEM.
- DO NOT OPERATE THIS PRODUCT WITHOUT INGREDIENTS.
- WHEN USING THE PRODUCT, BE CAREFUL SO THAT CLOTHING, A TIE, LONG NECKLACE, SCARF, ETC. DO NOT GET INTO THE INLET.
- DO NOT USE THE DEVICE IF A ROTATING PART (AUGER, PROCESSING BLADE, STAINLESS BLADES OF THE BLENDER) OR A LID (HOPPER LID, BLENDER LID) IS DAMAGED OR CRACKED. IF THE DEVICE IS DAMAGED, DO NOT USE IT AND CONTACT THE NAMA CUSTOMER SERVICE FOR AN INSPECTION, REPAIR OR REPLACEMENT.

Cautions During Operation



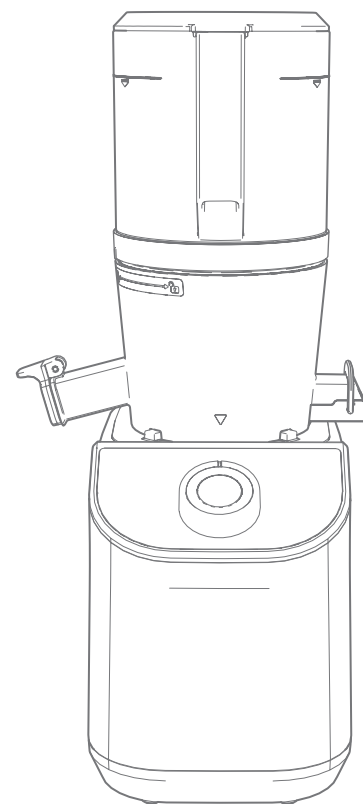
WHEN USING JUICER

- MAKE SURE TO PROPERLY READ THE INSTRUCTIONS FOR PREPARING INGREDIENTS BEFORE INSERTING THEM.
- Poorly prepared ingredients may hinder the extraction process and/or cause damage to the product.
- INGREDIENTS THAT NEED EXTRA CARE
- When using soft ingredients alone, such as oranges, mangoes, bananas, or strawberries, the juice or ingredients may collect inside the chamber and hopper and not be extracted properly. We recommend to add harder type of ingredients like carrots, beets, and celery on top of or after soft ingredients.
- When making nut milks, we recommend soaking the nuts in water for a minimum of 4 hours to help soften the nuts for extraction.
- INGREDIENTS THAT CANNOT BE JUICED
- Do not use ingredients such as sesame seeds, coffee beans, hard seeds, or pits of stone fruits.
- Do not use any ingredients that are not juiceable in nature, such as lemongrass or sugarcane, which may cause damage to the product.
- Do not use frozen ingredients or ice cubes for juicing.
- WE RECOMMEND CONSUMING THE JUICE IMMEDIATELY FOR OPTIMAL NUTRITION, AND CONSUME JUICE WITHIN 3 DAYS IF REFRIGERATED IN AIRTIGHT SEALED CONTAINER.
- DO NOT USE THIS PRODUCT FOR GRINDING GRAINS OR COFFEE BEANS (FAILURE TO FOLLOW THIS INSTRUCTION MAY CAUSE MALFUNCTION OR DAMAGE TO THE PRODUCT.)
- Do not re-squeeze pulp discharged through the pulp outlet.
- Do not operate the product before inserting ingredients.
- DO NOT OVERLOAD INGREDIENTS INTO THE HOPPER ABOVE THE MAXIMUM FILL LINE.
- We recommend not to operate the juicer for more than 30 minutes continuously. It may cause failure due to overheating of the motor.
- Never insert utensils such as a knife or spoon into the pulp outlet during the operation. Inserting utensils or foreign objects may cause damage to the juicer and personal injury.
- Do not push the ingredients in the hopper with anything except the pusher provided with this juicer. Using anything except the pusher provided may stick to the processing blade and cause injury and failure.
- DO NOT OPERATE THE CONTROL KNOB WITH WET HANDS. IT MAY CAUSE ELECTRIC SHOCK, SHORT CIRCUIT OR FIRE.
- REMEMBER TO OPEN THE JUICE CAP WHEN THE CHAMBER BECOMES FULL WHILE JUICING AND EMPTY THE PULP CONTAINER FREQUENTLY WHEN JUICING IN BULK OR MAKING LARGE BATCHES OF JUICE.
- Juice or pulp may overflow the container. The juice can flow backwards into the hopper and may leak if the juice cap is closed.
- If you do not wash immediately after use, it may be caked with pulp, which makes it difficult to disassemble and wash or may become the cause of performance degradation.
- THE CHAMBER SET CANNOT BE ASSEMBLED OR DISASSEMBLED WHILE ON THE BASE.

WHEN USING BLENDER

- DO NOT USE IT CONTINUOUSLY FOR A DURATION LONGER THAN THE STANDARD USAGE TIME. IT MAY OVERHEAT THE MOTOR AND CAUSE A MALFUNCTION. IF IT HAS TO BE USED FOR LONGER THAN THE STANDARD USAGE TIME, DO SO WITH A GAP OF 30 MINUTES OR LONGER. IN MANUAL MODE, USE IT FOR 1 MINUTE, 8 TIMES (1 MINUTE OF OPERATION FOLLOWED BY 1 MINUTE OF STOPPAGE, PROHIBITED TO USE 9 CONSECUTIVE TIMES) AND, IN AUTO MODE, USE IT ONCE FOR 7.5 MINUTES (7.5 MINUTES OF OPERATION FOLLOWED BY 30 MINUTES OF STOPPAGE, PROHIBITED TO USE 2 CONSECUTIVE TIMES)
- WHEN DETACHING THE JUG FROM THE BASE DURING OPERATION, ALWAYS WAIT UNTIL BLADES COME TO A COMPLETE STOP. When removing food or mixing ingredients, make sure to do so after separating the jug from the base.
- NEVER OPERATE THE BLENDER WITHOUT THE LID IN PLACE.
- WHEN THE POWER IS ON, DO NOT REMOVE THE FOOD STUCK ON THE WALLS OF THE BLENDER JUG OR MIX THE INGREDIENTS. When removing food or mixing ingredients, make sure to do so after separating the jug from the base. For re-operation, stop the device completely before use.
- PLEASE BE MINDFUL OF YOUR SAFETY WHEN INSERTING YOUR HANDS OR KITCHEN TOOLS INTO THE BLENDER JUG. ALWAYS STOP OPERATION OF BLENDER COMPLETELY AND SEPARATE THE JUG FROM THE BASE BEFORE INSERTING HANDS OR KITCHEN TOOLS IN THE JUG. BLADES ARE SHARP, BE CAREFUL NOT TO CUT YOURSELF.
- DO NOT POUR LIQUIDS OF AN AMOUNT GREATER THAN THE MAXIMUM ALLOWABLE CAPACITY SPECIFIED ON THE RECOMMENDED USAGE DIAGRAM. THE AMOUNT OF LIQUID OR FOOD INGREDIENTS SHOULD BE MAINTAINED OVER THE MINIMUM (100ML) MARK AND BELOW THE MAXIMUM (2,000ML) MARK. PLEASE USE THE RECOMMENDED AMOUNT. If water or food ingredients are filled over the maximum limit, they may overflow.
- DO NOT TOUCH SHARP BLADES WITH BARE HANDS. USE A CLEANING TOOL SUCH AS A CLEANING BRUSH TO CLEAN THE BLADES AND BOTTOM OF JUG.
- BLADES ARE NOT REMOVABLE FROM BLENDER JUG. DO NOT ATTEMPT TO SEPARATE THE BLADES FROM THE JUG, IT WILL CAUSE DAMAGE TO THE PRODUCT.
- THE BLENDER BLADES CAN ROTATE AT HIGH SPEEDS WHEN IN USE. IF THE BLENDER PRODUCES SMOKE OR EXCESSIVE HEAT TEMPERATURES, PLEASE STOP OPERATION IMMEDIATELY AND CONTACT NAMA CUSTOMER SERVICE.
- USE THE PUSHER FOR COLD INGREDIENTS ONLY AND, TO PREVENT OVERHEATING, DO NOT USE THE MANUAL MODE FOR OVER 5 MINUTES CONTINUOUSLY. Do not insert hot ingredients to cook. For hot ingredients, cool them at room temperature before placing them in the container.
- WHEN MAKING A SMOOTHIE, IF FROZEN INGREDIENTS ARE STUCK TOGETHER IN LARGE CHUNKS, ALLOW TO THAW AND BREAK UP INTO SMALLER PIECES BEFORE PLACING INTO BLENDER JUG.
- PROCESSING EXTREMELY HARD SPICES SUCH AS NUTMEG OR HARD SEEDS LIKE PITS OF STONE FRUITS MAY DAMAGE THE BLADES.
- NEVER BLEND BOILING HOT LIQUIDS. ALLOW TEMPERATURE TO DROP BEFORE INSERTING INTO BLENDER JUG.
- CAUTION WHEN BLENDING HOT LIQUIDS OR INGREDIENTS. DO NOT EXCEED MAX LIMIT 1 LITER OR 33.8 OZ. IN JUG.
- DO NOT LEAVE BLENDER UNATTENDED WHEN IN USE.
- ONLY USE THE PUSHER PROVIDED WITH THIS PRODUCT WHEN BLENDER IS IN USE.

