

Professional Platinum Slow Juicer and Sorbet System

User Manual



PROFESSIONAL
PLATINUM
COOKING SYSTEM

Thanks for choosing the Professional Platinum Slow Juicer and Sorbet System. Please read this instruction manual carefully before use.

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IMPORTANT SAFEGUARDS

When using the 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 body or power cord or plug in water or other liquid.
- 3) This appliance is not intended for use by persons (including children less than 8 years old) 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 to **“STOP”**, 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. Never feed food by hand, always use food pusher.
- 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 the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.
- 7) The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- 8) Do not use outdoors.
- 9) Do not let cord hang over edge of table or counter.
- 10) Do not let cord contact hot surface, including the stove.
- 11) Please advise the children not to use this product as a toy, which may cause personal injury.
- 12) Always make sure Feeding Tube is clamped securely in place before motor is turned on. Do not unfasten clamps while juicer is in operation.
- 13) Be sure to turn switch to **“STOP”** position after each use of your juicer. Make sure the motor stops completely before disassembling.
- 14) Do not put your fingers or other objects into the juicer opening 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 no possible turn the motor off and disassemble juicer to remove the remaining food.
- 15) Do not use the appliance if the Strainer or the other parts are damaged or with visible cracks.
- 16) Do not operate without the pomace (self provided) container in place.
- 17) Don't change the parts of the product without permission.
- 18) This appliance is intended for household use only.
- 19) Do not use the appliance other than intended or specified purposes.
- 20) It is prohibited to plug or unplug with wet hands to avoid electric shock.

