

ANGEL JUICER

PRODUCT MANUAL AND JUICE RECIPES

ANGEL JUICER

Better health,
better life

WITH ANGEL



ANGEL JUICER



NEW HEALTHY LIFESTYLE

Angel Juicer is 100% Stainless Steel Cold Press Premium Slow Juicer and recognized as the best electric juice extractor on the market. Based on more than 35 years of research and development, the Shattering Helical Gear™ technology has been applied to 100% stainless steel gears and Multi Step Extracting™ and Low Speed Cone Screw™ technology to extract 17 times more nutrients from the same amount of fruits and vegetables than other juicers.

Interior and exterior of the juicer are made with fine stainless steel, free of environmental hormones. Parts are easy to clean and maintain like other stainless kitchen utensils or appliances.

Vitalize your day with Angel Juicer and get highest quality juice extracted from fresh fruits and vegetables with maximum nutrients!

ANGEL JUICER

PRODUCT MANUAL

714. 389. 2674
angeljuiceramerica.com

For inquiries or questions,
contact us at support@angeljuiceramerica.com

MESSAGE FROM CEO

Angel Juicer:
a proactive
action for your
health



Angel Juicer

Angel has been working towards one goal from the beginning: "A Better Health and Better Life for Everyone."

With more than 35 years of accumulated knowledge in twin gear extraction system, Angel can deliver nutrients in its best condition for effective consumption.

We will continue to do our best in developing a juicer that delivers only fresh for everyone to enjoy in years to come. Take a step towards building you and your family's health with Angel today!



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PRODUCT FEATURES

All Stainless Steel Construction

The Angel is hand-built and engineered with the finest craftsmanship using quality stainless steel. Stainless steel (food-grade SUS304 and surgical-grade SUS316) are crafted with antibacterial material and provide maximum hygiene to give off a beautiful, shiny finish.



82 RPM at 3 HP Grinding Force

Low rotation per minute eliminates oxidation, keeping more enzymes intact and producing the highest nutrient-packed juice. The Angel is the lowest RPM twin gear juicer on the market, with twin gears running at 3 HP to extract nutrients locked inside.



Fan & Cooling Systems

Angel's automatic cooling system helps prevent the motor from overheating and keeps the juicer as quiet as possible. In addition, a thermal protection device and anti-jamming action provides safe use and peace of mind.



3-Stage Gear & Screen Systems

Angel uses a 3-stage extraction process for efficient juicing: stage one applies concentrated pressure to the fruits and vegetables, while stage two and three continuously grinds and processes produce with higher pressure to get every drop from produce.



Versatility

In addition to making juice, the Angel Juicer supports soybean juicing, seed juicing, making nut butters, baby food, desserts, frozen fruit sorbets, and grinding beans and grains. They are available in different interchangeable housing filters.



6 Safety Features

Six safety devices include: Automatic Heat Sensor, Extra Rocker Switch, Internal Gear Protection, Reinforcement of Switch Panel, Double Protection of Motor and Main Housing Unit, and Housing Filter (Screen Housing).



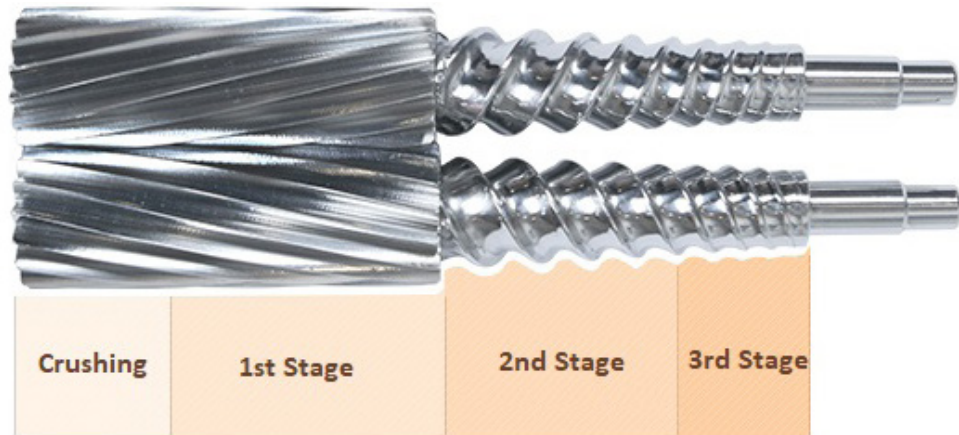
Ease of Clean-Up

A unique design with a remarkable extraction power makes the Angel simple to use. Newly designed parts are made easy for clean-up, assembly, and disassembly.



Product Overview

The Angel, also affectionately called "Angelia", is the Rolls Royce among the slow juicers. With its twin gears and advanced motor, the Angel Juicer extracts more juice and more nutrients from your daily produce than other juicers. This horizontal juicer is made entirely out of stainless steel. With its strong twin gears and advanced motor, it delivers an extremely high juice yield. The pressing force is automatically determined by the slow juicer. The Angel can extract maximum nutrients from produce; with its excellent ability to separate the juice from its pulp—it is virtually pulp-free. The Angel Juicer is made completely out of high-quality food grade stainless steel (SUS-304) and surgical grade stainless steel (SUS-316). With Angel, you can press all kinds of juices from fruits and vegetables, including hard vegetables (such as roots, beets), fibrous vegetables (such as celery) and leafy vegetables (such as wheatgrass, spinach, cabbage leaves). To top it off, the Angel can also deliver delicious nut paste, and milk from seeds, and almonds and (soy) bean milk, right to your home.



60% Grinds and extracts juice from ingredient	30% Higher pressure exerted	10% Extracts rest of moisture from pulp
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Low Speed Cone Screw™ and Multi Step Extracting™ Technology

LSCS™ and MSE™ technology are used to get more nutrition and juice pulps from fruits and vegetables. High speed blades and gears of ordinary juicers cannot crush fiber as much, and often destroy nutrients with the heat they produce. The Angel utilizes LSCS™ technology to deliver more nutrients by thoroughly crushing fiber while producing less heat. Its extraction process is carefully divided into 3 steps: fruits and vegetables are finely grinded through SHG™ technology applied to the

Twin Gears in the first stage. In the second stage, about 80% of the juice are extracted already. In the final stage, the remaining juice are extracted and squeezed to get the maximum pulp in the third stage. As a result of this process, the Angel can get 58% more juice and 17 times more nutrients than other juicers on the market. With all three technologies applied, the Angel truly delivers the best and maximum nutrients from your produce.

Shattering Helical Gear™ Technology

The secret to the superior performance of Angel Juicer is the SHG™ technology. The amount of nutrients extracted depends on how thoroughly the unit can grind.

With more than 35 years of accumulated knowledge, Angel Juicers can extract fiber juice, which contains rich nutrition nested in cellulose, with SHG™ technology.

Angel Co., Ltd. has taken a patent on this new technology from countries around the world and received "EXCELLENT" quality award from the Pittsburgh Exhibition.



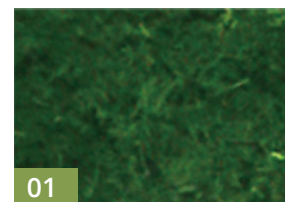


RESULTS OF FIBER AFTER EXTRACTION

It would only take a simple test to see how well the fruits and vegetable fibers are grinded. To demonstrate this, we put the pulps in water.

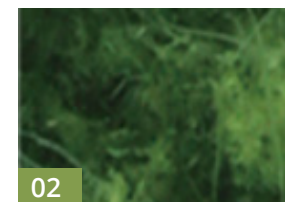
Just like the human body where there are bone marrows inside the bones, there are fiber "bone marrows" inside the cellulose of plants as well. Therefore, when juicing produces, the juicer's performance is determined not only by juice yield, but also its ability to crush cellulose of the plant fibers. This is extremely crucial because it determines the nutritional benefits of the juice itself. "Marrow juicing" is possible due to the twin gear system, as it cannot be done with other gears.

In the first image, you can see that the pulp from Angel's gears is evenly grinded in water. The SHG™ technology applied to twin gear is able to grind the fibers finely. In addition, the second picture shows the result with a juicer made from part stainless-steel and part plastic. Lastly, the third image shows the fibroid material using a single screw gear. The quality of juice with Angel is truly like no other.