NAMA C2 JUICER OPERATION



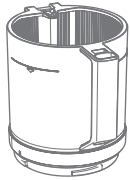
PARTS AND ACCESSORIES

HOPPER PARTS

Hopper Lid



Hopper



CHAMBER PARTS

Auger



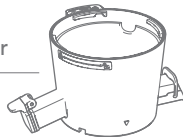
Strainer



Spinning Brush

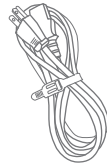


Chamber

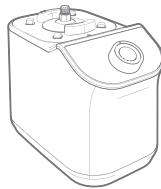


BASE PARTS

Power Cord



Base



ACCESSORIES

Sorbet Attachment



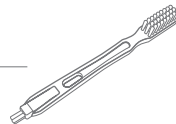
Pulp Container



Juice Container

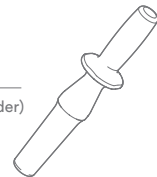


Cleaning Brush



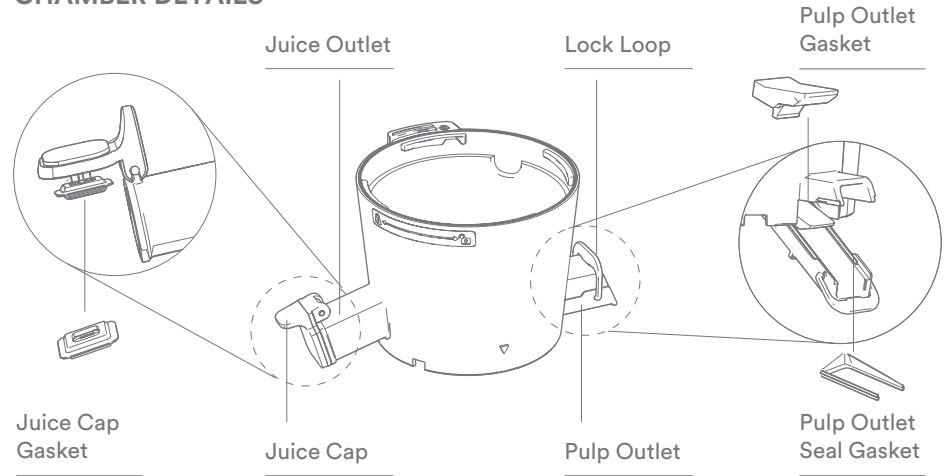
Pusher

(same for blender)



DETAILS

CHAMBER DETAILS



HOPPER DETAILS

Release Tab

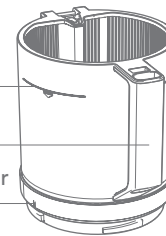
Hopper Lid



Maximum Fill Line

Hopper Handle

Guide Mark on Hopper



Processing Blade

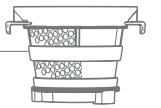


STRAINER DETAILS

Juice Strainer



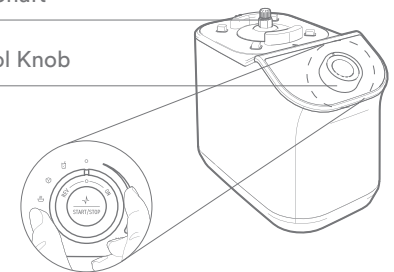
Smoothie Strainer



BASE DETAILS

Drive Shaft

Control Knob

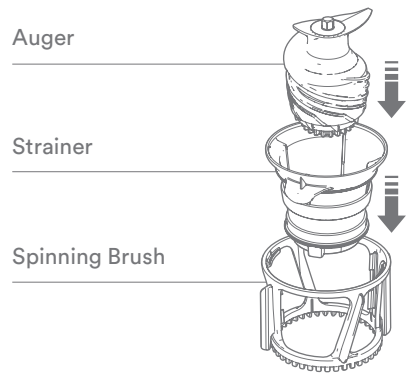


ASSEMBLING THE CHAMBER

STEP 1 ASSEMBLE INNER COMPONENTS

Place the auger into either the juice or smoothie strainer.

Then place the combined auger and strainer into the spinning brush.



SORBET ASSEMBLY

Place the auger into the sorbet attachment. Do not assemble the spinning brush and move to step 2.

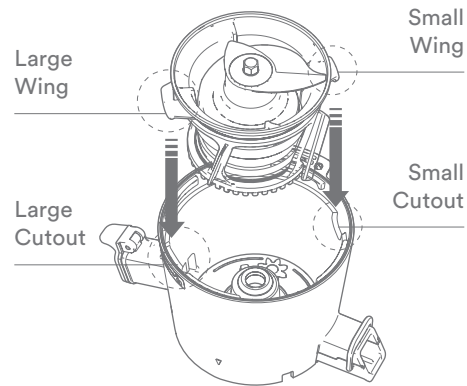
Remove pulp outlet gasket on pulp outlet lever under the chamber.



Note:
Spinning brush is not used for sorbet strainer assembly.

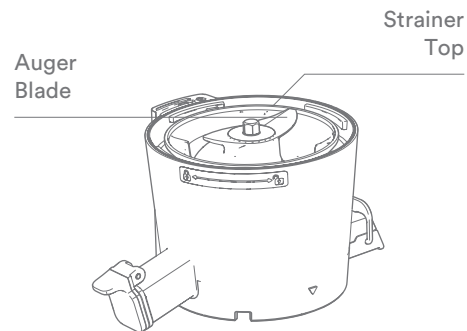
STEP 2 PLACE COMPONENTS INTO CHAMBER

Locate the LARGE and SMALL WINGS on the outer rim of the strainer. Next, locate the corresponding LARGE AND SMALL CUTOUTS inside the chamber.



Place the strainer set assembly into the chamber.

Press the auger down firmly, so the top blade of the auger sits FLUSH with the top of the strainer.

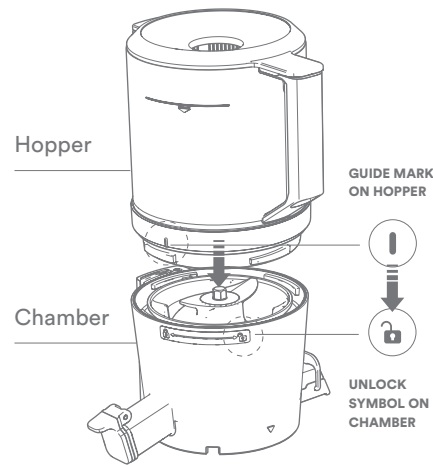


ASSEMBLING THE HOPPER

STEP 1 ALIGN VERTICAL GUIDE WITH UNLOCK SYMBOL

Align the vertical Guide mark on the hopper with the Unlock symbol on the chamber. Press hopper down to fit onto chamber.

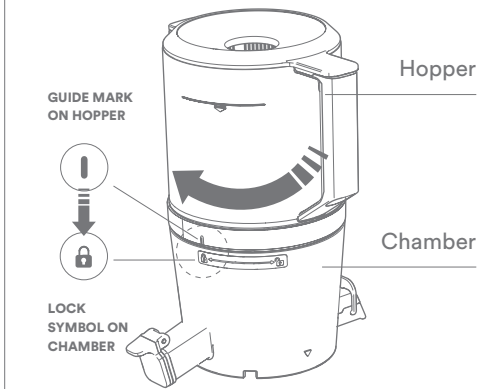
Be sure components are pressed into the chamber so the auger sits flush with the top edge.



STEP 2 ROTATE HOPPER TO LOCK

Next, rotate the hopper clockwise until the Guide mark on the hopper is aligned with the Lock symbol on the chamber.

If the hopper will not rotate to lock properly, please check to make sure the internal components of the chamber are assembled correctly.

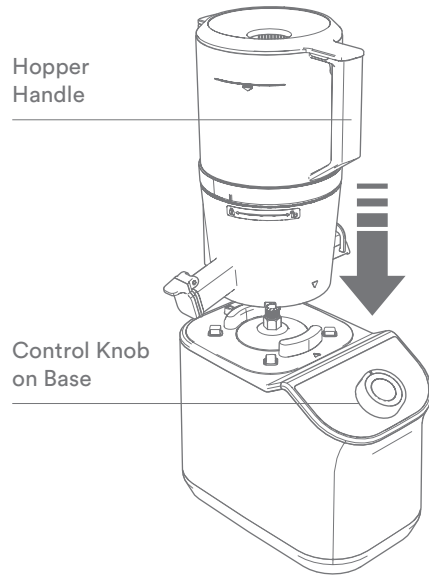


Note:
The top of the auger and strainer must be flush with chamber to install the hopper.

FINAL ASSEMBLY

STEP 1 FITTING CHAMBER SET ASSEMBLY ON BASE

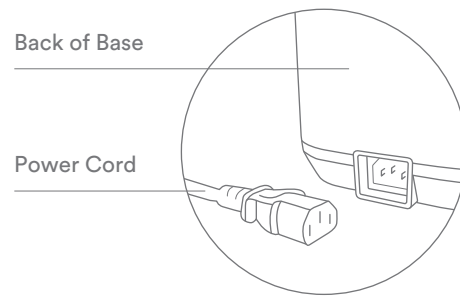
Align the handle of the hopper vertically with the control knob on the base, and place the chamber set onto the base. Ensure the arrows on the chamber and base are aligned for correct assembly.