SAVE THESE INSTRUCTIONS

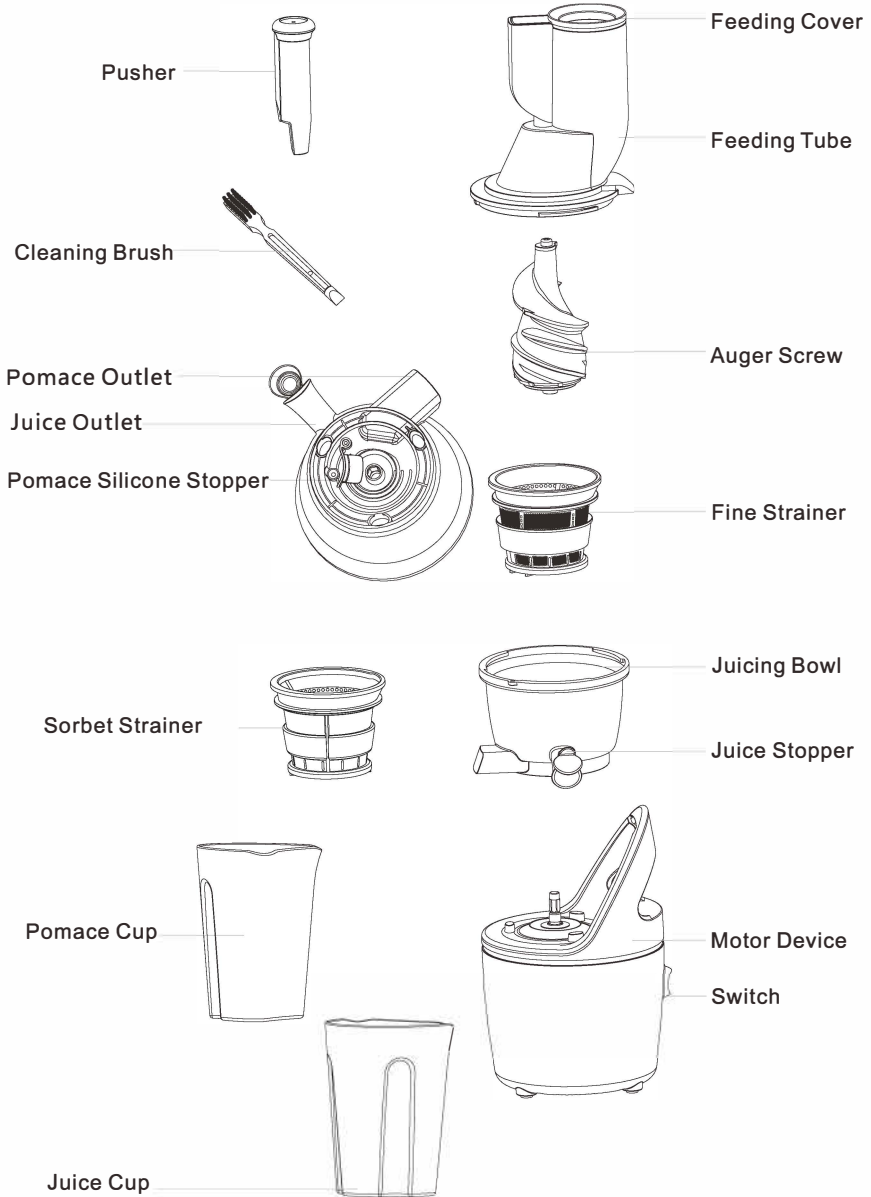
USER GUIDE

1. Make sure the voltage mark on the appliance corresponds to the voltage in your home before plugging in the power cord in order to avoid damage to the appliance.
2. Don't operate machine with wet hands or place on a wet working surface.
3. Check the strainer every time you want to use the appliance. If you detect any cracks or damage, do not use the appliance and contact the nearest service center.
4. Do not let the appliance continue operating when you are away from it.
5. Do not disassemble the motor device.
6. Do not put any foreign materials into the machine.
7. Do not use for more than 10 minutes continuously.
8. Do not allow the machine to operate in an idle state with no fruit or vegetable being juiced. Idling time can't exceed 2 minutes or it will damage the spiral blade.
9. During operation, please feed the food material slowly to avoid clogging rotation. If clogging happens, please stop working immediately. Reverse the motor for a while then unplug the unit and then open the feeding tube to take out the food and continue working again in the forward motor setting.
10. Please use the special pusher to feed food material into the feeding tube opening. Before use, please take out seeds and cores or it will cause clogging.
11. Don't insert too large or too hard food materials. If large food materials are put into the feeding tube and thus blocking the spiral blades, immediately press the reverse button to remove the blockage. If blocking rotation protection happens during operation, please unplug the power cord and remove the blockage by removing the auger screw and strainer from the juicing bowl; clear the blockage and 10 seconds you can reconnect the power and use it again.
12. Do not use very hard food materials like tough carrots or hard soy beans. Cereal grains and legumes should be carefully immersed and soaked in water to soften before they can be fed into the feeding tube opening. This prevents damage to the machine.
13. When using, if there are any abnormal sounds, smells, overheating, smoke, etc. immediately turn off the power and apply to the service center for maintenance and repair. This will make sure that you avoid electric shock, electricity leakage and fire hazard.
14. Never scrub or wash the machine body on water-filled platform or pour water to wash the inside of the machine to avoid fire, electric shock or damage to machine body, etc.
15. When making carrot or beet juice (or using other hard fruits & vegetables) , please pay attention to the size of food, the size should be no more than 80mm in length, no more than 35mm in width, no more than 35mm in height. Interval feeding time should be no less than 5 seconds.

SPECIFICATIONS

Rated Voltage: AC120V	Rated Power: 200 W
Rated Frequency: 60 Hz	Speed: 55±10% RPM

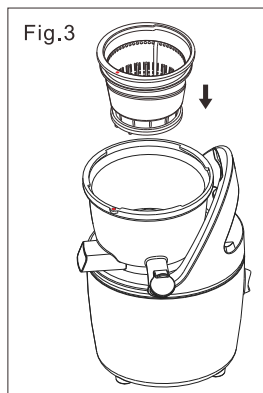
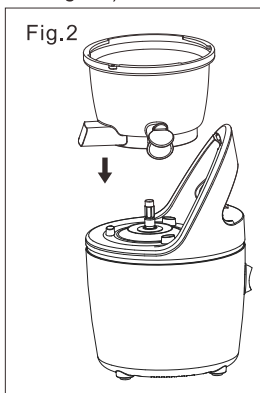
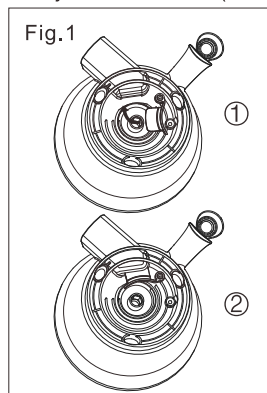
PARTS



Note: The above component pictures are just for your reference. Should there be any differences in appearance, please subject to the real object inside the package.