01 SHG™ technology twin gear

The pulp fiber in water is thoroughly grinded, leaving no fibers still intact. Angel's twin gear grinds produce to get highest juice yield possible.



02 Other brand twin gear

The pulp still has some fibers intact. You cannot get vital enzyme nested deep in the fibers because the fibroids in vegetables are not grinded well enough.



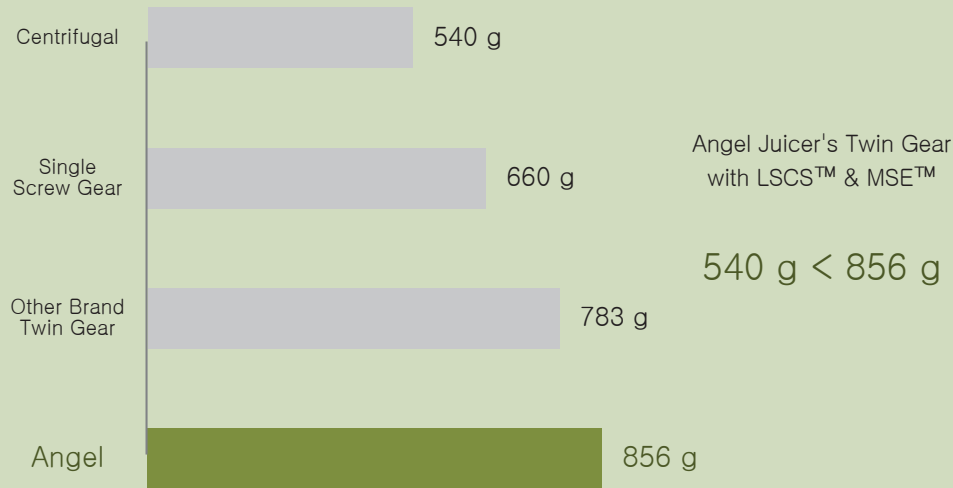
03 Single screw gear

Most of the fibers are still intact even after the extraction. Therefore, the third stage of the Angel is able to squeeze any last drop of juice to get the most nutrient from produce.

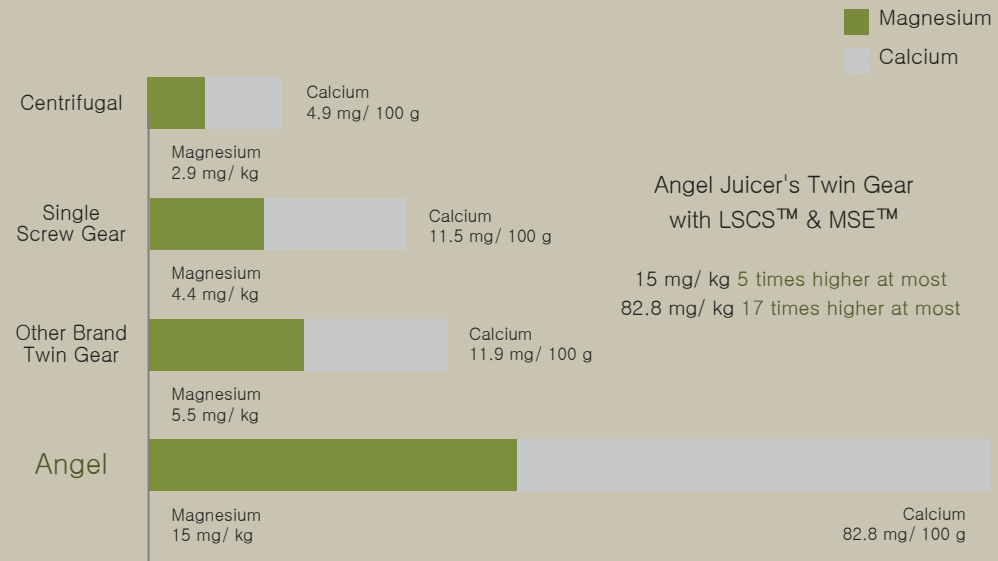
HIGH EXTRACTION AND NUTRITION RATES

The graph below indicates Angel Juicer's extraction rate in comparison. Angel's MSE™ technology applied to twin gears produced up to 58% more juice compared to other juicers in the market. The Angel Juicer guarantees cost saving, even with same amount of ingredients, getting a variety of nutritional benefits with the highest juice yield possible.

Tested by KAFRI 2009. 7



This graph below indicates the Angel's superior performance. We have tested various types of juicers, and the juice extracted from Angel had the highest percentage of nutrition by far. Angel's LSCS™ technology applied to twin gears produces as much as 17 times more calcium and 5 times more magnesium than other juicers. Needless to say, the Angel Juicer is the best premium slow juicer on the market. The actual test and result can be found on YouTube.



ANGEL JUICER

PRODUCT MANUAL



PACKAGE CONTENTS



01

STANDARD HOUSING

More information on standard housing found on page 24.



02

SPLASH GUARD

Covers the housing filter to prevent juice from splashing upwards and protect the screen.



03

TWIN GEARS

Cold press is performed by triturating with 3 stages with this twin gears' screw.



10

POWER CORD

Power cord for Angel Juicer.



11

CLEANING BRUSH

Used to clean insides of the housing filter with ease.



12

PREMIUM BRUSH

Strong bristle makes for good cleaning tool for twin gears and housing filter.



04

GLASS JUICE CUP

Could be used in replacement of the plastic juice cup.



05

PLASTIC JUICE & PULP CUP [PAIR LARGE & MEDIUM]



06

SCREEN SCRAPER

Used to gently scrape pulp left on housing during cleaning.



07

PRODUCT MANUAL



08

SILICONE O-RING

Goes around the end of housing filter to avoid leak into clamp.



09

WOODEN PUSHER

Used to press down produces into the feeding chute.



OPTIONAL ACCESSORIES



01

SOFT FRUIT HOUSING

More information on soft fruit housing found on page 24.



02

NUT BUTTER HOUSING

More information on nut butter housing found on page 25.



03

GRINDING HOUSING

More information on grinding housing filter found on page 25.



04

WHEATGRASS HOUSING

More information on wheatgrass housing found on page 26.



05

SEED EXTRACTING HOUSING

More information on seed extracting housing on page 26.



06

STAINLESS JUICE CUP

Available in both food (SUS-304) and surgical grade (SUS-316).



07

JUICE FILTER

Designed to collect and filter fine micro residues and pulps.



08

WOODEN PUSHER WITH SILICONE RING



09

PLASTIC PULP CUP [SMALL]



Parts & Accessories

Please note that there could be a slight difference between the photos and the juicer and/or parts and accessories in proportion. In addition, each part and the names of the part could be subject to change for improvement without prior notice.