Note:
Sometimes the driveshaft is not aligned with bottom of auger and the chamber set needs to rotate to either side to engage driveshaft and then rotated back to align the arrows on the chamber and base.

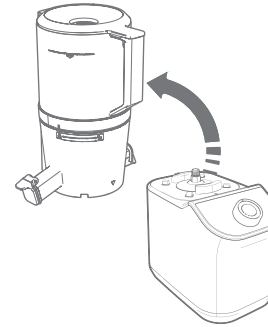
STEP 2 PLUGGING IN BASE

First insert the power cord into the back of the base and then the plug into the power outlet.



TIPS

HOPPER DISASSEMBLY



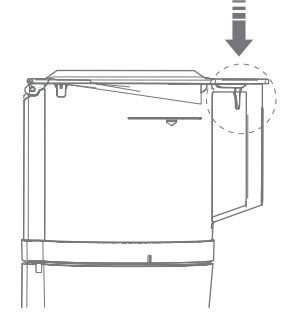
You must lift the chamber set from the base before you can unlock the chamber.

LID REMOVAL



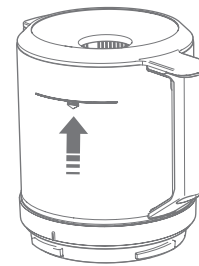
Hopper lid can be removed for cleaning.

LID RELEASE



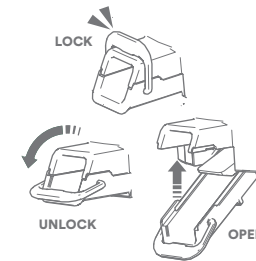
Squeeze the release tab to unlock the hopper lid.

MAX FILL LINE



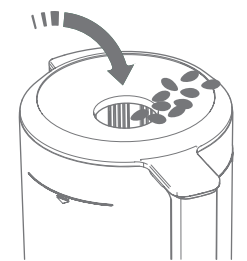
Do not fill ingredients past the maximum fill line on the hopper.

PULP OUTLET LOOP



The pulp outlet loop can be rotated up to lock or downwards to unlock for cleaning.

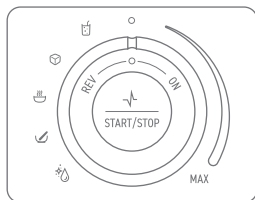
PLANT - BASED MILKS



For plant-based milks such as almond milk, it is best to add ingredients through the top hole in the hopper while the machine is ON.

CONTROL KNOB AND DISPLAY

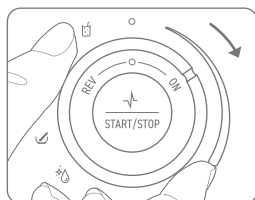
Ensure the juicer is OFF with control knob in Center - O position prior to plugging in power cord to power outlet.



Center - O

Stops the operation of the product.

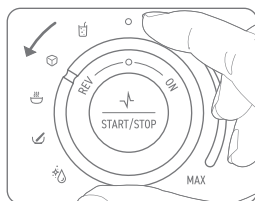
To turn OFF and stop the operation of the juicer, turn the control knob to center position.



ON

Starts the motor and makes juice.

Turn control knob to ON position and press Start/Stop button. The timer will start counting up and JUICE will illuminate solid. To stop, press the Start/Stop button or turn the control knob to center position.



REV

Turns the auger in reverse if the juicer stops due to a jam.

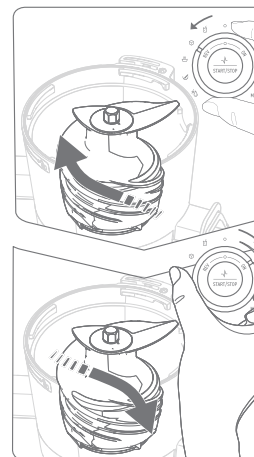
Turn control knob to REV position, press and hold the Start/Stop button to turn the auger in reverse, release the button to stop.

STANDBY MODE

Pauses the juicer in standby mode during operation.

While the juicer is in operation, press the Start/Stop button to pause and place juicer in standby mode.

Using the Control Knob and REV if the juicer stops working.



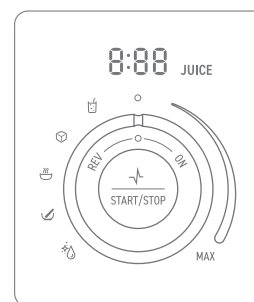
STEP 1

Turn the control knob to REV. Press and hold Start/Stop button for 3-5 seconds then release. Repeat this 2-3 times. REV rotates the auger in reverse direction to push the ingredients backwards to help dislodge any ingredients that are stuck.

STEP 2

After completing REV step, and the machine stops completely, turn the knob to ON and press Start/Stop button to start juicing again. If the juicer does not work after these steps, turn control knob to center position, unplug the juicer, then disassemble and clean the chamber set parts before operating the juicer again.

Details illuminated when juicing.



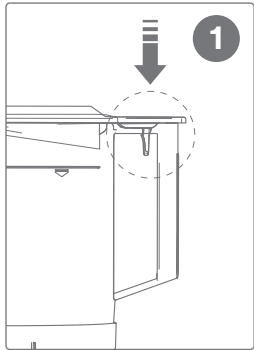
WHEN JUICING

- JUICE is blinking
- 0:00 timer counts up

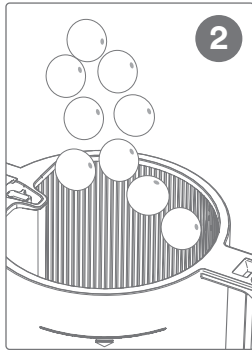
DURING STANDBY MODE

- JUICE is solid illumination
- Timer paused

HOW TO OPERATE

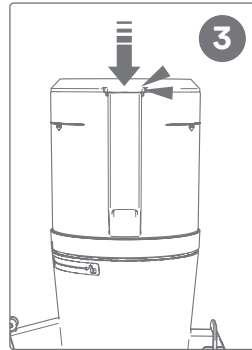


Squeeze the release tab inside the hopper handle and open the lid.



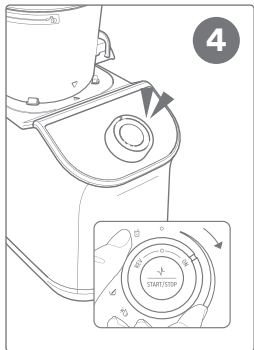
Insert ingredients into the hopper below the Maximum Fill Line.

See the Layering Guide on Page 21 for information about the best order to add ingredients.

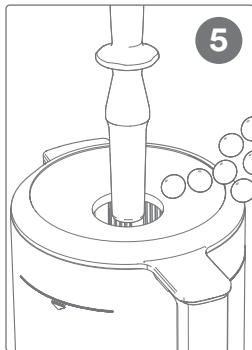


Close the hopper lid until you hear the click of the lid locking.

Make sure the juice and pulp containers are in place by each outlet.

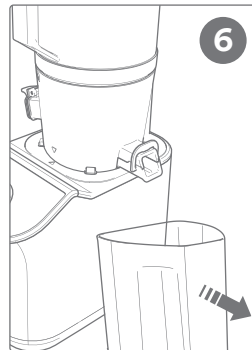


Turn the control knob to the ON position and press the Start/Stop button.



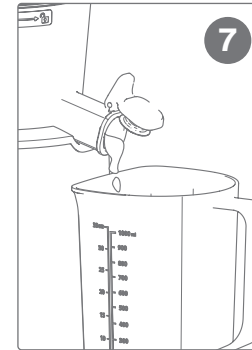
To add more ingredients while the juicer is running, you can add them through the center hole in the hopper lid. Use the pusher to help press ingredients downward.

As a safety measure, the machine will not run if the hopper lid is open.

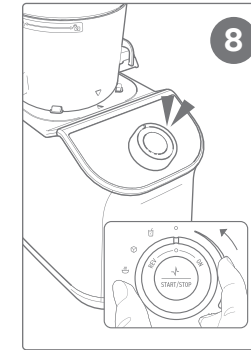


Empty the pulp container as needed to prevent it from overflowing.

Pulp may still continue to come out after the last ingredient is inserted. It can take a minute for the last ingredient to go through the juicer.

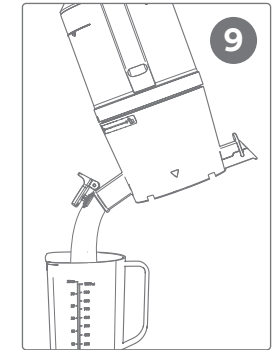


Once the last ingredient is inserted, let the juicer continue to run for one minute to allow all of the juice to be extracted.



Once juicing is complete, turn the knob to the OFF position.

The juicer will come to a complete stop 3 seconds after it is switched OFF.



For any residual juice left in the chamber, you can pour out the juice by lifting and tilting the entire chamber set towards the open juice spout.

INGREDIENTS

Preparing ingredients for the best results.