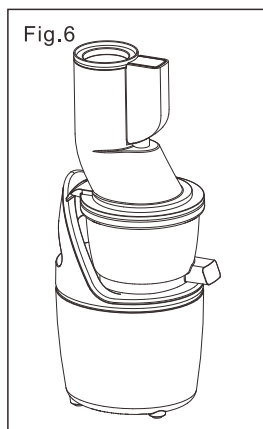
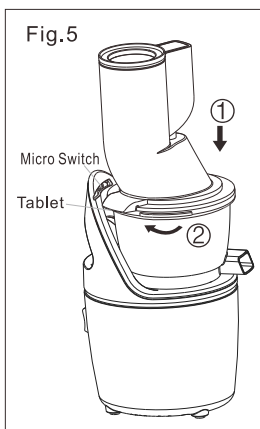
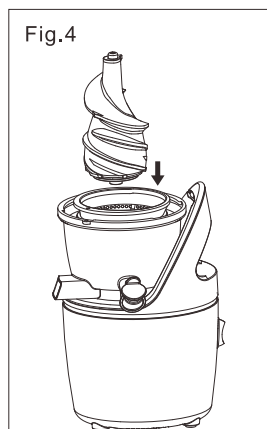
HOW TO ASSEMBLE

1. Take the products and accessories out of the packing box, and clean the juicing bowl, juice cup, pomace cup, strainer, auger screw, feeding tube and pusher.
2. Press the pomace silicone stopper into the juicing bowl (as shown in Fig.1).
3. Place the juicing bowl on the motor device, align the three holes at the bottom of the juicing bowl with the three positioning pillars on the motor device (as shown in Fig. 2).
4. Align the strainer “●” with the juicing bowl “●”, put it into the juicing bowl, and adjust it to be flat (as shown in Fig. 3).



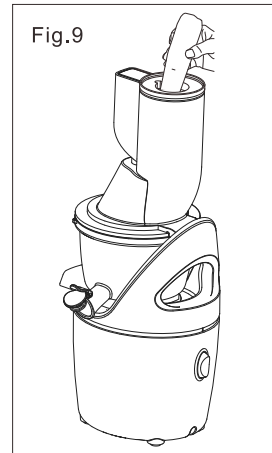
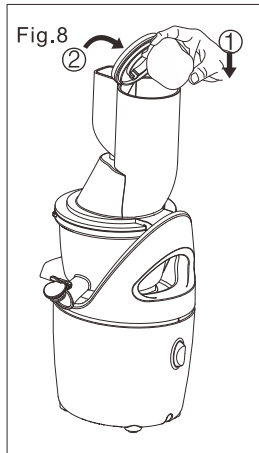
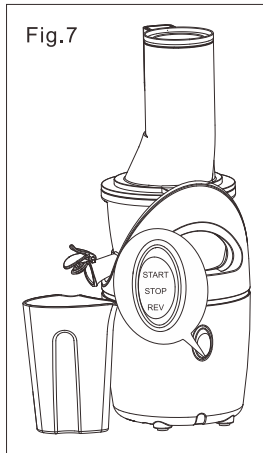
5. Put the auger screw into the center hole of the strainer and rotate it in place (as shown in Fig. 4). If it is not installed in the required place, the feeding tube will not be able to be covered properly.
6. Install the feeding tube “♣” with the juicing bowl “●” (as shown in Fig.5), and rotate it to “♠” with the juicing bowl “●”, the pressing piece coincides with the micro switch of the host (as shown in Fig.6).

CAUTION: If the feeding tube is not installed in the required place, the product cannot work normally.

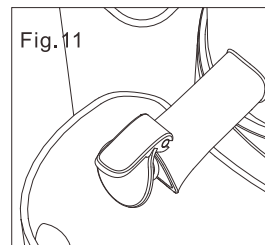
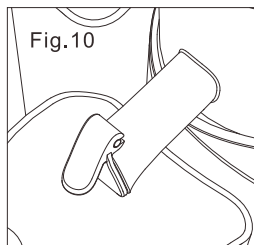


OPERATING INSTRUCTION

1. Put the juice cup and pomace cup under the juice outlet and pomace outlet respectively;
2. Cut the ingredients into proper size. For the ingredients with hard core or thick peel, please remove the core and peel before squeezing (eg. peach, cherry, coconut, etc.)
3. Plug in the power cord, adjust the switch to the “START” position, and the product starts to work; put the prepared food materials into the motor device from the feeding tube (as shown in Fig. 7);
4. Soft food or food size less than 65mm can be directly put into the machine for juicing. Turn up the feeding tube at first (as shown in Fig. 8), put the food in, and then turn over the feeding cover to pour the food into the machine for juicing (as shown in Fig.9).



5. When extracting oversized food materials and coarse fiber food materials (such as watermelon, celery, cabbage, etc.), cut them into proper pieces at first, and then extract them to avoid blockage.
6. To use frozen food materials, it is necessary to thaw them properly in advance before they can be mixed together with cold boiled water, milk a or other drinks.
7. **Do not put dry food (such as peanuts, walnuts, soybeans) and ice cubes into this machine for operation.**
8. When juicing, the juice stopper can be covered (as shown in Fig. 10). The juice can be left in the juicing bowl to prevent rapid oxidation. When juicing is finished or the juicing bowl is nearly full, the juice stopper can be opened to flow into the juice cup (as shown in Fig.11).