SAFETY INFORMATION

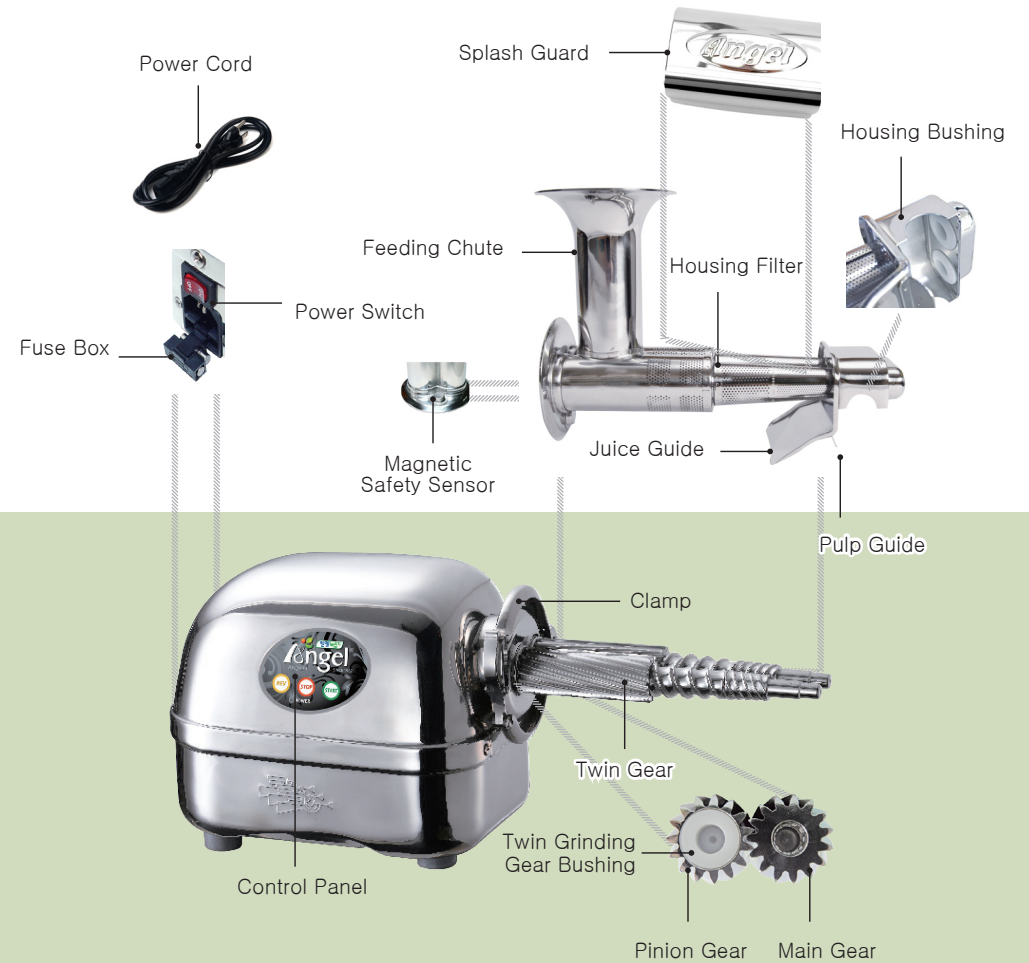


Operate the juicer on a flat and stable surface, and keep children away from device. Check the "troubleshooting" page on the website or contact our service department at support@angeljuiceramerica.com or (714) 389-2674 in case of malfunction.

Do not disassemble the motor base unit (main body of the juicer) under any circumstances. Disassembled units are void of warranty. In addition, do not leave the juice extractor unattended while it is operating for an extended period of time.

- Allow the juicer to cool for a couple minutes after around every 30 minutes of use.
- Do not lift the juicer with wet hands, as the juicer may slip out of hands. In addition, do not plug or unplug the power cord with wet hands.
- Do not force down produces into the feeding chute too quickly or too much, as it may cause jamming.
- Do not put utensils or finger into the feeding chute under any circumstances.
- Do not assemble or disassemble when juicer is on or with power cord plugged.
- Do not heat or boil any parts of the juicer.
- Do not use the juicer for any other purpose than its intended use.
- Do not place the juicer near heat source such as burners or ovens.

PARTS GUIDE



Parts & Accessories

Please note that there could be a slight difference between the photos and the juicer and/or parts and accessories in proportion. In addition, each part and the names of the part could be subject to change for improvement without prior notice.

HOW TO OPERATE

Please note: do not operate the juicer without feeding any produces for an extended period of time, as it may cause damage to the gears.



1. INSERT TWIN GEARS

Insert the twin gears into the main unit. One gear has a plastic bushing attached while the other do not. Insert the gear with plastic bushing to the main unit section without seal, and the other gear into the section with the red seal.



2. INSERT HOUSING FILTER

Slide the housing filter over the twin gears all the way into the unit. Juicer will not turn on unless housing is attached fully to unit.



3. LOCK CLAMP

Lock the clamp all the way down.



4. PLACE SPLASH GUARD

Place the splash guard over the housing filter.



5. PLUG IN POWER CORD

Plug the power cord into the electrical wall outlet and connect the other side tightly all the way into the unit.



6. PLACE JUICE & PULP CUPS

Place the juice cup (or Angel Glass Cup) under the juice guide, and pulp cup under the pulp guide. More information on cup placement on page 29.



7. TURN POWER SWITCH ON

Turn the power switch on and check for the red power light on the control panel.



8. PRESS THE "START" BUTTON

Start the juicer by pressing the green "start" button, located on the control panel.

HOUSING FILTERS

In addition to making juice, the Angel supports soybean juicing, seed juicing, nut butters, baby food, desserts, frozen fruit sorbets, and grinding beans and grains. They are available in optional interchangeable housing filters.



Standard Housing Filter

Standard housing lets you press juice from most produces, including all leafy greens, root vegetables, fruits, as well as nuts to make milk, such as almond and soy milk. Turmeric, ginger, and pomegranate are also juiceable with standard housing.

Standard housing has finer holes on the filter.



Soft Fruit Housing Filter

Soft fruit housing is recommended for juicing softer fruits that are softer in texture. These include watermelons, kiwis, pineapples, strawberries, bananas, grapes, etc.

Soft fruit housing has bigger holes on the filter.



Grinding Housing Filter

Grinding housing is a housing in which the first section of the filter is enclosed, and the second section is partly open. It allows you to make homemade sorbet, sauces, baby food, hummus, salsa, pesto sauce, etc.

Grinding housing has an opening at the end.



Nut Butter Housing Filter

Nut butter housing allows you to make varieties of butters, including peanut butter, almond butter, pecan butter, mashed potatoes, and more.

Nut butter housing has no opening throughout.



HOUSING FILTERS

The wheatgrass housing and seed extracting housing filters are available for purchase on our website.



Wheatgrass Housing Filter

Wheatgrass housing filter is recommended for wheatgrass juicing on a daily basis. Wheatgrass housing has holes that are bigger than standard housing to help withstand higher pressure exerted by wheatgrass fibers.

Wheatgrass housing has bigger holes on the end than standard housing.



Seed Extracting Housing Filter

Seed extracting housing filter is designed specifically to press oil extracted from seeds, such as sesame seeds, pine nuts, etc. Insert one spoonful at a time rather than all at once to let gears fully extract.

Seed extracting housing has fine screen holes scattered at the end.



CLEANING TIP FOR FIRST TIME USE

This cleaning method is not required, but could be helpful for customers wanting to clean the juicer for first time use upon receiving a brand-new Angel. With a brand-new Angel, you could simply wash with running water or wash the parts with dish soap and start juicing right away.

However, for customers who wish to know other cleaning method for first time use, here is a recommendation. The cleaning method do not have to be done repeatedly—only for first time use upon receiving a brand-new juicer.



Lemon Method

Using 2 whole lemons, peel and cut into pieces accordingly to fit into the chute. Then, juice the lemon to let it run through the juicer. The alkaloids in lemon make for an effective cleaner for first time use. Drain the lemon juice and the Angel is ready for use.

CUP PLACEMENT

Place the rim of the juice cup and the rim of the pulp cup adjacent to each other, in between the juice guide and the pulp guide.



Both juice and pulp cups are BPA-free. However, the juice cup could be replaced with a stainless steel cup (from optional accessories) or a glass cup.

DISASSEMBLY

Do not operate the juicer without feeding any produces for an extended period of time, as it may cause damage to the gears.



1. TURN OFF AND UNPLUG

Turn off the juicer by switching the power off, and unplug the power cord.



2. PULL OUT HOUSING

Lift the clamp to unlock, and pull out the housing filter from the unit.



IN CASE OF GEAR STUCK TO HOUSING:

In case of pressure built up and it is difficult to remove the housing, press the reverse button while the clamp is unlocked. Another trick is to pour some water into the chute and press the start button to get the stuck housing out.



3. PULL OUT TWIN GEARS

Pull out the twin gears from the unit.

CLEANING

To avoid calcium or mineral deposit on the surface of housing and twin gears, clean every time under warm running water right after juicing.



1. SCREEN SCRAPER

Using a screen scraper, clean the housing filter by scraping off the pulps. The insides of housing could also be cleaned with the scraper.



2. CLEANING BRUSH

Using a cleaning brush, clean the housing filter and the twin gears.



3. PREMIUM BRUSH

For more stubborn pulps on the housing and twin gears, clean with a premium brush.



DISHWASHER SAFE

All parts—twin gears, housing filter, and splash guard—are dishwasher safe as well.



