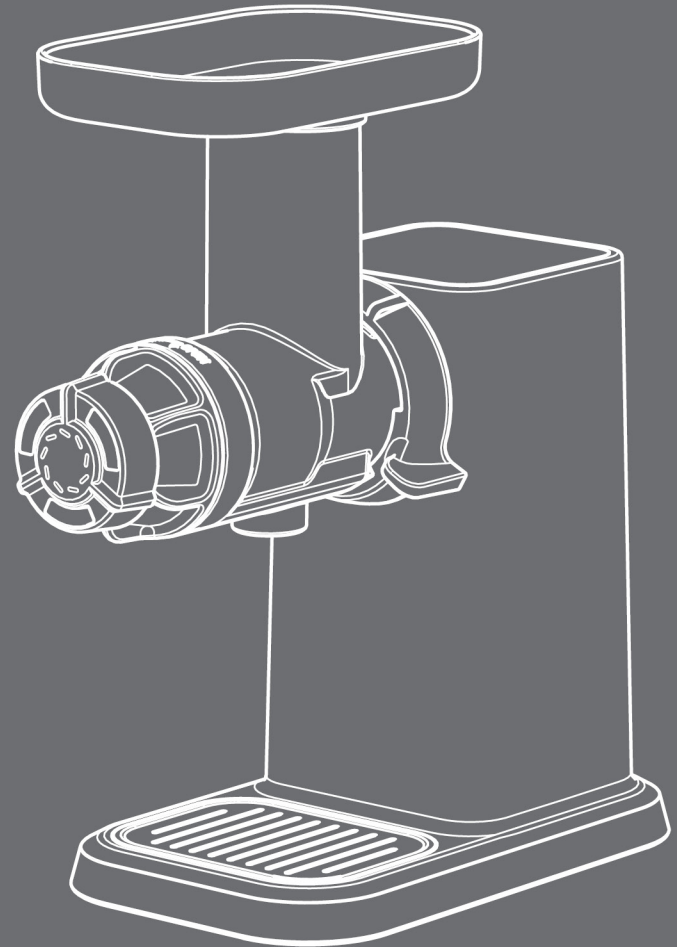


HUROM


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HUROM User Manual, For Household Use (Warranty Included)

1. Read "Cautions for Safe Use" (p2) Carefully and use the appliance properly.
2. Keep the manual where it can be found after use.
3. Design and product development may be upgraded without notice.
4. Any quality improvement are subject to change without notice.




Cautions for Safe Use


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

 **DO NOT PLUG OR PULL THE POWER CORD WITH WET HANDS.**
It may lead to electric shock or injury.

 **DO NOT CONNECT TO ANY OTHER POWER SOURCES THAN AC 230-240 VAC.**
It may cause electric shock, fire, or performance degradation. Using different voltage may shorten the motor's life or cause trouble.

 **PLUG THE POWER CORD ACCURATELY AND DEEPLY INTO THE OUTLET.**
It may cause electric shock and fire.

 **DO NOT BEND THE POWER CORD TOO MUCH, TE THE CORD, DAMAGE THE CORD, PULL THE CORD, PLACE THE CORD NEAR HEAT OR FIRE SUCH AS GAS RANGE, PLACE HEAVY OBJECTS ON THE CORD, PUSH THE CORD INTO THE NARROW SPACE, OR ALTER THE CORD.**
It may damage the power cord and cause fire or electric shock.

 **NEVER ALTER THE PRODUCT. ALSO, DO NOT DISASSEMBLE OR TRY TO REPAIR THE PRODUCT ARBITRARILY. DO NOT INSERT FINGER, METAL PIN, OR ANY OTHER ALIEN OBJECTS INTO THE GAP OR HOLE OF THE MAIN BODY.**
It may lead to fire, electric shock, injury, or damage. Contact HUROM's Customer Center for product repair and inspection.

 **IF THE POWER CORD IS DAMAGED, PLEASE CONTACT OUR CUSTOMER CENTER FOR INSPECTION. DO NOT ATTEMPT TO REPAIR OR ALTER THE CORD.** It may lead to fire, electric shock, and injury.

1. Please read <Cautions for Safe Use> thoroughly.
2. Please observe <Cautions for Safe Use> thoroughly.


 **DO NOT WET THE MAIN BODY OR SPRAY WATER ON THE MAIN BODY.**
Take cautions to ensure that the switch of the product does not come in contact with water or other alien substances.