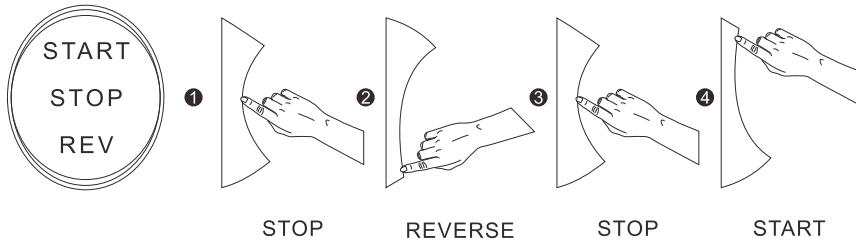


OPERATING INSTRUCTION

- Cover the smart cap to mix the juice. You can put the fruits and vegetables, including milk and other liquids into the mixed juice. After juicing, cover the smart cap to prevent the residual juice from flowing out of the table.
- After juicing, keep the machine rotating for about 30 seconds, so that as much as the fruit residue in the juice cup will be discharged.

11. If the juicer stops during operation:

Switch the button to STOP position then press and hold the REVERSE button until the ingredients become dislodged.
Repeat REV-STOP-START as needed.



- START : Pulls down the food
- STOP: Stop the operation
- REV : Pushes the food back up

Note:

- **REVERSE:** Pushes the ingredients back up to dislodge them.
The REVERSE button only works while holding down the switch.
- Switch button to STOP position and make sure the juicer complete stop. Then press REVERSE. Hold the REVERSE button for 2-3 seconds and release. Repeat as needed.
Let the juicer stop completely before using the REVERSE button to prevent malfunction.
- If the juicer does not work after these steps, disassemble and clean the parts before operating the juicer again.

HOW TO USE THE SORBET STRAINER

Before use, make sure the silicone cover is correctly in place.

1. To assemble the top set, place the Juicing screw and the sorbet strainer in the juicing bowl and close the feeding tube.

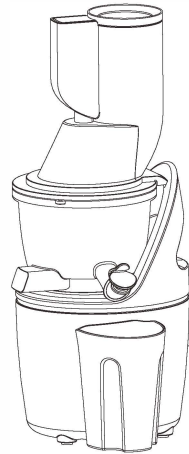
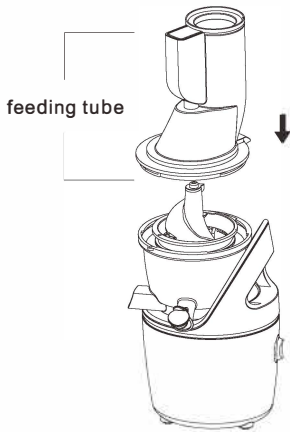
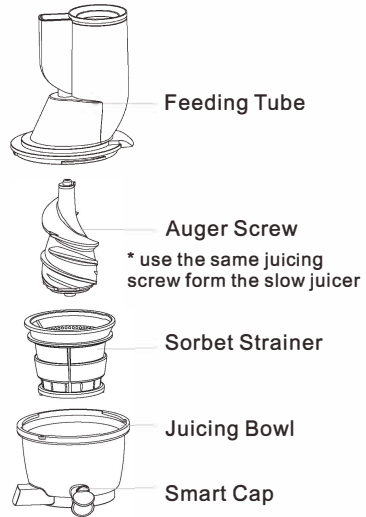
2. Insert the sorbet strainer into the juicing bowl while aligning the red dots "●" of the sorbet strainer and the juicing bowl.

3. Insert the juicing screw into the sorbet strainer with a twisting motion.

4. Place the feeding tube onto the juicing bowl by aligning the red dots "●" of the feeding tube and the juicing bowl. Then rotate the feeding tube clockwise until the lid is secured.

*** When using the sorbet strainer, always leave the smart cap open.**

5. Place the assembled top set onto the base.



CAUTION

The Sorbet Strainer is used only with frozen ingredients. Depending on the different ingredients, allow the frozen items to thaw for 5 to 20 minutes before use. Slowly process a smaller amount per batch.



- * Do not use ice or process ingredients containing vegetable or animal oil. It may cause a malfunction.
- * Remove hard seeds from the ingredients and peel the skins from the ingredients before juicing.