DEEP CLEANING INSTRUCTIONS

To avoid calcium or mineral deposit on the surface of housing and twin gears, clean every time under warm running water right after juicing. If it is not completely cleaned right after juicing, the surface can start to form a thin dark greenish or reddish film.

If the reddish film of calcium deposits starts to build on the surface, go ahead and follow the deep cleaning instructions for twin gears. The deep cleaning also works for cleaning clogged holes of housing filter as well. First, soak the housing filter and twin gears in a mixture of baking soda and water (ratio

of baking soda and water: 2 to 8) overnight. This loosens the scaling and much of it can be brushed off by a clean toothbrush or bristle.

For better results, spray extra baking soda powder on the surface of the housing and gears while brushing with a toothbrush or bristle. After cleaning as above, wash thoroughly under running water. Afterwards, soak the housing filter in clean, normal tap to get any residue out before juicing.

For keeping the best polish, clean the parts with soft sponge first and dry it with a soft towel. Afterwards, let it dry thoroughly.

FUSE REPLACEMENT

Make sure the power cord is unplugged before replacing fuse.



1. LOCATE FUSE BOX

Fuse box is located under the power cord opening.



2. PULL OUT FUSE

Pull out the fuse holder using a flat head screwdriver.



3. REPLACE FUSE

A spare fuse is located inside the fuse holder. Replace the used fuse with extra spare fuse.



4. PUT BACK INTO BODY

Put the fuse box back into the body.

REPLACEMENT KIT

Please make sure to wear protective gloves during the entire process, as replacing seal with bare hands could cause injury. The photos were taken with bare hands for guidance.



The replacement kit can be purchased at angeljuiceramerica.com, under "Shop" and "Parts and Accessories".

REPLACING SEAL

Seal replacement is recommended if the seal is damaged or torn off.



1. INSERT AWL INTO SEAL

Insert the awl in the replacement kit into the seal.



2. PULL OUT SEAL

Pull slightly forward to pull out the seal.



3. GREASE

Using the grease in the replacement kit, grease the insides of the seal.



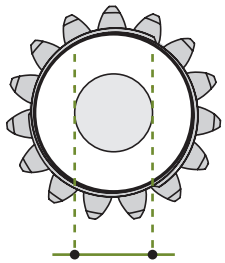
4. INSERT BACK IN

Insert the seal back in. If there is remaining grease on seal, wipe with a kitchen towel. *The grease is approved to be used safely on food appliances.*

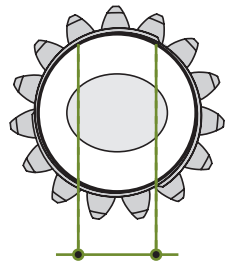
REPLACING PINION GEAR BUSHING

Determining when to replace bushing:

1. When viewed from the front of the gears, replacement is recommended when the diameter of bushing is bigger than 1.2 cm or is a shape of an oval rather than circular.

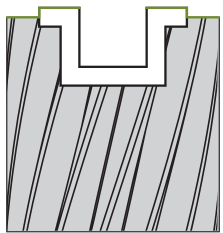


Normal bush: 1.1 cm diameter

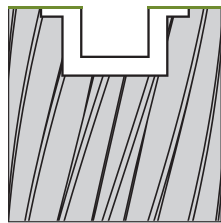


Replacement needed: 1.2 cm or bigger

2. When viewed from the side of the gears, replacement is recommended when the bushing is completely levelled, rather than slightly protruding with the gears.



Normal bush: slightly protruding



Replacement needed: completely levelled



1. INSERT SCREW

Insert a 5 cm long screw into the bushing using a screwdriver.



2. PULL OUT BUSHING

With the screw, pull out the worn bushing.



3. INSERT NEW BUSHING

Insert a new bushing into the gear and secure it in all the way using a rubber hammer.

TROUBLESHOOTING

1. When red light power switch located at the back of the juicer does not light up or the juicer does not work:

- Check the fuse located behind the juicer, under the power cord socket.
- If the fuse is broken, replace the fuse with provided extra fuse (see operation manual pg. 34 for the instruction on fuse replacement).
- Check the power supply source.
- Check for the power cord connection for both the electrical wall outlet and the power cord connector.
- Check if the red-light power switch at the back of the juicer is turned on.

2. When red light power switch at the back of the juicer is on, but the juicer does not work:

- Check if the housing filter is attached and fully clamped in to the main body. There is a safety sensor on the housing filter to ensure that the juicer does not operate until the filter is fully attached to the body.
- If still not working, safety sensor might not be working properly. Please contact our service department at support@angeljuiceramerica.com.

3. When the fan located at the bottom does not operate properly:

- Stop using the juicer and contact service department at support@angeljuiceramerica.com for assistance.

4. When the motor is running but the twin gear is not operating:

- This means the safety gear inside the juicer could be disabled.
- Contact service department at support@angeljuiceramerica.com for repair. The Angel has multiple safety devices installed to ensure safety of customers when there is an overload in the chute or excess pressure.

5. When the motor suddenly stops while juicing:

- This means there is an overheating in the motor, and the heat safety sensor has stopped the motor altogether. Leave the juicer with the power on for cooling fan to fully run, and the juicer will operate again once it has been fully cooled down.
- Check if all parts are correctly assembled.
- Make sure the machine is not overloaded.
- Use smaller size or portions of ingredients during juicing.
- Check the fuse (see operation manual pg. 34 for instructions on fuse replacement).

6. If juice flows back while processing watery produces (i.e., tomato, pineapple):

- Adjust the feeding speed, as these ingredients are easily processed into the gears even with a slight push.
- This does not mean the juicer is broken. Insert a spoonful of pulp into the feeding chute again to prevent juice from dripping.

7. If a utensil gets stuck in the feeding chute or between twin gears and housing filter:

- Hold the utensil and pull outward while pressing the reverse button. For Angel Juicer 7500 and 8500, the juicer will automate the reverse process with its automatic reverse function during severe jam when a utensil is stuck.
- For Angel Juicer 5500, the reverse function is manually operated by pressing and holding the "reverse" button until the utensil is removed.

8. When food is jammed:

- Angel Juicer has an automated stop safety function that disables the juicer from juicing when the feeding chute is overloaded.
- In the event of an automated stop, press the “reverse” button for 2 to 3 seconds (or press and hold as required until clears), and then press the “start” button to continue juicing. Repeat as needed.

9. If twin gears are stuck to the housing filter:

- The twin gears can get stuck to the housing filter if pressure is built up and pulp is lodged inside the housing. To separate the gears from filter:
 - Step 1: Make sure power cord is plugged in, and red light switch is still on the machine.
 - Step 2: Unlock the clamp by pulling the lever up, and place your palm underneath the filter in case the twin gears fall.
 - Step 3: While pressing the reverse button, gently let the housing and the gears run to get them detached from the body. Once the gears are separated from the machine, the juicer will automatically stop running.
 - Step 4: Pull out the twin gears from housing filter.

10. If twin gears are rattling and making noise:

- Check to see if anything is lodged inside the gears.
- Make sure there are nothing in between the blades of the gears.
- Stop using the juicer and contact service department for assistance at support@angeljuiceramerica.com.



ANGEL JUICER

JUICE RECIPES



DETOX JUICE

Detox juice helps cleanse the liver, kidney, and the blood to get rid of any impurities or toxins from our body. This type of detox helps boost immunity and increase our body's metabolism.



Ingredients

240 g carrot
60 g beet
120 g cucumber
60 g water parsley

Directions

- Step 1. Wash the ingredients under running water.
- Step 2. After peeling carrots, beets, and cucumbers, cut into sizable chunks to fit into chute, with their tips pointed (as pictured above).
- Step 3. Using standard housing filter, slowly insert each ingredient at a time (input speed should be same as the processing speed).

Prep Time	Juicing Time	Serving
5-10 Minutes	10-15 Minutes	1 - 2

VITAMIN SPINACH JUICE

Spinach contains various vitamins and calcium, and is packed with great antioxidants. Unlike eating raw, consuming spinach in juice form has the added benefits of absorbing thylakoid found deep in plant cellulose, which helps promote appetite control and weight loss.