1. If you have any food allergies, be sure to choose ingredients that are safe for you to ingest.
2. Although the hopper allows you to load larger pieces of ingredients, cutting ingredients into smaller pieces will result in optimal juice extraction.
3. Do not overload ingredients into the hopper above the Maximum Fill Line.
4. Do not use any frozen ingredients with juice or smoothie strainer. Frozen ingredients can be used only with the sorbet attachment when making sorbet.

APPLE, PEAR, KIWI

Fruits like apple, pear, and kiwi can be added with seeds and peels. However, apple seeds contain toxicity, so we recommend removing them.

POMEGRANATE, GRAPES

Cut pomegranate in half, submerge in water, and extract the seeds only to juice. Separate each grape from the stalk.

GRAPEFRUIT, MELON, ORANGE, LEMON

Remove the skin from a watermelon, melon, orange, grapefruit, and lemon. Cut them into smaller pieces for optimal juice extraction.

MANGO, CHERRY, PEACH, PLUM

Fruits like mango, cherry, peach, or plum have hard seeds or pits. Please remove all hard seeds and pits before juicing because they will cause damage to the juicer.

GINGER, CELERY, KALE, CHARD

For fibrous or stringy ingredients, cut into 2-3 inch pieces or smaller will give the best results. This will help to prevent strong fibers from getting twisted around the processing blade or auger.

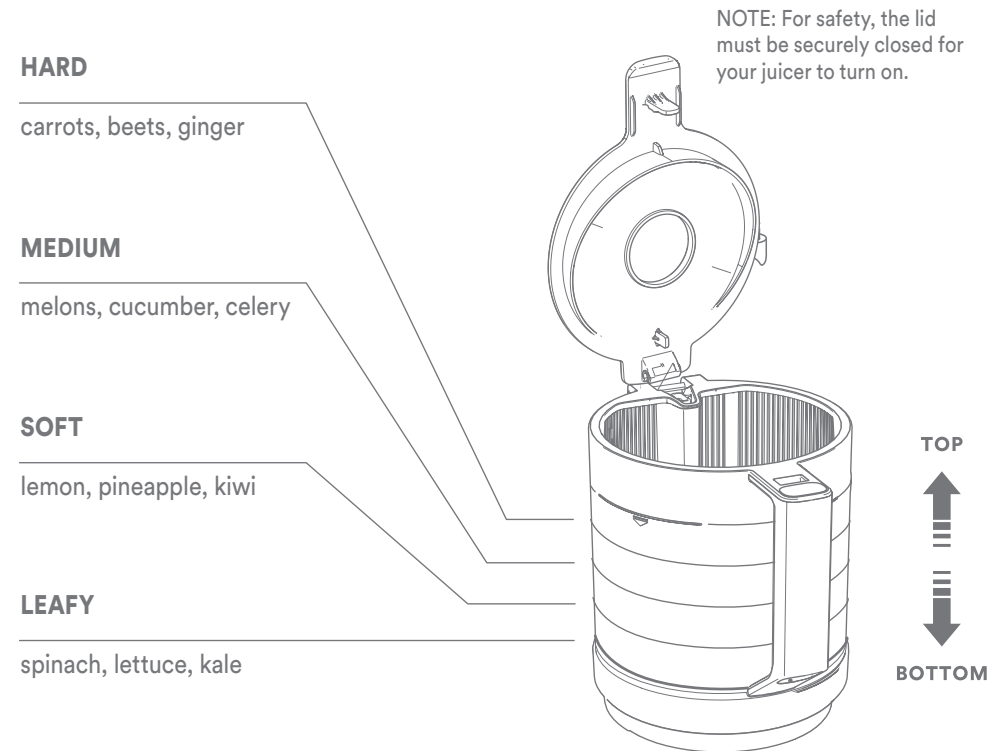
CARROTS, BEETS, SWEET POTATOES

When juicing root vegetables like carrots, beets, or sweet potatoes, cutting into smaller pieces (1-3 inches) will give optimal juice extraction. Root vegetables may have dirt on the surface and may damage the product. Be sure to wash thoroughly if juicing with the skin on.

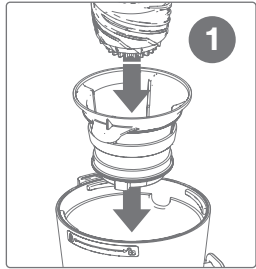
LAYERING GUIDE

Loading ingredients for the best results.

By adding softer and leafy ingredients to the bottom of the hopper and harder ones on top, you create a natural pressure that helps move the fruits and vegetables down through the processing blade and into the auger more easily. The diagram below illustrates various examples of how you could layer the ingredients in the hopper to provide optimal performance.



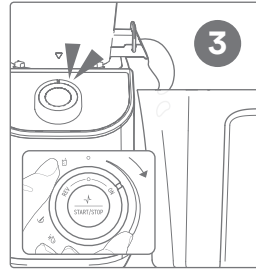
HOW TO OPERATE FOR SORBET



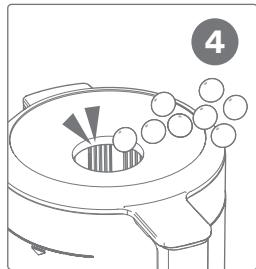
Insert auger into sorbet attachment. Align the large and small wings on sorbet attachment with large and small cutouts on the chamber.



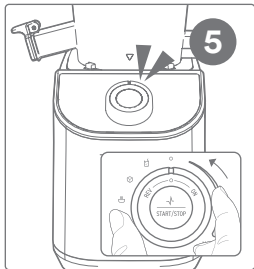
Continue to assemble the hopper as you would for juicing. Place the pulp container under the pulp outlet to catch the sorbet.



Turn juicer to the ON position. Note: Sorbet exits the pulp outlet.



Add frozen fruit ingredients one-by-one into the hole of the hopper lid. If using multiple ingredients, mix the loading order to get the best sorbet blend.



When finished, turn juicer to the OFF position. Wait for it to completely stop. Remove the chamber set, then disassemble before washing.

TIPS:

- Use frozen fruit that fits into the hole of the hopper lid.
- Allow frozen fruit to thaw for 5 minutes before loading.
- Avoid ice, frozen liquid, and hard seeds or pits found in stone fruit.
- The spinning brush is not needed to make sorbet.
- Sorbet may overshoot the container, so keep an eye on it as it dispenses.

SORBET INGREDIENTS

Preparing ingredients for the best results.

1. Choose frozen fruits such as strawberries, blueberries, mango chunks, pineapple chunks, etc. that will fit into the hole in the hopper lid. Alternatively you can freeze fresh fruits.
2. Allow frozen ingredients to thaw for about 5 minutes before inserting.
3. Insert ingredients one by one, rotating between different ingredients to allow for mixture of sorbet.
4. When creating sorbet with multiple ingredients, you can mix the sorbet with a spoon to blend further. Eat immediately or freeze as desired.
5. Avoid ice, frozen liquids, hard seeds or pits from stone fruit (cherries, peaches, etc.) as these can damage the sorbet attachment.

Recommended Fruits:

FROZEN BERRIES

Berry sorbet can be a healthy dessert option due to its high content of antioxidants, vitamins, and fiber found in berries. They are packed with nutrients such as potassium, vitamin C, fiber, antioxidants, and flavonoids.

FROZEN CHERRIES

Cherries are a sweet and nutritious addition to any diet. They are a great source of fiber, vitamin C, and potassium, which minimize the risk of inflammation and chronic diseases. Varieties like tart cherries may even improve sleep quality.

FROZEN MANGO

Mango sorbet is a nutritious alternative to traditional ice cream. Mangoes are high in vitamin C, potassium, and fiber which minimize free radical damage, regulate blood pressure, and aid in digestion.

FROZEN PINEAPPLE

Pineapple sorbet is packed with vitamin C, manganese, potassium, and bromelain, an enzyme that aids in digestion. Some studies suggest that the combination of disease-fighting antioxidants and bromelain may have anti-inflammatory and anti-cancer properties.

FROZEN PEACHES

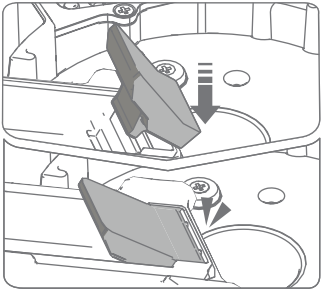
Homemade peach sorbet is low in calories and an excellent source of vitamins A and C, potassium, antioxidants, fiber, and small amounts of calcium and iron. Peaches may improve digestion, boost immunity, and skin health.

FROZEN BANANA

Banana sorbet is a healthy treat and good source of potassium, vitamin C, and fiber. These nutrients help with digestion, blood pressure, and immunity. Additionally, it's naturally sweet and a great way to satisfy your sweet tooth.

SILICONE PARTS

The silicone parts can be disassembled for deep cleaning. These are not necessary to remove each time you use the juicer.

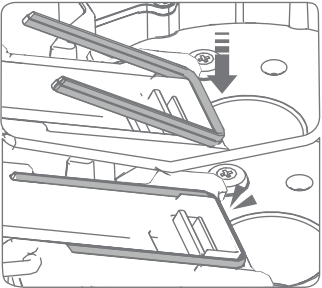


PULP OUTLET GASKET

Located inside the pulp outlet, this gasket helps to separate the pulp from the juice.

To remove, hold the silicone piece and pull upwards or away from the outlet.

To install, match the corners with the profile of the pulp outlet and press down firmly into place.