TIPS ON OPERATION

1. Operating the juicer without ingredients can cause damage to the auger screw.
2. Do not continuously operate the juicer for more than 10 minutes.
 - This can damage the motor from overheating.
 - After continuous use, before starting another running, let the juicer stand for 10 minutes to cool down.
3. Do not put fingers or other objects into the feeding tube. Always use provided pusher when needed.
 - If other objects are inserted into the feeding tube during operation, such materials can get stuck and damage the juicer parts and/or cause injury.
4. Do not put dried or hard ingredients like whole grains, fruits with hard seeds or ice cubes into the juicer. These may damage the juicer parts (e.g. Juicing bowl, auger screw, and strainer)
 - Beans or grains can be used if soaked overnight or boiled.
 - Fruits with pits and hard seeds (e.g. nectarines, peaches, mangoes and cherries) must be pitted before juicing.
 - When using frozen fruits with small seeds such as grapes, completely thaw before inserting them into the juicer.
5. Do not use ingredients containing excessive amounts of vegetable oil or animal fat.
 - Do not use the juicer to extract vegetable oil from ingredients.
 - If vegetable/animal oil gets on the auger screw, it may reduce performance and even damage the part.
6. Do not reinsert the extracted pulp into the juicer.
 - This can cause the juicer to stop or cause the drum lid not to open.
7. After juicing ingredients with seeds like grapes, thoroughly clean all the crevices on the bottom of the auger screw.
8. When the auger screw is stuck and stop rotating, or the feeding tube can not be opened, please press “REV” - “STOP” - “START” in turn, and repeat 2-3 times.
9. When the machine works normally in “START” gear, if you want to switch to “REV” gear, please adjust the switch to “STOP” gear to make the machine stops working completely first, and then adjust the switch to “REV” gear. If you switch from “START” to “REV” directly, it is easy to damage the machine or lead to malfunction.
10. Apple, celery and other foods may have foam in the process of juice extraction. When you squeezing juice of this kind of food, you can open the smart cap and reduce the foam.
11. **There is an overload protection button on the bottom of the unit. When the product is overloaded (such as locked) or working for a long time, the machine will stop working. After 3 minutes, press the reset button(RESET) at the bottom to resume the machine working. Remark: there are two protectors in the unit. Below is for the overcurrent protector, usually protect the overload in a short time. So if the unit stop working, waiting 3minutes to try to reset it . if not work, the inner over temperature protector function, that need to waiting for around 30minutes to let the unit cool down to room temperature to operate the unit again.**



CAUTION: Juicer damage due to owner negligence or from not following the instructions in the owner's manual will void for the quality warranty service.

TIPS ON OPERATION

DO NOT put the following ingredients into the juicer directly

Hard seeds



Peach, nectarines, apricot, plum, mango, etc.
Remove hard seeds from the ingredients before juicing.

Hard or Inedible skins



Pineapple, melon, mango, orange, etc.
Peel the skins from the ingredients before juicing.

Frozen fruits or ice



Frozen strawberry, blueberry, raspberry, etc.
Completely thaw frozen fruits before juicing.
Do not use ice.

Vegetable animal oil



Sesame seed, peanut, butter, margarine, etc.
Do not extract ingredients containing vegetable or animal oil. This can reduce performance and even damage the juicer.

Others



Coconut, sugarcane, whole grains, etc.
Do not extract ingredients with no water content.

Experience the best quality juice by understanding each ingredient's characteristics and knowing the optimal way of handling the ingredients.

The Slow Juicer is an innovative product that uses a patented slow Speed masticating technology to efficiently extract the juice from ingredients. The juicer is designed to obtain the best result from ingredients.

With firm composition and with high water content.

For best results, each ingredient should be prepared and extracted depending on its characteristics and properties.



INGREDIENTS PREPARATION

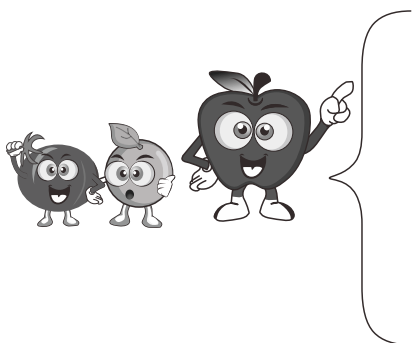
Before Operating

- Before Operating: If the juicer is jammed or if the feeding tube does not open, press the "REV" button and hold until it becomes dislodged. Repeat "REV" - "STOP" - "START" as needed.
- Continue operating the juicer until all the ingredients in the juicing bowl are extracted. The feeding tube may not open easily if there is a lot of pulp remaining in the juicer.
- Every ingredient yields different amounts of juice.

Juice Yield

- For the optimal extraction and maximum juice yield, cut the ingredients following the guidelines given in this section.
- Insert ingredients slowly monitoring how the ingredients are extracted. The juice yield may vary depending on the juicing speed.

Soft fruits and vegetables (e.g. Oranges, tomatoes).