Ingredients

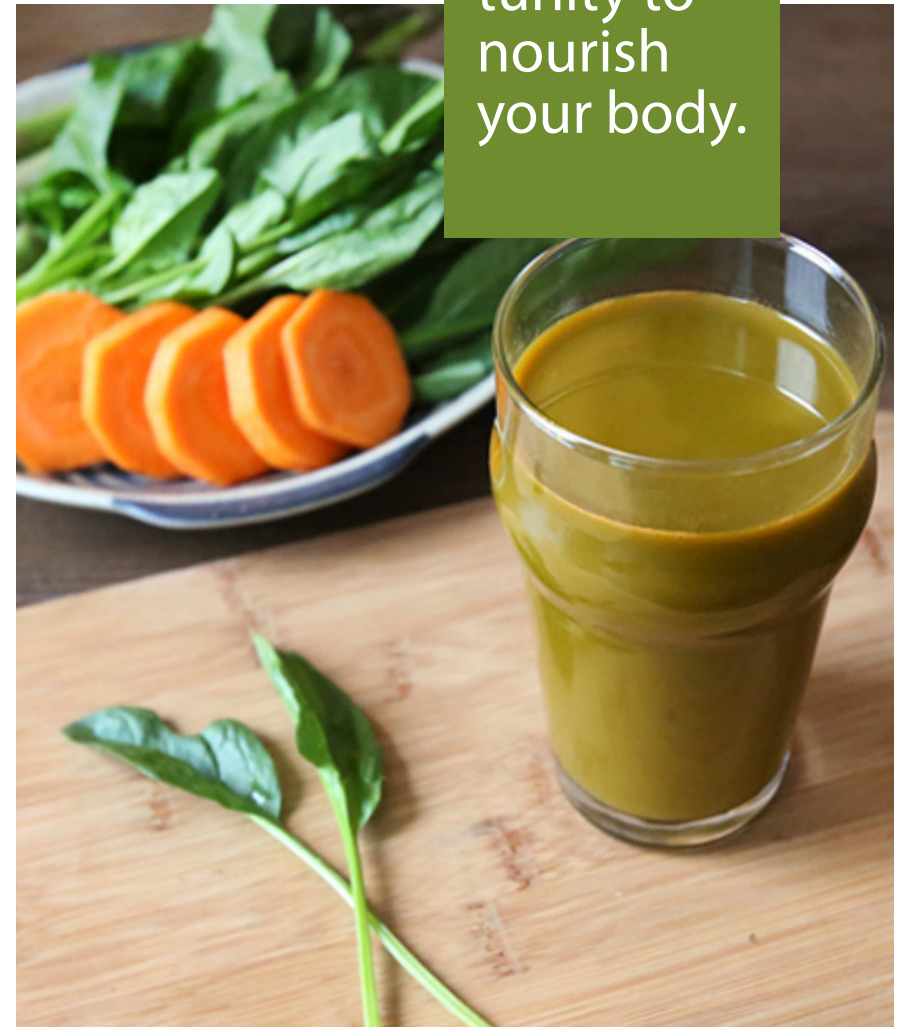
- 2 stalks of spinach
- 2 asparagus
- 2 whole carrots

Directions

- Step 1. Wash the ingredients under running water.
- Step 2. After peeling carrot, cut ingredients into sizable chunks to fit into chute. For carrot, cut with their tips pointed (this helps during juicing).
- Step 3. With standard housing, slowly insert ingredients. You can re-juice using the pulp 1-2 more times for higher juice yield.

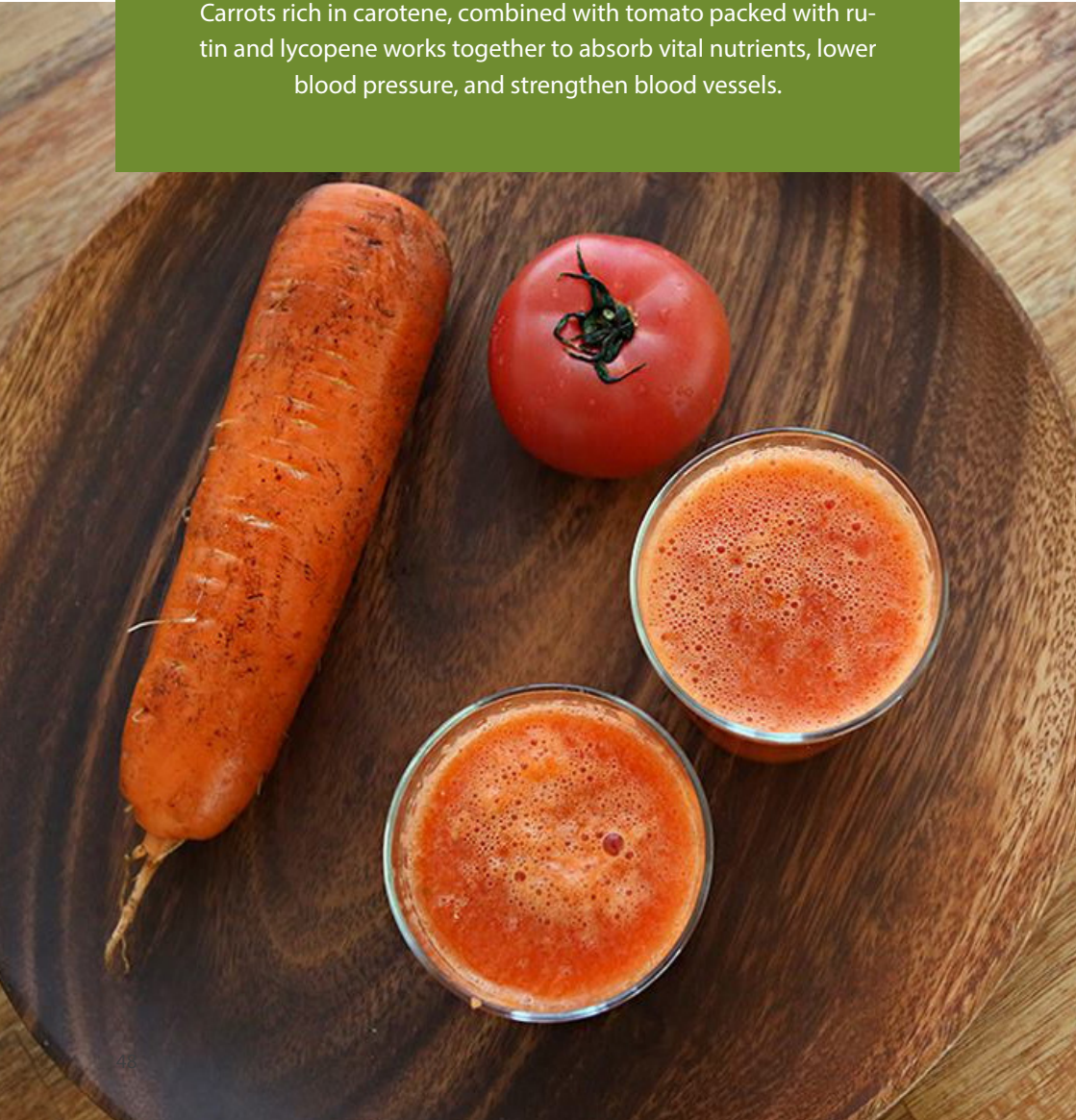


Every time you eat is an opportunity to nourish your body.



CARROT TOMATO JUICE

Carrots rich in carotene, combined with tomato packed with rutin and lycopene works together to absorb vital nutrients, lower blood pressure, and strengthen blood vessels.



Ingredients

1 whole carrot
1-2 big tomatoes

Juicing Tips

Cutting the carrots with its tip pointed will help the Angel pull in the pieces with ease through its chute.

Directions

- Step 1. Wash the ingredients under running water.
- Step 2. After peeling carrot, cut ingredients into sizable chunks to fit into chute.
- Step 3. For carrot, cut with their tips pointed and insert from pointed tip first into the chute.
- Step 4. Using standard housing filter, slowly insert each ingredient at a time (input speed should be same as the processing speed).

Prep Time	Juicing Time	Serving
5 Minutes	10 Minutes	1 - 2

PUMPKIN JUICE

A great way to spice up your fall with homemade pumpkin juice. Pumpkins contain beta-carotene that changes to vitamin A when absorbed into the body for immunity boost.