 **DO NOT OPERATE THE SWITCH WITH WET HANDS.**
It may lead to electric shock and fire.


 **THE PRODUCT MUST BE GROUNDED FOR SAFETY. (MAKE SURE TO USE THE OUTLET WITH GROUND CONNECTION) ALSO, DO NOT GROUND TO GAS PIPE, PLASTIC WATER PIPE, TELEPHONE LINE, AND SO FORTH.**
It may lead to electric shock, fire, trouble, or explosion.

 **WHILE IN USE, DO NOT ATTEMPT TO DISASSEMBLE CHAMBER SET PARTS OR PLACE ALIEN OBJECTS SUCH AS FINGER AND SPOON INTO THE INLET OR JUICE OUTLET.** It may lead to injury, accident, and trouble.

 **DO NOT USE THE PRODUCT WITHIN THE REACH OF CHILDREN.**
Children must be advised not to play with this product. When the product is operated improperly by children or falls as a result, it may lead to injury or damage.

 **THE PERSON WHO IS NOT FAMILIAR WITH THE PRODUCT SHALL NOT USE THE PRODUCT BY HIMSELF OR HERSELF.** The person with physical impairment or psychological issues or the person without sufficient knowledge and experience of the product shall not use the product without another person for supervision.


 **DO NOT RUN THE PRODUCT WHEN THE CHAMBER CAP IS NOT FIT.**
It may lead to injury or trouble.

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

 **NEVER OPERATE THE MACHINE WITHOUT PROPERLY ASSEMBLING THE CHAMBER SET TO THE MAIN BODY.** It may lead to injury or trouble.

 **WHEN THERE IS A LEAK IN THE GAS SUPPLY, DO NOT TOUCH THE POWER CORD BUT OPEN THE WINDOWS FULLY FOR VENTILATION.** If not, it may cause injury, damage, or fire.

 **DO NOT INSERT A FINGER OR AN ALIEN SUBSTANCE INTO THE AUGER INSERTION. NEVER INSERT CHOPSTICK, SPOON, AND SO ON INTO THE JUICE/DREGS OUTLET.** It may lead to injury or trouble.

 **WHEN INSERTING INGREDIENTS INTO THE INLET, DO NOT USE OBJECTS (CHOPSTICK, SPOON, HARD OBJECT, ETC.) OTHER THAN THE PUSHER.** It may lead to injury or trouble.

 **IF THE AUGER STOPS IN THE MIDDLE OF USE, PRESS AND HOLD THE [REV] BUTTON FOR 2-3 SECONDS TO RUN IN REVERSE DIRECTION AND THEN PRESS THE [ON] BUTTON AGAIN.** If the product stops in the middle of use continuously, it may lead to part damage and performance degradation due to motor overheat. If the problem persists, stop the product and contact our Customer Center.

 **WHEN IN USE, DO NOT MOVE THE MAIN BODY OR REMOVE OR FIT THE CHAMBER SET OR PARTS.** It may lead to injury or trouble. Always stop the product and unplug the power cord first.

 **MAKE SURE THE TIE, LONG NECKLACE, SCARF, ETC. IS NOT TUGGED INTO THE INLET WHEN USING THE PRODUCT.** It may lead to injury, trouble, or breakage.

 **USE THE PRODUCT ON A FLAT AND STABLE PLACE.** It may lead to injury or trouble.

 **DO NOT USE THE PRODUCT CONTINUOUSLY FOR OVER 20 MINUTES IN EACH USE.** Overheated motor can cause trouble. Wait until the product comes to a complete stop and cool the motor sufficiently before you resume.

 **DO NOT GIVE SEVERE SHOCK TO THE PRODUCT OR DROP THE PRODUCT.**
It may lead to electric shock, breakage, or fire..

 **WHEN YOU HEAR STRANGE SOUND, SENSE EXCESSIVE HEAT, OR DETECT SMOKE, STOP USING THE PRODUCT IMMEDIATELY AND CONTACT OUR CUSTOMER CENTER.** However, the smell you sense when you use the product for the first time will naturally subside with time.

 **UNPLUG THE POWER CORD FROM THE OUTLET WHEN THE PRODUCT IS NOT IN USE. UNPLUG THE CORD BY THE HEAD OF THE PLUG INSTEAD OF THE CABLE.** If you pull the cable to unplug the cord, it may lead to injury, electric shock, or fire.