1-4 wedges

- Peel the skin off oranges, and for tomatoes and apples, take out the stem.
- If the ingredients are larger than the feeding tube, cut the ingredients into pieces that will fit into the feeding tube.
- Fruits with seeds must be pitted before extraction. Cut to 1-4 wedges then slowly insert the ingredients down the feeding tube.

PREPARATION TIPS:

- Cut 1-4 wedges

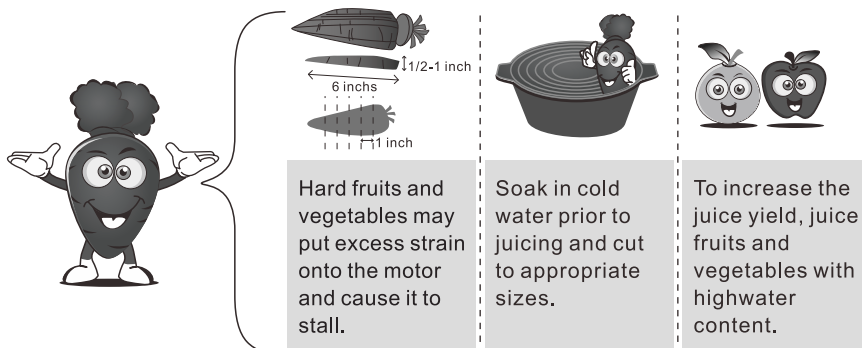
EXTRACTION TIPS:

- Slow insert the ingredients one piece at a time.
- use the pusher to push the ingredients down the feeding tube (The pusher also helps prevent juice from spraying out of the feeding tube when extracting ingredients with high water content).
- Leave the juice stopper open when juicing ingredients that create excessive foam during extraction (Foam can accumulate if operated with the juice stopper closed).
- It is recommended that the extracted juice be consumed within 48 hours after extracting. Depending on the density of the ingredients the extracted juice can gradually show layers over time.
- Slow insert the ingredients one piece at a time.
- If there is an excessive amount of foam, use a mesh strainer to separate it from the juice.
- When an ingredient is being masticated by the auger screw, the squeezed ingredient may splash juice through the feeding tube. Use the pusher to block out the juice splash when juicing.

INGREDIENTS PREPARATION

<p>How to Use The smart Cap:</p>	<ul style="list-style-type: none"> • Juicing with the juice stopper closed allows mixed juice creations with different fruits, Vegetables and liquids. • After juicing close the juice stopper to block excess juice from dripping, especially when disassembling the juicing bowl off the base. • When making juices quickly rinse away any leftover flavors by running a glass of water in the juicer with the juice stopper closed. • Leave the juice stopper open when juicing ingredients that create excessive foam during extraction (e.g. Apples, celery). • Pay close attention when operating the juicer with the juice stopper closed. Juice may overflow if the juice collected in the juicing bowl exceeds its capacity marked on the juicing bowl.
<p>Adjusting the amount of pulp in the juice:</p>	<ul style="list-style-type: none"> • Depending on the ingredient, you may get extra pulp in the juice when Juicing continuously. • To reduce the amount of pulp, disassemble the top-set and wash frequently.

Hard fruits and vegetables(e.g. Carrots, beets)



Hard fruits and vegetables may put excess strain onto the motor and cause it to stall.

Soak in cold water prior to juicing and cut to appropriate sizes.

To increase the juice yield, juice fruits and vegetables with highwater content.

PREPARATION TIPS:

- Slice the ingredients 1 inch (2.54cm) thick or cut 1 inch(2.54cm) wide and 2-6 inches (5.08-15.24cm) long.
- Soak hard ingredient like carrots and ginger in cold water prior to juicing.

EXTRACTION TIPS:

- Slowly insert the ingredients one at a time.
- Pace the juicing speed ensuring each ingredient is thoroughly extracted.
- To maximize the juice yield, juice with ingredients with high water content.

INGREDIENTS PREPARATION

Ingredients with small seeds (e.g. Raspberry, pomegranate, grape)

Slowly insert ingredients with small seeds to prevent the seeds from clogging the strainer.



Insert ingredients slowly To minimize the amount of leftover seeds in the strainer.



For best result, juice with ingredients with higher amount of fluid (e.g. apple, pear)



PREPARATION TIPS:

- When juicing frozen ingredients (e.g. Raspberry, strawberry), make sure they are completely thawed.
- Thoroughly rinse ingredients like grapes. Take the grapes off and discard the stem.
- For pomegranate, discard the skin and juice only the inner part.

EXTRACTION TIPS:

- Depending on the size of the grape, insert 3-5 grapes at a time while monitoring the extraction result..
- Thaw frozen ingredients like pomegranate and raspberry then insert about 1 tablespoon (5g) at a time.
- Frozen ingredients usually lose significant amount of fluid thawing. When juicing, mix milk or yogurt to balance the fluid lost.