Prep Time	Juice Time	Serving
5 Minutes	10 Minutes	1 - 2

Ingredients

½ raw pumpkin
1 whole carrot

Juicing Tips

Lightly freezing pumpkin helps increase its sweetness. For carrots, cut each piece with its tip pointed, as this will help during juicing.

Directions

- Step 1. Wash ingredients under running water.
- Step 2. Using standard housing filter, slowly insert each ingredient at a time (input speed should be same as the processing speed).
- Step 3. For higher juice yield, mix the juice and pulp and re-juice ingredients once or twice more.
- Step 4. The pumpkin used in this recipe was raw.



CELERY CARROT JUICE

An antioxidant juice recipe that has a great array of health benefits like flushing out toxins, supporting hydration, and having anti-inflammatory properties.



Ingredients

2-3 stalks of celery
½ carrot
1 whole lemon

Juicing Tips

Mixing carrots to celery juice helps add extra sweetness to the juice, while lemon helps bring out its slightly tangy flavor.

Directions

- Step 1. Wash ingredients under running water.
- Step 2. Prep by peeling and cutting lemons, and the rest of the ingredients.
- Step 3. For cutting carrots, cutting with its tip pointed helps during juicing.
- Step 4. Using standard housing, insert ingredients a little at a time.
- Step 5. Celery could be inserted without cutting its stalks in halves.

Prep Time	Juice Time	Serving
5 Minutes	5- 10 Minutes	1

WHEATGRASS JUICE

Wheatgrass juice helps detoxify the body and contains high levels of chlorophyll that increases the body's oxygen level and boost our immune system.

Prep Time	Juice Time	Serving
5 Minutes	10 Minutes	1 - 2



Ingredients

Around 1 oz wheatgrass

Juicing Tips

Wheatgrass can be juiced with standard housing, but if juicing wheatgrass on a daily basis, wheatgrass housing is recommended, as wheatgrass housing is specifically designed to absorb the higher pressure caused by wheatgrass fiber.

Directions

- Step 1. Thoroughly wash wheatgrass under running water.
- Step 2. Using wheatgrass housing filter, insert a handful of wheatgrass slowly.
- Step 3. Use standard pusher as needed. Do not use utensils or cleaning devices to push down.
- Step 4. The wheatgrass does not have to be cut in halves but can be inserted whole.



Better health,
better life with
Angel

The Art of Juicing:

Importance of Juicing

Here are some of the differences between consuming fruits and vegetables raw versus juicing, and the differences it can make. In addition, recognizing that our bodies absorb differently according to different foods consumed is crucial to understanding our health.

Drinking juice rather than consuming raw is much easier to be absorbed into the body. It may be difficult to consume and let the body process the same amount of produce when eating them raw. However, anyone can drink a glass of juice a day, and the nutrients are able to be easily absorbed throughout the day.

In addition, by drinking juices rather than consuming raw, fruits and vegetables can be consumed in much larger quantities. Many have experienced a great array of health benefits from drinking as much as 15 to 20 cups of juice everyday. However, it would be impossible to consume this much fruits and vegetables if they were consumed raw. How much can be digested differs from person to person, but within one's digestible range, the more juice consumed the better and greater the effects.

Some have drank 2 to 3 cups of juice a day, the same way you would take some medicine, and claim that there aren't really visible signs of changes. However, if they were to be assisted differently to consume much more quantities of juice with a few necessary health cautionary measures, they would have a totally new experience. Furthermore, some claim that consuming so much nutrients can become toxins in our body and not necessary. However, to those who



claim this, I would like to kindly ask these questions back. "Are you familiar with the recommended amount of vegetables to be consumed in a day? And if so, have you been able to consume those amounts of vegetables and enjoy consuming them? If so, do you still have the confidence to continue to consume that much quantities of vegetables in the near future? And if anyone has been struggling with health, are you aware of how much more vegetables that need to be consumed more than average?"

In today's society, it is easy to dismiss the importance, as well as the necessity of juice, but drinking juice has a tremendous impact on not only our health, but preventing potential illnesses as well.

Lastly, it is extremely important for us to recognize that everybody is different, and the way we absorb nutrients differ from person to person. Despite the diets that may work for one person, someone else may try the same diet and may not necessarily work. Therefore, realizing how each of our bodies are unique in the way nutrients are processed will significantly change our health and eating habits.

KALE APPLE JUICE

You can never go wrong with a classic combination of kale and apple for best tasting green juice. Adding kale to the juice also gives off a beautiful dark green color.



Ingredients

- 1 whole large kale
- 30 g spinach
- 2 apples

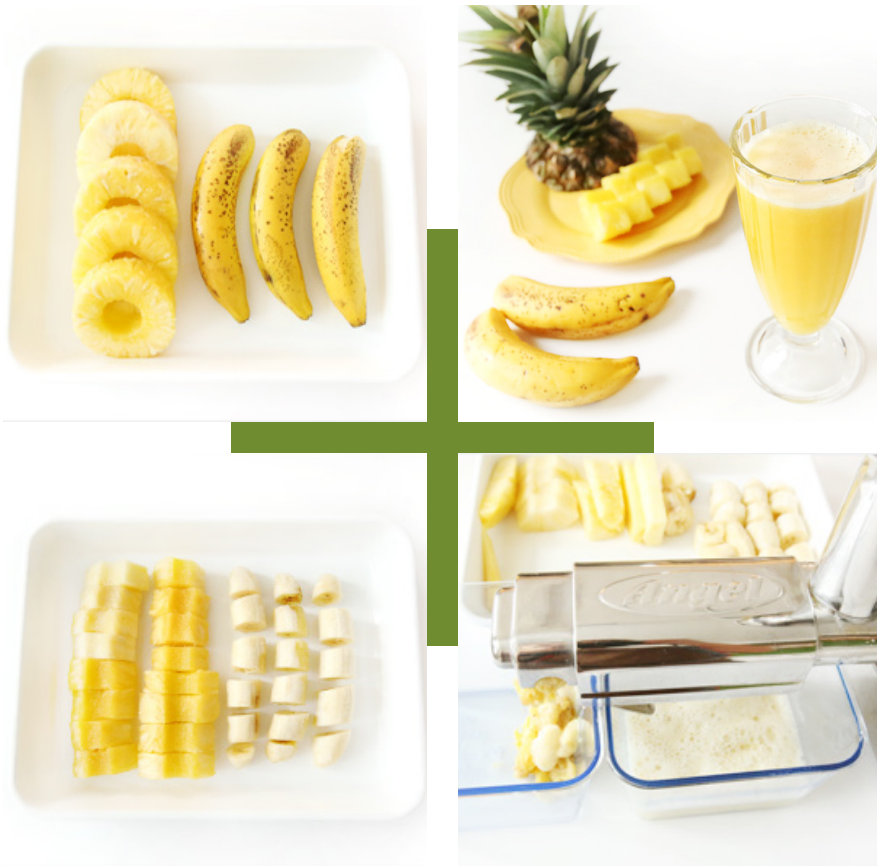
Juicing Tips

There is no need to buy pre-chopped kale, as Angel works great with whole kale. Rolling the kale to fit into the chute helps juice it faster.

Directions

- Step 1. Wash ingredients under running water.
- Step 2. Remove seeds from apple. Apple can be juiced with or without peel.
- Step 3. Using standard housing, insert ingredients a little at a time.
- Step 4. Optional: re-juicing pulp one more time through Angel and using a juice filter helps get a smoother consistency.
- Step 5. Recipe tastes great also with celery, orange, or pineapple.

Prep Time	Juice Time	Serving
5 Minutes	7 Minutes	1 - 2



PINEAPPLE BANANA JUICE

Pineapple and banana are not only a great combination for juice, but potassium in banana helps speed up brain function, while citric acid and vitamin C in pineapple helps relieve fatigue throughout the day.



Prep Time	Juice Time	Serving
5-10 Minutes	10 Minutes	1 - 2

Ingredients

17 oz. pineapple
2-3 bananas

Juicing Tips

Pineapples by its nature, have a lot of pulp, and is perfectly normal when foaming occurs. Insert each pineapple pieces slowly using wooden pusher with silicone ring to preserve enzymes intact in the juice.