 **DO NOT CLEAN THE PRODUCT AT A HIGH TEMPERATURE ENVIRONMENT ABOVE 80°C. DO NOT PLACE THE PRODUCT IN THE DISHWASHER, DISH DRYER, OR MICROWAVE OVEN.** It may cause trouble or deformation.

 **THE PRODUCT IS APPROXIMATELY 5KG. WHEN MOVING THE PRODUCT, HOLD THE PRODUCT FIRMLY WITH BOTH HANDS.** If you hold it by the Chamber set only or hold it inappropriately, the main body will fall and cause injury or trouble.

 **DO NOT USE PRODUCT BUILT FOR HOUSEHOLD FOR COMMERCIAL USE.**
Extracting a large amount juice at once may lead to part damage. When you wish to use the product commercially, please consult our Customer Center for proper use.



Cautions in Use

● Ingredients that Require Caution and Preparing Each Ingredient

- When extracting a large amount of juice, repeat 'Disassemble after Extraction and Wash' process after extracting 1 kg or so.
- If ingredients have withered after prolonged storage in the refrigerator, soak them in mineral water for 10 minutes before extraction.
- When mincing dried ingredients, only use completely dried ingredients.

Pear, kiwi, Korean melon, apple, grape, etc.
Pear, kiwi, korean melon, and so on can be inserted with the seeds and peels intact. Note that the stalk end of oriental melon is bitter, and apple seeds are toxic, so it is recommended to remove them before extracting. For grapes, separate grapes from the vine.

Watermelon, pomegranate, orange, grapefruit, melon, lemon, etc.
Remove the outer peel of the vegetables and fruits, cut flesh into the size that fits the inlet. For pomegranate, remove outer peel and only use the flesh with the seed.

Mango, persimmon, peach, plum, apricot, cherry, etc.
Ingredients with seeds that cannot be chewed with teeth should have the seeds removed. If not, it will stop the product in use or cause part damage.

Water parsley, cactus, wheatgrass, etc.
For vegetables with long and tough fibers, cut them to 3~4cm in length. Insert them by handful so that they are not scattered.

Ginger, carrot, dandelion, potato, deodeok, pine needles, kudzu, etc.
For root vegetables, wash them in running water to remove alien substances such as soil before use. For materials containing a lot of fibers such as ginger, remove the peel, cut them into thin slices, and insert little by little. For pine needles, soak them in water for an hour and insert them while wet.

● The following ingredients are prohibited.

They can cause breakage and trouble of Chamber, auger, juicing stem, and mincing stem.
(To find out about extractability, please contact HUROM Customer Center for detailed information.)

- Ingredients that are not extractable like sesame seeds, coffee beans, barks, etc.
- Ingredients that cannot be extracted due to their characteristics like oleasters, aloe, and cactus.
- Fruits (e.g. grapes, raspberry, mulberry) or enzymes (e.g. angelica, wasong) that are preserved in alcohol, honey, sugar, etc.
- Spices like pepper seeds, Chinese pepper, and cinnamon.
- Unsoaked grains like rice, wheat, and beans.
- Dried medicinal herbs, safflower, unpeeled acorns, dried shitake, semisulcospira libertina, crab shells.
- Extremely hard ingredients like frozen meat or frozen fish (slightly thaw frozen ingredients before usage).
- Stone fruits with seeds that cannot be chewed with teeth (e.g. mango, cherry, peach, plum, permisson). Always remove seeds from such ingredients before usage.

● Do not store extracted juice for a long time. We recommend that you have the juice right after extracting.

- **Do not crush dry grains. Soak them in water thoroughly before use. For soaked rice, glutinous rice, and so on, insert it in small amounts.**
- If you insert it in large amounts, the product might stop for safety reasons.

● When using the mincing function, insert materials in small amounts.

- If not, the product might stop for safety reasons.

● Do not re-extract the dregs from previous extraction.

- **When mincing meats, thaw the frozen meat slightly before use.**
- You must remove pork rind, tendon, and bone. Slice the meat 1-2cm thick and insert it piece by piece.
For raw meat, frozen the meat slightly before use.
(Freeze for about 1-2 hours, to the state where it is not too tough.)

● If dough is too thick, the machine may stop running.

- **In the event of kneading, insert extra when dough is invisible to the naked eye because it is rolled in the mincing stem of the chamber set.**
- Insert a small quantity of dough slowly. If a large quantity is inserted, the machine may stop running.