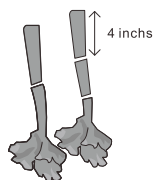
CAUTION

If the feeding tube does not open due to excessive amount of small seeds left in the juicing bowl, Continuously run the juicer for 30 second to extract any leftover seeds. If the feeding tube is still struck, repeat “REV” - “STOP” - “START” until the ingredients become dislodged. Then twist the lid to open while pushing downwards on the feeding tubewith palms (depending on the ingredient, pour some water down the feeding tube for quick rinsing to help dislodging).

INGREDIENTS PREPARATION

Fibrous and/or tough leafy ingredients (e.g. Celery, kale, pineapple, spinach)

Fibrous ingredients like celery and kale should be cut into small lengths before juicing. When the pulp outlet is blocked by the fibrous ingredients, press the “REV” - “STOP” - “START” button in this order, switching back and forth for the 2-3 times.



When juicing leafy ingredients like celery and kale, do not collect more than 500g per session. For best result, disassemble and wash the top-set before juicing again.



If leafy ingredients wrap around the juicing screw, open the lid and remove the fibers before continuing juicing.



It's best to juice with ingredients with a higher amount of fluid, like carrots, apples: fibrous ingredients=9:1 [recommended ratio]



PREPARATION TIPS:

- Soak fibrous ingredients in cold water for about 30 minutes before cutting them.
- Separate each stem, cut the outer stems that are thick and tough to 4 inches long or less.

EXTRACTION TIPS:

- One at a time, slowly insert the prepared ingredients.
 - 1 Roll leaves into spiral as inserting into the juicer.
 - 2 Insert the leafy part of the ingredients first then alternate between leafy parts and stems.
 - 3 For ingredients like wheatgrass, grab a handful and insert a bundle.

CAUTION :

- The fibers from tough ingredients like celery can wrap around the auger screw and affect Juicer's performance. Cut the stems that are thick and tough to 4 inches long or less.
- Foam can build up from juicing fibrous ingredients. Use strainer to remove the foam before serving.
- For ingredients like pineapple, slice off the rind of the pineapple and cut around the fibrous Core. Cut the flesh of the pineapple to smaller pieces.
- Recommended amount of juicing per session is 500g. When juicing more than 500g, wash the Top-set before continuing juicing.

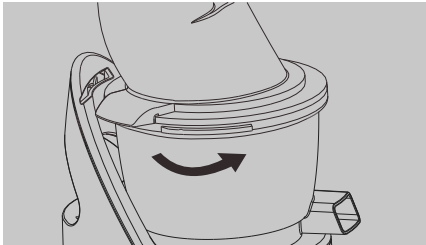
HOW TO DISASSEMBLE AND CLEAN

- 1 Switch "STOP" and unplug the power cord in the socket.

Note |

- Extract all the remaining pulp in the Juicing bowl after stopping the juicer.
- After the juice is extracted, running the juicer for 30 seconds to clean easier.
- When the feeding tube is stuck, press the "REV" - "STOP" - "START" button, following this order, switching back and forth 2 to 3 times to dislodge. Then place hands on the top of the feeding tube and firmly press down simultaneously turning the feeding tube counter clockwise to open.

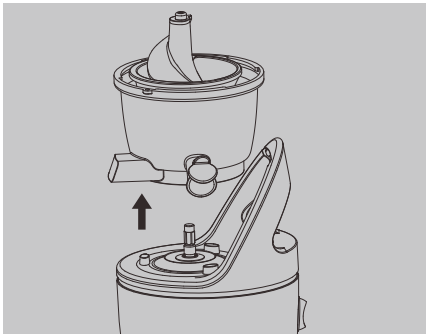
- 2 Turn the feeding tube counter clockwise to open.



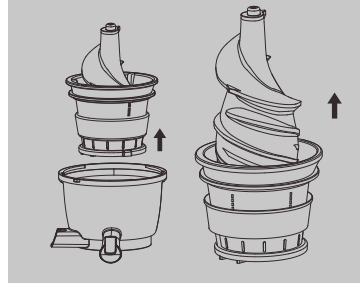
Note |

- When moving the appliance, do not lift by grabbing the feeding tube, please always lift the appliance by grabbing the motor device or handle.

- 3 Remove the juicing bowl from the motor device.



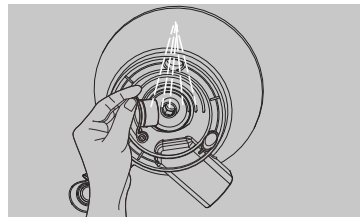
- 4 Remove the auger screw, strainer from the juicing bowl. Clean with provided cleaning brush.