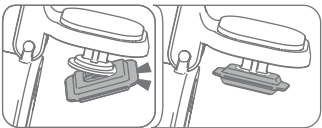


PULP OUTLET SEAL GASKET

Located inside the pulp outlet, this gasket helps to seal the pulp outlet.

To remove, hold the silicone piece and pull upwards or away from the outlet.

To install, hold the silicone piece upright, fit into the slot, and press firmly into place.

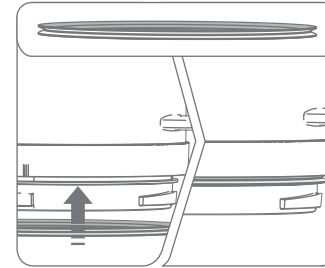


JUICE CAP STOPPER

Located inside the juice outlet, this is used to stop or control the flow of juice.

To remove, pull the silicone stopper starting from one corner.

To install, insert one edge of the plastic juice cap into the silicone stopper and then press around the perimeter.

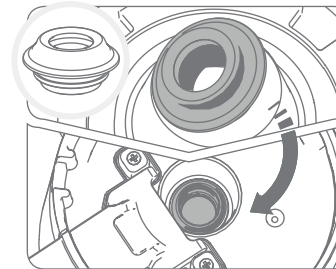


HOPPER GASKET

Located on the bottom of the hopper, this gasket helps to seal the hopper to the chamber.

To remove, hold the silicone ring and pull downwards.

To install, pull the silicone ring upwards so it fits into its groove. You may need to stretch the ring as you work your way around the circle.

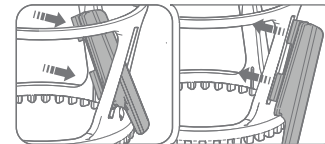


CHAMBER GASKET

Located in the center of the chamber, this gasket seals the chamber around the drive shaft.

To remove, hold the silicone ring and pull upwards from one side.

To install, press one side of the ring into the slot first, and then work your way around the circle. Be sure to check the ring is a smooth circular shape without any folds or bunches.



SPINNING BRUSH BLADES

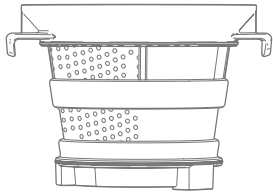
Located on the spinning brush, these blades wipe the outside of the strainer and the inside of the chamber at the same time.

To remove, hold the inside of the blade and pull inwards to the center of the ring.

To install, slide the blade through the slot from inside to outside. Then, pull the blade outwards, until it locks into place.

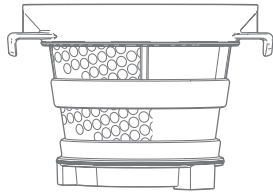
STRAINERS AND ATTACHMENTS

Your Nama juicer comes with two strainers and a sorbet attachment.



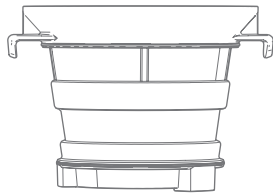
JUICE STRAINER

This strainer has small, fine holes for minimizing pulp in your juice. Great for also making silky smooth plant-based milks. (Note: this is the strainer that comes pre-assembled with your juicer)



SMOOTHIE STRAINER

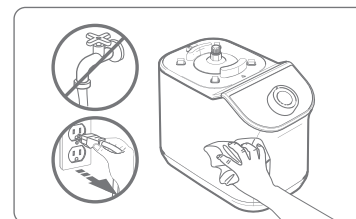
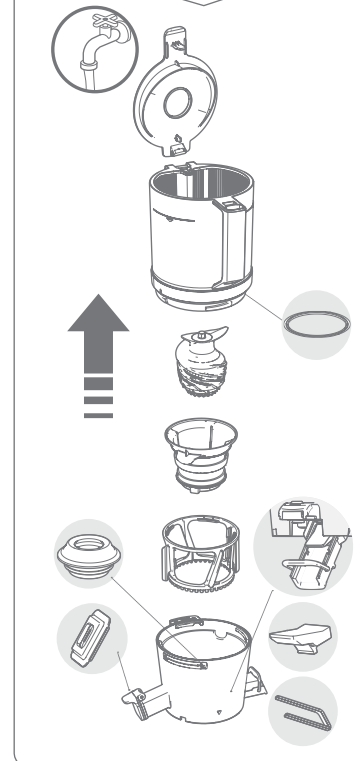
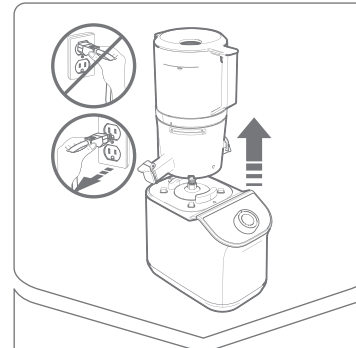
This strainer has larger holes for making thick and pulpy juice. Great if you like pulp and fiber. Also used to make smoothies or soups.



SORBET ATTACHMENT

This strainer does not have holes and is used for making delicious frozen sorbets.

HOW TO DISASSEMBLE AND CLEAN

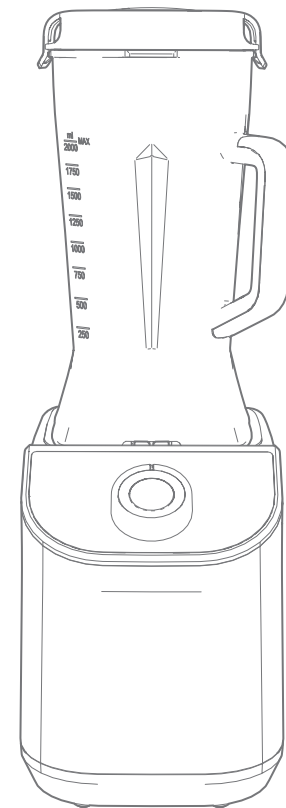


* After the product stops operating completely, unplug the power cord with your dry hands. The motor is still slowing down after the appliance is turned off, so wait about 3 seconds before separating the chamber.

01. SEPARATE CHAMBER SET FROM BASE. TURN HOPPER COUNTERCLOCKWISE SO THE GUIDE MARK IS ALIGNED WITH UNLOCK SYMBOL ON CHAMBER TO OPEN AND PULL OFF PARTS IN ORDER.
02. WASH PARTS UNDER RUNNING WATER WITH CLEANING BRUSH.
03. WASH CHAMBER WITH PULP OUTLET COVER AND JUICE CAP WIDE OPEN.
04. WIPE BASE WITH A DRY TOWEL OR SOFT CLOTH.
05. FOR SILICONE GASKETS, YOU CAN DETACH AND WASH THEM FOR DEEP CLEANING.
06. YOU CAN STERILIZE AND CLEAN THE PRODUCT BY SOAKING THE PARTS IN WARM WATER DILUTED WITH ABOUT 3.5 OZ. (100 G) BAKING SODA AND/OR 3.5 OZ. (100 G) CITRIC ACID FOR ABOUT 30 MINUTES OR OVERNIGHT MORE THAN 12 HOURS FOR DEEPER CLEANING. YOU CAN ALSO TRY TO USE A 50% VINEGAR AND 50% WARM WATER SOLUTION WITH BAKING SODA AND/OR CITRIC ACID.

* Be sure to clean and air dry the appliance completely after use and store it at a clean place. Failure to clean the product right after use can cause its stainless steel components and other parts to corrode or discolor due to salt and pulp of the ingredients. In addition, contaminants may dry up and get stuck inside the product, making disassembly or cleaning difficult or adversely affecting the product's performance. For long-term storage, clean the appliance with the cleaning brush in advance. Do not clean the product with boiling water or subject it to high temperatures. Do not use abrasive cleaning tools like kitchen sink cleaner or a stainless-steel sponge. Do not use a dishwasher or dish dryer for the product.

NAMA C2 BLENDER OPERATION



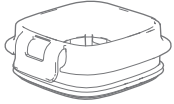
PARTS AND ACCESSORIES

JUG PARTS

Dosing Cap



Lid



Jug

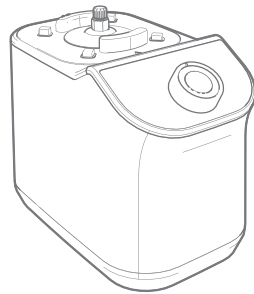


BASE PARTS

Power Cord



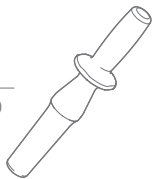
Base



ACCESSORIES

Pusher

(same for juicer)