● Do not idle the product before inserting ingredients.

- **Do not use the product continuously for over 20 minutes in each use.**
- Overheated motor can cause trouble.
Wait until the product comes to a complete stop and the motor is sufficiently cooled before use.

● While in use, do not insert chopstick, spoon, and so on into the inlet, juice outlet, and pulp outlet.

- Do not use objects other than the pusher to push in the ingredients. (it can be stuck with the auger to cause breakage, injury, or trouble)
- Make sure the area around the switch does not come in contact with alien substances. (it may lead to electric shock, electric leakage, and fire)

● Do not push in a large amount of ingredients at once. Check if the dregs are discharged smoothly during extraction and insert small amounts each time.

- Inserting a large amount of materials at the same time can cause the product to stop while it is in use or cause a failure.

● After washing, dry the parts completely before storing.

- The exposure of the metal part of the chamber to salinity may lead to corrosion. Please wash the parts in clean water instantly after use and dry thoroughly.
- High-hardness metal was used for enhanced performance. Negligence in properly storing parts may cause corrosion. Store the parts carefully.



Before Requesting for Repair

Before requesting for repair, check the following. About requesting for repair services or any inquiry you may have while using the product, please contact our Customer Center or homepage at <http://www.globalhurom.com>. Check the manufacturer's number or barcode when requesting for follow-up service or parts.

● I hear some sound from the Chamber set.

- >>It can make louder than usual sound when crushing hard ingredients, but this is normal. Use the product on a flat and stable place.

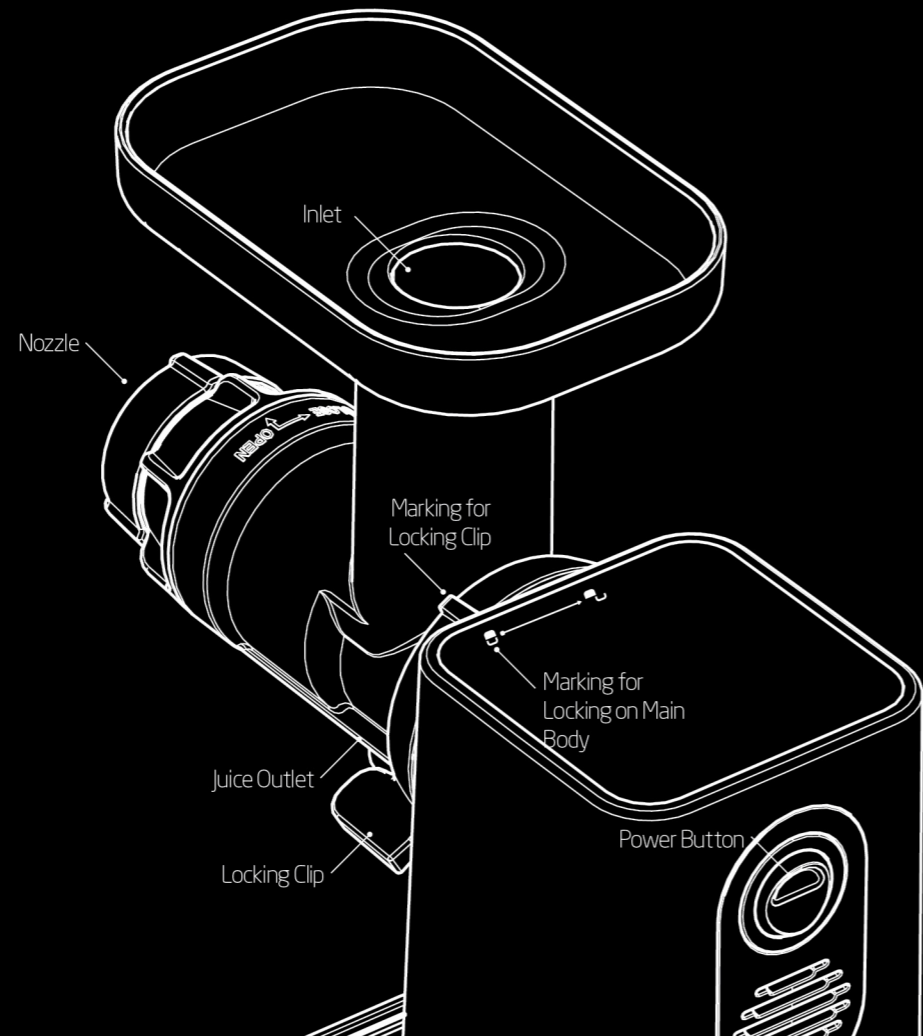
● I am getting less juice than usual.