Note |

- Immediately clean the juicer after each use.
- If remaining residue in the juicer dries up, it will be difficult to disassemble and clean. The excess pulp build up can cause bad performance in future uses.
- For easier disassembly, place the top-set in the sink and then run the water through from the top of the top-set.
- Thoroughly dry the bottom of the auger screw where it connects to the metal cylinder on the motor device.

- 5 Place the juicing bowl under running water and unplug the pomace silicone stopper to clean the pulp spout.



TIP |

- Soak the filter and juicing bowl in a solution of warm water with baking soda or little bit of bleach for about half to one hour to clean the excess build up.

TROUBLE SHOOTING Q&A

■ When the juicer can not power on.

- Check if the power cord is properly plugged in.
- Check if the feeding tube and the juicing bowl are properly assembled.
- Check if the top-set and the motor device are properly assembled.
- Juicer will not operate if parts are not assembled properly.

■ Odd noise from the juicer:

- Check if the parts are assembled correctly. Try to assemble the parts again and listen for the odd noise.
- Do not start the juicer unless there are Ingredients and/or liquid in it.
- Operating the juicer without ingredients can cause damage to the screw.
- If the juicer is operated without ingredients or liquid, the noise level can increase and also can lead to damage.
- The friction noise from the auger screw and the strainer in to juicer.
- If the noise occurs when ingredients are inserted into the juicer, check the size of the ingredients. Do not Insert anything over 1 inch in thickness.
- Depending on the type of ingredients, the dimensions can be smaller.
- The noise can occur if the juicer is operated on an uneven or slanted surface. Place the juicer on a horizontally flat surface when operating.

■ There is too much pulp in the juice:

- When continuously juicing, and depending on the ingredient, the juice may contain a lot of fine pulp.
 - To reduce the fine pulp, clean the top-set frequently and extract the pulp.
 - Use a mesh strainer and put the juice through it to collect the unwanted pulp.
 - If the strainer and the auger screw are damaged and affecting the juicer's performance, it is recommended the parts be replaced.
- *The lifetime of each part may vary depending on length and method of use and ingredients extracted.
- If too many ingredients are inserted at the same time, it may cause the juicer to stop frequently. This can lead to pulpy juice, Insert the ingredients slowly and few at a time.

■ The drum lid is stuck:

- After juicing, let the juicer operate for another 30 seconds to extract the remaining pulp.
- If there is too much pulp in the top-set, this can cause the drum lid to not open. In this situation, press the "REV" - "STOP" - "START" button in this order, switching back and forth 2 to 3 times.
- Pour water down the feeding tube to rinse out the inside and then try opening the feeding tube.

■ The feeding tube will not close:

- Make sure the auger screw is pushed all the way in to the strainer in order for the feeding tube. To close properly.
- If the auger screw is not properly in position, The feeding tube may not close.

■ Low juice yield:

- Different ingredients hold different amounts of fluid that will yield different amounts of juice.
- If the ingredients are not fresh, they may contain reduced amounts of fluid, which will yield less juice.
- Check if the pomace silicon sealer is firmly Inserted.
- If the ingredient itself has low water content, it may help to soak it in water before juicing.
- If juicing ingredients with small seeds, after a few servings, it may reduce the juice yield. For best result, disassemble and wash the top-set in between juicing.
- If there is seed residue on the bottom of the strainer, this can affect juicer performance and the overall juice yield.

■ During operation, the juicing bowl shakes.

- The juicing screw and the strainer are set up to crush and squeeze the ingredients. It is normal for the juicing screw and the strainer to vibrate.
- If the ingredient contains strong fiber, the vibration from the top-set may be stronger

■ During juicing, the juicer stopped:

- Check the power cord and make sure it is plugged in correctly.
- Check that all the parts are correctly assembled.
- If too many ingredients are inserted at one time, this can cause the juicer to stop.
- When the juicer stops because there are too many ingredients inserted in it, press the "REV" - "STOP" - "START" button in this order, switching back and forth 2 to 3 times.
- The reverse setting will push the ingredients up, and the on setting will pull the ingredients down.
- If the juicer stops due to the overload protection, let the juicer cool for 30 minutes to 2 hours before juicing again.
- If there are hard seeds within the ingredients, remove them before juicing. Hard seeds can damage the juicer.

■ Juice dripping down the body of the base:

- If the pomace silicon sealer on the bottom of the juicing bowl is not plugged in correctly, the juice may seep out on to the motor device. Before assembling the parts, check and make sure the pomace silicon sealer is plugged in correctly..