Directions

- Step 1. Wash, cut, and prep the ingredients.
- Step 2. For pineapple, cut in 1-2 cubic inches rather than long, and insert slowly at a time, as pineapples contain a lot of fiber.
- Step 3. Using a soft fruit housing filter, alternate and juice pineapple and banana pieces.
- Step 4. For less thick consistency, add more pineapples if needed.



AVOCADO GREEN JUICE

Avocado contains more than 20 different vitamins and minerals and is a versatile ingredient for a number of recipes, including this fruity green juice recipe.

Prep Time	Juice Time	Serving
5-10 Minutes	15 Minutes	1 - 2



Ingredients

- 1 whole apple
- Grapes (green or purple)
- 2-3 avocados

Juicing Tips

When juicing soft fruits, using a wooden pusher with silicone ring is recommended, as it pushes down soft fruits more effectively than standard pusher.

Directions

- Step 1. Wash and prep the ingredients under running water.
- Step 2. Cut the apple and avocados into sizable pieces to fit into chute (apple can have peel on).
- Step 3. Using soft fruit housing filter, slowly insert each ingredient at a time.
- Step 4. Use wooden pusher with silicone ring to push down the ingredients.
- Step 5. Avocado can be hard to juice by itself, but using grapes and apple helps give a less thick consistency.

POMEGRANATE JUICE

Pomegranates are packed with great nutrients in their fruits and seeds, but could be difficult to digest. Consuming them as juice helps intake its vital nutrients easily.

Prep Time	Juice Time	Serving
7-10 Minutes	10 Minutes	1 - 2



Ingredients

1-3 whole pomegranates

Juicing Tips

When prepping pomegranates, cutting the top first, and then making cut slices through the body a couple of times helps easily pry open to remove the seeds. Pomegranate seeds are also packed with great health benefits, and gives a beautiful, creamy texture to the juice.

Directions

- Step 1. Wash and prep/cut. Separate pomegranate from fruit to get them ready for juicing.
- Step 2. Putting pomegranates into water helps separate the peel that floats to the top.
- Step 3. Juice a spoonful of pomegranates slowly at a time using standard housing.
- Step 4. Optional: using a juice filter, filter out pulp, and re-juice once more for finer texture.



Let food
be thy
medicine
and medicine
be thy food.



SEED JUICE

Seeds have amazing health benefits, but they are difficult to digest or chew. However, with juicing, seeds can be made easy to digest. Try our unique seed juice recipe with Angel!

Ingredients

1 spoonful (10 g) of each:

Safflower seeds
Buckwheat seeds
Evening primrose seeds

2-3 whole carrots

Juicing Tips

Juicing seeds by itself with standard housing can cause seeds to get stuck in the gears. However, by juicing with carrots, the seeds can be juiced with ease, while adding a little extra sweetness.

Directions

- Step 1. Wash and peel the carrots.
- Step 2. Cut the carrots with its tip pointed, as this will help Angel pull in the pieces with ease.
- Step 3. Juice all the carrots at first.
- Step 4. Combine the carrot juice and the pulp together, and mix the rest of the seeds.
- Step 5. Run the mixture, one spoonful at a time into Angel. This will help juice the seeds without damaging the gears.
- Step 6. Optional: repeat steps 4 and 5 one more time for a finer consistency.



Prep Time	Juice Time	Serving
5-10 Minutes	10-15 Minutes	1 - 2

ALMOND MILK

Almond milk has a more creamy and nutty taste than regular milk, and has a much lower cholesterol. With Angel, you can press beautiful almond milk right at your home.



Ingredients

Almonds
Water
(Almond to water ratio: 3 to 1)

Directions

- Step 1. Soak almonds in water for 30 minutes to 2-3 hours before juicing.
- Step 2. Put a spoonful (4-7 almonds) into chute, and pour a little water.
- Step 3. Repeat the above step, inserting a spoonful of almonds and then pouring some water, until all almonds are juiced.
- Step 4. Insert almonds slowly at a time to let Angel fully juice.

Juicing Tips

To filter out even more after juicing, use a juice filter to collect any microfibers for a silkier texture. Add a little bit of salt to choice.

Prep Time	Juice Time	Serving
2-3 Hours	10 Minutes	1 - 2

Vegetable Fiber Juice

“Vegetable fiber juice refers to juices squeezed fresh directly from vegetables with cellulose detached for the nutrients to be easily absorbed by the capillaries in the body. There are three types of vegetable juice: green, root, and fiber.”

Green juice is extracted from the leaves of the vegetables, while root juice is extracted from the stem or roots. Meanwhile, fiber juice comes from the vitamin and minerals obtained by finely grinding the white cellulose from the leaves, stems, and roots to completely extract nutrients like vitamins and mineral enzymes from deep inside. Out of these, fiber juice is probably the hardest to obtain, yet the most important out of these three nutrition wise.

Vegetable fiber juice is also called “bone marrow” juice because just as there are bone marrows that construct our body, plant cells have bone marrows in its cellulose structure. When juice is extracted from these “bone marrow” of plant cells deeply enough with a fine grinding process, the vital nutrients are extracted and obtained from these plant cells. Statistically, there is a big difference between consuming vegetables plain versus drinking its juice, as the nutrient absorption rate is 67% with juice, while only 17% with raw vegetables. In addition, its digestion time is 10 to 15 minutes with juice, while consuming raw takes 180 to 300 minutes.

Vegetable fiber juice contains balanced essential nutrients such as beta-carotene, vitamin C, magnesium, calcium, iron, copper, manganese, and potassium. Fiber juice also



contains most of essential nutrients the vegetables can produce, such as chlorophyll, flavonoid and saponin. The metabolic processes of our body produce free radicals that create lip peroxide, which can cause arteriosclerosis, diabetes, various cancers and aging. Therefore, antioxidants like as beta-carotene, vitamin C, and flavonoids help eliminate these. Beta-carotene increases the production of interleukins, boosts immunity, and strengthens the activity of natural killer cells and macrophages.

A healthy blood contains pH of very roughly 7.40 pH and is slightly alkalic. Therefore, having a balanced diet to maintain the pH levels in our bloodstream requires having a good mixture of alkali and acidic foods—fresh fruits and vegetables being one of them. This is one of the reasons why demands for fresh juices and foods are gaining increasing popularity.

If the vital nutrients from leaves, stems, and roots of vegetables are not *properly* extracted and grinded deep from its cellulose, these nutrients can go to waste and cannot fulfill its necessary nutritional roles in the body. Therefore, only when vital nutrients like calcium and minerals that are *living* get properly absorbed into the body can we call it “vegetable fiber juice.”

DETOX BERRIES SALAD

A fresh mix of bananas, strawberries, cherries, and cacao nibs for a quick pick-me-up. With freshly juiced almond milk base, it makes for a nutritious snack or a quick breakfast in the morning.



Ingredients

1 cup cherry
1 cup strawberry
1 banana
Cacao nibs for toppings

Base:

Almonds
Some water

Juicing Tips

It seems like a no-brainer, but selecting the best and freshest produces really help the juice taste extra fresh with Angel!

Directions

- Step 1. Wash the cherries and strawberries in running water.
- Step 2. Remove the leaves from strawberries, and remove seeds from the cherries.
- Step 3. Peel banana and cut accordingly in small slices.
- Step 4. Soak the almonds in water, and using Angel standard housing filter, juice to make almond milk (more information on almond milk on page 68).
- Step 5. Pour the almond milk in a bowl and decorate bowl with the prepared ingredients. Finish off with fresh toppings of cacao nibs.

AVOCADO DRESSING SALAD

A delicious way to eat fresh by making your own dressing with Angel. The creamy avocado contrast well with the nutty toppings, and makes for a great, quick meal.

Prep Time	Cook Time	Serving
3-5 Minutes	5-10 Minutes	2

Ingredients

2 whole romaines
Nut assortments

Dressing:

1 whole avocado
½ onion
Grinded cashew nuts
3 tsp olive oil
Salt & pepper



Directions

- Step 1. Cut the avocado in half and dispose the seed.
- Step 2. Prep the avocados by slicing them to fit into chute.
- Step 3. Grind the avocado along with the rest of the ingredients in the dressing.
- Step 4. Wash, prep, and plate the romaines.
- Step 5. Spread the avocado dressing evenly on top and finish off with nut assortments.