DETAILS

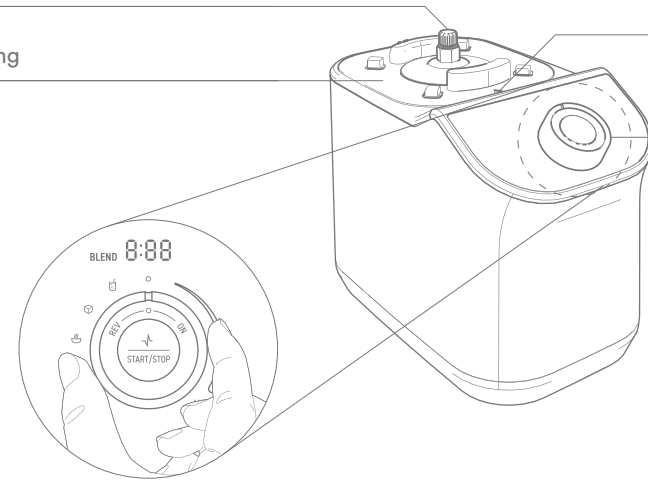
BASE DETAILS

Drive Shaft

Arrow

Padding

Control Knob



JUG DETAILS

Dosing Cap Lock

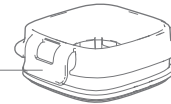
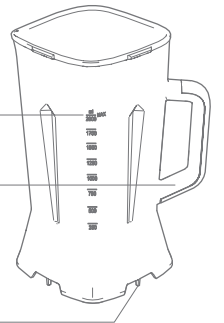


Maximum Fill Line

Jug Handle

Middle Notch

Blade Assembly



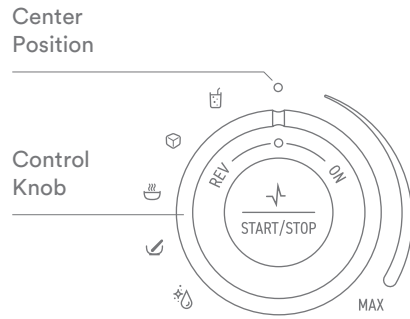
Lid Clip



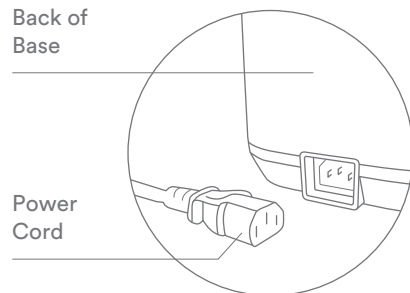
ASSEMBLY

STEP 1 PREPARE THE BASE

Turn the control knob so the indicator is in the top center position.

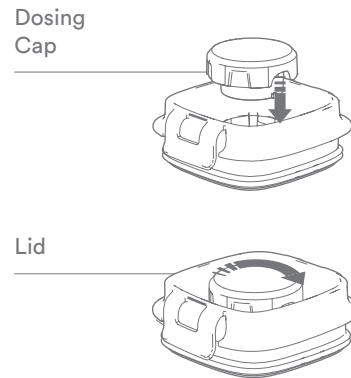


Connect the base to power by first inserting the power cord into the back of the base and then plug the power cord into outlet.

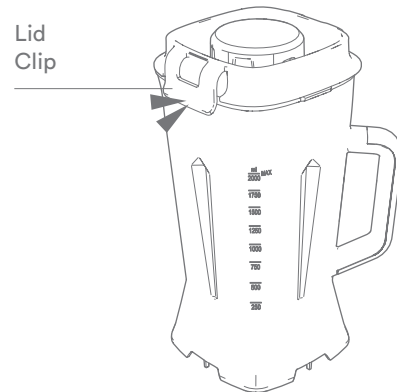


STEP 2 ASSEMBLY OF LID AND JUG

Insert dosing cap into the center hole on the lid and turn clockwise to lock it.

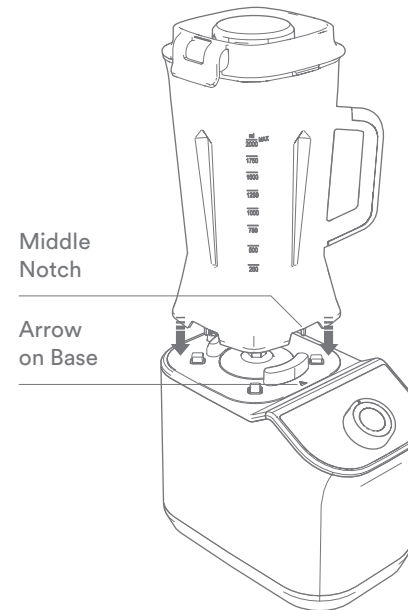


Place the lid onto the jug with the corners aligned with the top of the jug and press down firmly to secure lid clips.



STEP 3 FITTING JUG ASSEMBLY ON BASE

Install the blender jug with each of the four corner surfaces so that bottom of jug aligns with the corners on top of base and the middle notch on bottom of jug is aligned inside the arrow on top of the base.



Note: The blender jug can be installed in two different positions for user preference, with the handle in front right corner or front left corner.

STEP 4 BLENDER READY FOR OPERATION

Ensure the control knob indicator is in the center position. When installed correctly the display will be in blender standby mode and show auto preset icons on the left of control knob and "BLEND" will be solid illumination left side of LED display.



CONTROL KNOB AND DISPLAY



Details illuminated when blending.



BLEND Light

BLEND will be solid illumination once the jug is installed on base.

BLEND will blink once any blending mode has activated.

BLEND will be solid illumination when any mode is paused or canceled.

Timer Light

When base is powered without jug installed, a dash will move around display.

In manual mode, timer will count up starting at 0:00.

In auto modes, timer will count down from selected program time.

BLENDING MODES OVERVIEW

Manual Mode

- Manual mode has variable speed control which allows user to adjust the speed throughout the blending operation. Turning the control knob clockwise increases the speed up to MAX. Turning the control knob counterclockwise decreases the speed.
- Turn the control knob clockwise and set the indicator to desired speed.
- Press the Start/Stop button to start blender.
- To increase speed, turn the control knob clockwise up to maximum speed MAX.
- To decrease speed, turn the control knob counterclockwise down to minimum on speed range indicator.
- To stop blending, either press the Start/Stop button or turn control knob counterclockwise to top center position.

Manual Mode - Pulse

- Using the pulse function, first select pulse speed by turning the control knob to desired speed. The pulse will operate at the speed selected, turn the control knob to MAX to operate motor at maximum speed.
- Press and hold Start/Stop button for at least 1 second to start pulse and release the button to stop pulse. Once the button is pressed the display time will count down from 1:00 minute and when button is released the display time is 0:00.

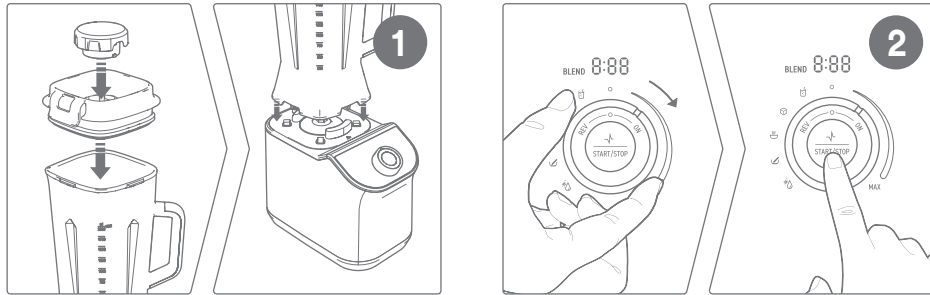
Auto Modes

- Turn the control knob to select the desired preset program and the display will show the preset time. Press the start button to start blending and it will automatically stop when the program is complete. Program can be paused during operation by pressing the stop button and then resume program by pressing the button again.
- To stop operation, turn control knob back to center position.

HOW TO OPERATE

MANUAL MODE

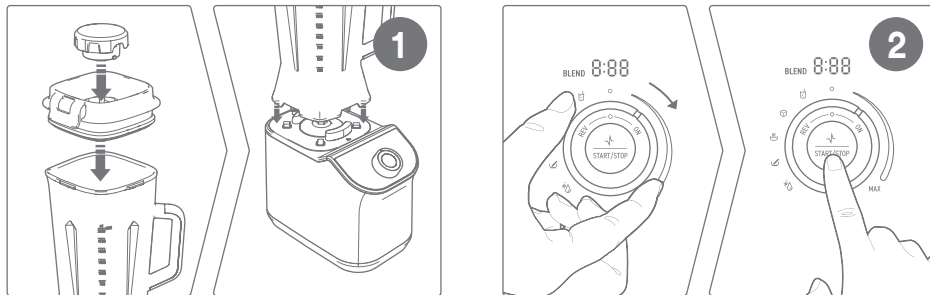
MIN/MAX Speed Control Dial



- Secure the dosing cap on the lid and install the lid onto the jug.
- Install jug onto the base, please refer to How to Assemble Blender on page 32.

- Turn the control knob to desired speed and press Start/Stop button.
- To stop operation press Start/Stop button or turn control knob to center position.

Pulse Mode

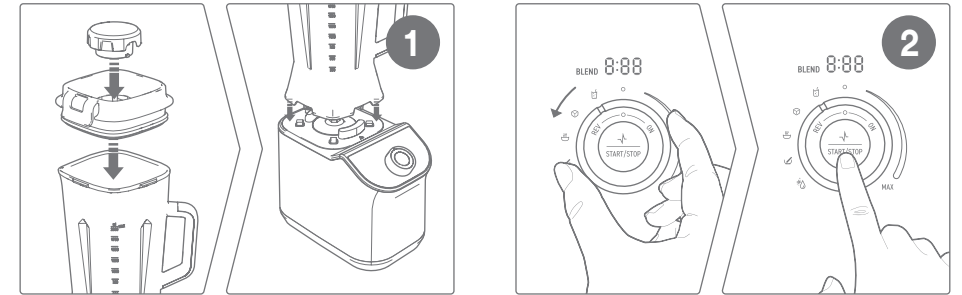


- Secure the dosing cap on the lid and install the lid onto the jug.
- Install jug onto the base, please refer to How to Assemble Blender on page 32.