Tip: Selecting a ripe avocado with softer texture helps during grinding.



BLUEBERRY MANGO SHERBET

Super yummy and healthy homemade sherbet made with seasonal fruits. Other frozen fruits like strawberries, pineapples, and bananas also make for great sherbet options.

Prep Time	Juice Time	Serving
Freeze overnight	10 Minutes	1 - 2

Ingredients

Frozen blueberries
Frozen mangoes
Nut assortments
Yogurt (optional)



Directions

- Step 1. Grind frozen blueberries and mangoes using grinding housing filter.
- Step 2. Slowly insert pieces into the chute. Try to avoid juicing any big ice chunks from freezing the night before. They work best when ingredients are frozen for at least overnight.
- Step 3. Sherbet works best when gears are a little cold. You can put gears in frig before juicing.
- Step 4. Place in a bowl and decorate with any toppings of choice!



A healthy
outside
starts
from the
inside.



SUSHI TIMES

A unique take on a Korean sushi, with vegetable filling and quinoa as a rice substitute. A must-try for anyone wanting to spice up their dinner menus.

Prep Time	Cook Time	Serving
10 Minutes	15-20 Minutes	2



Ingredients

3 large seaweed lavers
2 whole avocados
1 carrot
1 cucumber
1/3 red cabbage
1 red bell pepper
10 pieces of perilla leaf
(or napa cabbage)
Some cooked quinoa

Sauce:

Sesame seeds
Some sea salt

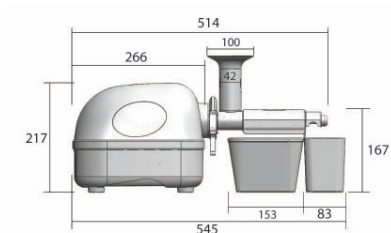
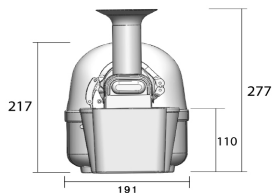
Directions

- Step 1. Prep all vegetables by slicing them into sizable pieces.
- Step 2. Cook quinoa by steaming ratio of water to quinoa 2:1, and letting the quinoa cool.
- Step 3. Juice sesame seeds using the seed oil housing filter.
- Step 4. Spread the quinoa as thinly and evenly as possible, and place the cut vegetables and roll tightly.
- Step 5. Cut sushi into sizable rolls and enjoy with sesame sauce!



PRODUCT SPECIFICATION

Models	Angel Juicer 5500	Angel Juicer 7500	Angel Juicer 8500
Manufacturer	 Made in South Korea		
Total Weight	Approximately 12 kg. (26.45 lb.)		
Box Dimension	15 inches x 14 inches x 14 inches		
Assembled Unit Dimension	20 inches x 7.5 inches x 11 inches		
Twin Gear Dimension	8.5 inches x 1.3 inches (diameter)		
Chute Dimension	4 inches (rim) / 1.5 inches (pipe)		
Rated Voltage	AC 110 or 120 V/ 50 or 60 Hz		
Electric Motor Power	180 Watt		
Automatic Reverse	Manual	Automatic	
Twin Gear Speed	82 RPM		
Twin Gear Extraction Power	3 HP		
Recommended Running Time	30 Minutes		
Certificates	NSF, CE, ISO 9001 : 2008, ISO 14001 : 2004, KC, C-Tick, EMI/EMS, PSE, FCC, CCC		



Measurements in mm.

PRODUCT REGISTRATION

Please register your product within 30 days from purchase to obtain the following benefits:



Please refer to our warranty policy on our website at angeljuicer-america.com for more information regarding our warranty policy.

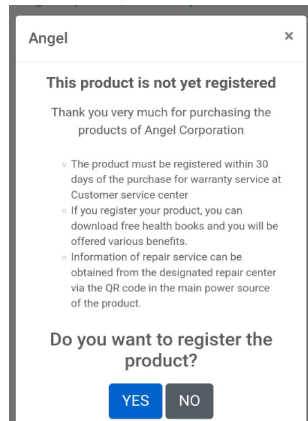
The following are the two methods to register for your product:

METHOD 1: SCAN QR CODE

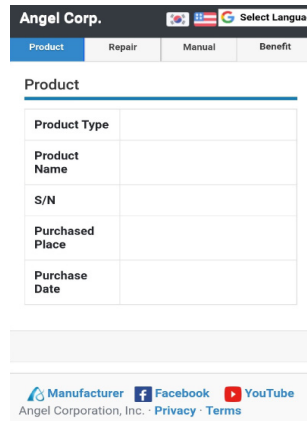
1 Install the QR code reader application.
Download from Android play store or iPhone app

2 Scan the QR code.
QR code is located under main body (see page 85).

3 Check to see if the product is registered. To check:



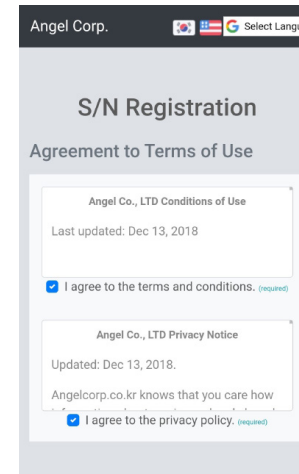
Screen that appears with unregistered product



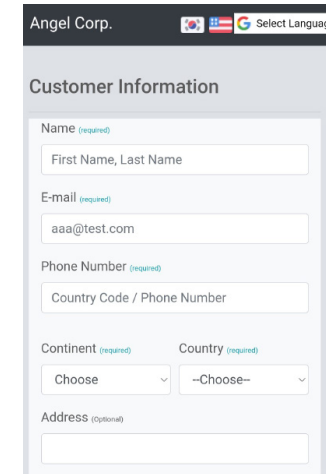
Screen that appears with registered product

If unregistered, click "yes" and it will take you to a page where the product can be registered.

4 Enter information to register.

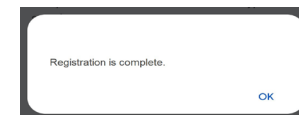


Please read agreement and check boxes.



Fill information.

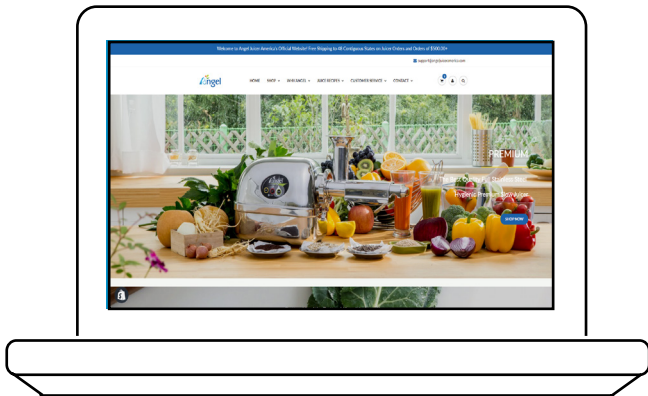
5 Please enter rest of the information to register product.



This message indicates registration has been completed successfully.

METHOD 2: REGISTER ONLINE

- 1 Visit angeljuiceramerica.com.
- 2 Under "customer service" tab, click on "warranty registration" page.
- 3 Enter the serial number located on the bottom of the product and press "confirm."
- 4 Following steps 3 to 5 in previous pages.



CHECKING FOR GENUINE PRODUCT

The following three locations help identify for genuine product:



1. QR CODE

The QR code is located on the back of the machine, next to the main power switch.



2. PRODUCT INFORMATION

The product information, along with the product's serial number, is located underneath the machine next to cooling fan.



3. SERIAL NUMBER

The juicer's serial number is located on the front of the juicer, under the Angel logo.

ANGEL JUICER

PRODUCT MANUAL

714. 389. 2674
angeljuiceramerica.com

For inquiries or questions,
contact us at [support@
angeljuiceramerica.com](mailto:support@angeljuiceramerica.com)



ANGEL JUICER

100% STAINLESS STEEL JUICER

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