- Turn the control knob to desired speed for pulse, press and hold Start/Stop button for at least 1 second to pulse and release button to stop pulse.

AUTO MODE

Preset Modes



- Secure the dosing cap on the lid and install the lid onto the jug.
- Install jug onto the base, please refer to How to Assemble Blender on page 32.

- Turn the control knob counterclockwise to select desired auto preset program.
- Press the Start/Stop button to start blending. Blending will stop automatically when program is complete.
- To pause program during operation, press Start/Stop to pause and press Start/Stop to resume program.

Preset Program Options

Auto Program	Purpose of Auto Program	Recommended Amount of Use	Program Operation Time
Smoothie	Smoothies using vegetables, fruits, nuts, powders, etc.	Min. 100ml/Max. 1,000ml	1 min.
Ice Crush	Sorbets and slushies using ice and frozen fruits	Min. 100ml/Max. 500ml (refer to recipe)	1 min.
Soup	Soup	Min. 100ml/Max. 500ml (refer to recipe)	7 min. 30 sec.
Mill	Grinding dry ingredients	Max. 200g	1 min.
Clean	For cleaning with soap and water	Min. 100ml/Max. 1,000ml	1 min.

BLENDING INGREDIENTS

Preparing ingredients for the best results.

1. If you have any food allergies, be sure to choose ingredients that are safe for you to ingest.
2. Allow frozen ingredients to thaw for about 5 minutes before blending.
3. Ingredients can be loaded into the jug prior to running the machine. Load ingredients properly by following the Layering Guide.
4. Do not fill ingredients into the jug above the Maximum Fill Line.

SMOOTHIES

Smoothies are a great way to enjoy more fruits and veggies. With blending, you retain all of the beneficial fiber and can add in a variety of other plant foods like powders, seeds, and nut butters. They're also a delicious and nutritious way to increase fruit and vegetable consumption in kids.

Common Ingredients

Fruits & Vegetables

- Apples
- Avocado
- Bananas
- Blueberries
- Celery
- Cucumber
- Pineapple
- Raspberries
- Spinach

Powders etc.

- Bee Pollen
- Chia Seeds
- Cinnamon
- Cocoa Powder
- Flax Seeds
- Nutritional Yeast
- Protein Powder
- Wheat Grass Powder

Liquids

- Coconut Water
- Plant-Based Milks
- Water

SOUPS

You can think of soups as a savory version of smoothies that can be enjoyed warm, cold, or room temperature. Our enclosed recipe book includes a number of soup recipes that feature a wide variety of fruits, vegetables, and herbs.

Common Ingredients

Fruits & Vegetables

- Beans
- Butternut Squash
- Carrots
- Chard
- Garlic
- Ginger
- Kale
- Lemon
- Onion
- Spinach
- Sweet Potatoes
- Tomatoes

Powders etc.

- Honey
- Maple Syrup
- Pepper
- Red Curry
- Tofu

Liquids

- Coconut Milk
- Olive Oil
- Vegetable Stock

SAUCES & DRESSINGS

Homemade sauces and dressings are wonderful condiments for salads, vegetable dishes, and entertaining. Your new Nama C2 blender makes them quick and easy to prepare.

Common Ingredients

Fruits & Vegetables

- Avocado
- Basil
- Chickpeas
- Cilantro
- Dill
- Garlic
- Mint
- Lemon
- Lime
- Orange
- Parsley
- Tomatoes

Powders etc.

- Cashews
- Honey
- Nutritional Yeast
- Salt

Liquids

- Fresh Juice
- Olive Oil
- Water

BLENDING GUIDE

Loading ingredients for the best results.

By adding liquid and leafy ingredients to the bottom of the jug and harder ones on top, you create a natural pressure that helps move the greens, nuts, and fruits down into the processing blades. Add any powders through the hole in the lid once the smoothie is blending and the spinning blades have created a vortex. This will ensure proper integration of powders into the smoothie. The diagram below illustrates various examples of how you could layer the ingredients in the jug to provide optimal performance.

POWDERS

protein, fiber, adaptogens

FROZEN

blueberries, blackberries, mango

FRESH FRUITS & VEGGIES

banana, strawberries, cucumber

SOFT INGREDIENTS

yogurt, tofu, nut butter

NUTS & SEEDS

pumpkin seeds, walnuts, chia

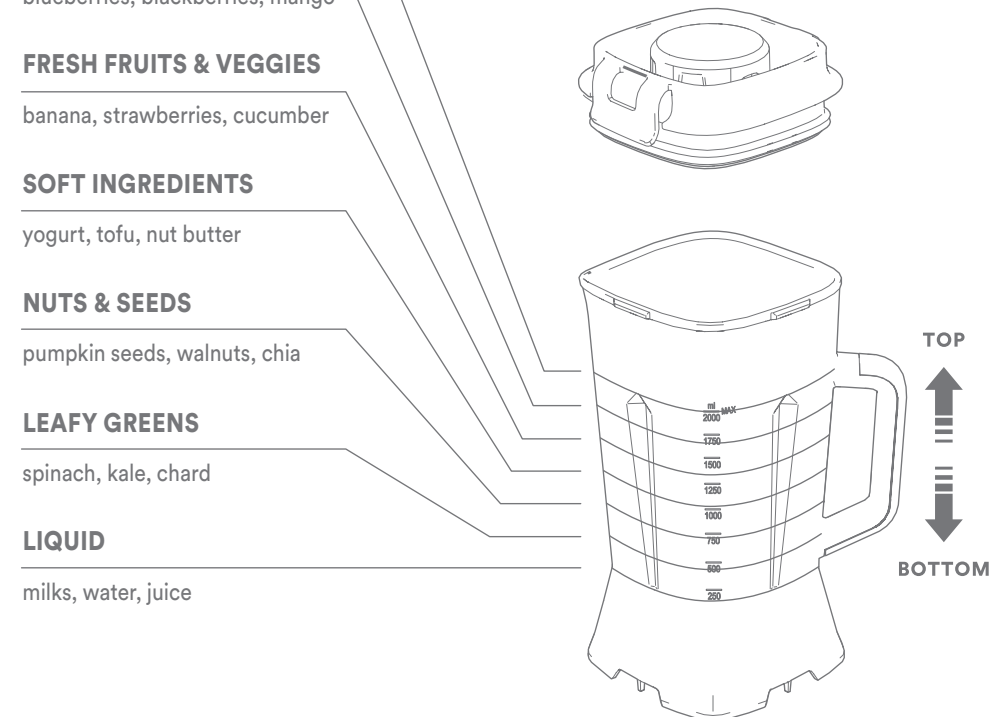
LEAFY GREENS

spinach, kale, chard

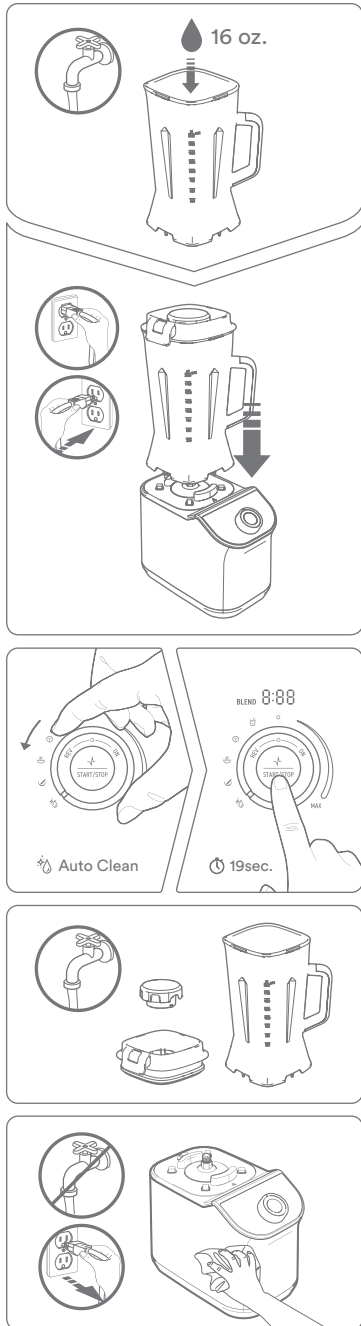
LIQUID

milks, water, juice

NOTE: For safety, the lid must be securely attached before blending.



HOW TO DISASSEMBLE AND CLEAN



01. ADD 16 OZ. OF WARM WATER WITH 2-3 DROPS OF LIQUID DISH SOAP INTO THE JUG.
02. PLACE THE JUG ON THE BASE AND ASSEMBLE THE LID AND DOSING CAP ONTO JUG.
03. TURN THE CONTROL KNOB TO SELECT AUTO CLEAN AND THEN PRESS THE START BUTTON TO CLEAN.
04. WHEN AUTO CLEAN CYCLE IS COMPLETE, ALLOW BLADES TO STOP ROTATING COMPLETELY, THEN ROTATE CONTROL KNOB TO STOP POSITION. DISASSEMBLE JUG, LID AND DOSING CAP AND RINSE THOROUGHLY TO REMOVE SOAP RESIDUE.
 - CAUTION - DO NOT REMOVE THE JUG FROM BASE UNTIL THE BLADES STOP ROTATING COMPLETELY.
05. FOR DEEPER CLEANING OF PARTS, OR TO CLEAN ANY REMAINING RESIDUE, USE A NON-ABRASIVE SPONGE OR BRUSH WITH SOAP AND WATER.
 - CAUTION (SHARP BLADES) - BE CAREFUL AND AVOID CONTACT WITH SHARP BLADES AS IT MAY CAUSE INJURY.
06. CLEANING THE BASE - UNPLUG THE BASE FROM POWER SOURCE AND PULL OUT THE POWER CORD TO TURN OFF POWER. WIPE BASE WITH A SOFT TOWEL OR SPONGE, WHICH MAY BE A LITTLE DAMP TO HELP REMOVE ANY RESIDUE.

NOTE: DO NOT USE A DISHWASHER FOR CLEANING ANY OF THE PARTS, AS IT MAY CAUSE DAMAGE TO THE PARTS.

NOTE: DO NOT SOAK THE JUG IN LIQUID, AS IT MAY CREATE RUST OR DAMAGE THE PRODUCT.

NOTE: BLADES ARE NOT DESIGNED TO BE DETACHED FROM JUG. DO NOT ATTEMPT TO DETACH BLADES FROM JUG AS IT WILL DAMAGE THE PRODUCT AND WILL NO LONGER BE SAFE TO USE.

TROUBLESHOOTING

Please check the following troubleshooting items before contacting customer service. If you have any questions or issues using this product, please contact our customer support team at namawell.com/contact or (833) 253-6262.

For faster service, please have the following information available: Order number, Model number, Serial number (located on the bottom of the base).

JUICER AND BLENDER

THE PRODUCT DOES NOT OPERATE WITH THE BASE ONLY.

To operate the product either the chamber set of the juicer or the jug of the blender must be assembled correctly on the base. Make sure the power is off when assembling or disassembling the product.

ASSEMBLE IT SO THAT IT IS ALIGNED WITH THE SAFETY SENSOR.

Check if it is assembled in accordance with the Guide mark. Make sure to turn the power off when assembling or disassembling the product.

THERE ARE CRACKS OR SCRATCH MARKS ON THE PRODUCT.

These are normal marks on the parts and do not affect the operation at all. During the molding process of creating the parts, it is normal to have curved or straight lined mold marks.

PRODUCT WILL NOT TURN ON.

Check to ensure the product is properly assembled, it will not work if assembled incorrectly. Refer to pages 12-15 for proper juicer assembly and pages 32-33 for proper blender assembly. The motor base has a safety sensor to protect it from overheating after long periods of use. Please allow the motor base to cool down for about 30-60 minutes and it will operate normally.

JUICER

THE JUICER STOPS OPERATING DURING JUICING.

The juicer may have jammed due to excessive ingredients or extremely thick ingredients being inserted, and may need to activate reverse. Refer to pages 16-17 of this manual for using the control knob and reverse function. For safety, continuous operation of the juicer from start will automatically stop when display timer hits 30 minutes. Press the Start/Stop button again to re-start operation.

JUICE LEAKS THROUGH PULP OUTLET IMMEDIATELY AFTER THE INGREDIENTS ARE INSERTED.

Depending on the inserted ingredients, small amounts of juice may leak through the pulp outlet. This is not a product defect but rather a phenomenon caused by the characteristics of the ingredients. The leakage will stop once the product starts running. If the leakage continues, contact Nama customer service.

JUICE FLOWS BACK INTO THE HOPPER.

When juicing with the juice cap closed, the juice may flow backward into the hopper. If the contents are not sufficiently discharged even after opening the juice cap again, open the hopper cover and empty out the contents.

TROUBLESHOOTING (CONTINUED)

JUICER (CONTINUED)

JUICE LEAKS BETWEEN JUICER PARTS.

Check to make sure that all the gaskets have been assembled and installed correctly.

DIFFICULTY DISASSEMBLING THE HOPPER FROM CHAMBER.

If the hopper is stuck on the chamber, there may be excessive pulp remaining inside. To dislodge the pulp, activate the reverse function for about 10 seconds and then stop 2-3 times. If the hopper is still stuck or if any foreign or hard solid ingredients (stone fruit seeds, cherry pits, date pits, etc.) were inserted, please contact Nama customer service.

THE CHAMBER SET SHAKES DURING JUICING.

It is normal for the chamber set to wobble or shake slightly during operation, which typically occurs when juicing harder ingredients such as carrots, beets, potatoes, etc.

PULP IS DISCHARGED AT A SLOWER RATE.

The amount and speed of pulp being discharged from the pulp outlet will vary depending on the ingredients being used.

AN UNUSUAL NOISE IS HEARD WHILE JUICING.

It is a natural sound produced when ingredients are being crushed. If the ingredients are hard or tough like apples, carrots, cabbage, celery, beets, etc., the extraction noise may be louder than softer ingredients.

BLENDER

THE BLENDER STOPS DURING OPERATION.


The blender may stop during operation if it is overloaded with ingredients or if it has been operating for an extended amount of time. If overloaded with ingredients, turn the power off, pull the jug off the base and remove some of the ingredients. For safety, the blender has an automatic shutoff timer that stops the blender after 5 minutes of continuous use in manual mode and 7 minutes and 30 seconds in auto mode. The motor base also has a safety sensor to protect the motor from overheating. Please allow the motor base to rest and cool for about 30-60 minutes before using again.

BLENDER'S GRINDING OPERATION DOES NOT WORK.

The machine may stop operating if there are too many ingredients or the ingredients are too thick. Adjust the amount and size of the ingredients and then operate the machine again. If the amount of dry ingredients is too much compared to liquid and product is not blending properly, stop blender and add more liquid before starting again.

ERROR CODES

JUICER AND BLENDER

Code	Root Cause	Actions to Take
ER01	If an overcurrent flows through the product, this error is generated to protect the product.	Stop operating the product and restart it after a few minutes. If the same problem continues to occur, please contact Nama customer service.
ER04	If a high voltage is applied to the product, this error is generated to protect the product.	Stop operating the product and restart it after a few minutes. If the same problem continues to occur, please contact Nama customer service.
ER06	<ol style="list-style-type: none"> 1. This error may be generated if the motor fails to perform the initial activation while there are too many ingredients in the blender container. 2. This error may be generated if the overloading on the motor leads to activation of the temperature protection device. 3. This error may be generated if the sensor that detects the motor's operation is broken. 	<ol style="list-style-type: none"> 1. Stop operating the product and reduce the amount of contents inside the blender container or raise the motor speed at the initial operation. 2. If the motor stops due to overloading, let it rest and cool off for about 30 minutes before operating the machine again. 3. If the same problem continues to occur, please contact Nama customer service.
	This error may be generated if the control knob or the START/STOP button is operated while there is no juicer chamber set or blender jug on the product base.	Install the juicer chamber set or blender jug on the base before use. If the same problem continues to occur, please contact Nama customer service.

WARRANTY

01 Product Specification

Product	Cold Press Juicer + Blender	Power Cord Length	55.1 in (1.4 m)
Model	C2	Motor	Single-Phase Induction
Model Number	JB100	Fuse	250 V 8 A
Rated Voltage	120 V	RPM Juicer / Blender	50 rpm / 26,500 rpm
Rated Frequency	60 Hz	Weight Juicer (Chamber Set Included)	21 lbs / 9.5 kg
Rated Power Consumption Juicer / Blender	200 W / 1,000 W	Weight Blender (Jug Included)	19.2 lbs / 8.7 kg
Standard Usage Time Juicer	30 min	Dimensions Juicer	W 10.1 in (256 mm) / L 11.6 in (295mm) / H 20.0 in (509mm)
Standard Usage Time Blender	Manual Mode: 5 min Auto Mode: 1 – 7 min 30 sec	Dimensions Blender	W 10.1 in (256 mm) / L 11.6 in (295mm) / H 21.0 in (534mm)

02 Warranty Card

Order Number	Customer Name
Serial Number	Email
Model	Date of Purchase

Registration: Your Nama product is automatically registered for its warranty from the date of purchase. Be sure to keep the original order number and email address used to purchase for any warranty claims.

This certifies that the Nama C2 Cold Press Juicer + Blender model number JB100 is covered under warranty by Nama to be free from defects in material construction and workmanship for a period of fifteen (15) years.

Nama provides warranty for fifteen (15) years from the date of purchase by the original owner. Coverage is only valid with proof of purchase from our website or an Authorized Nama 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 Nama. If your product was damaged during shipping, please contact Nama customer support with your order number and pictures of the damage. Nama disclaims all responsibilities for consequential damages from incidental losses caused by use of this appliance.

For more details on your Nama product warranty please refer to our warranty policy on our website at <https://namawell.com/pages/nama-c2-cold-press-juicer-blender>

For all product support, including technical issues and warranty claims, please contact our customer support team at namawell.com/contact or (833) 253-6262.

03 Warranty Period

Product	Manufacturer nama™
Warranty Period 15 years	Nama Customer Service namawell.com/contact Toll Free: 833-253-NAMA (6262)

nama[®]

www.namawell.com

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