- Is the juicing stem blocked? Are the ingredients not fresh? Did you put frozen vegetables or fruits?
>>The juicing stem can be blocked by ingredients. Wash and try again. The extraction rate drops noticeably when you use vegetables and fruits that are not fresh or frozen as it contains less moisture, and this may result in thick juice.

● The auger is not running.

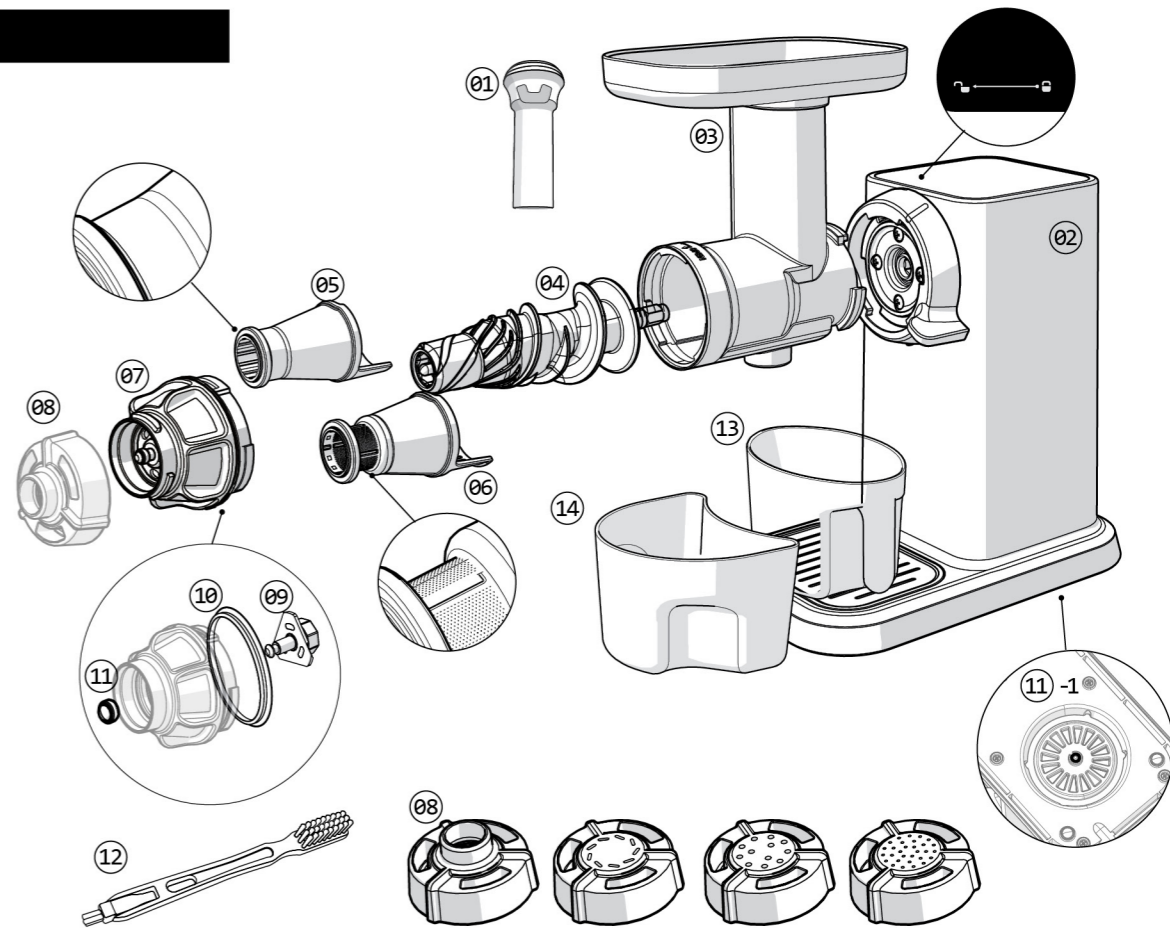
- Did you put ingredients that you are not supposed to put in?
- Did you put too much ingredient or hard ingredient?
>>Press and hold the [REV] switch for 2~3 seconds, and then press the [ON] switch. Repeat this process. If this does not make the auger run, stop the product, disassemble the chamber set, wash, and resume.
- Did you put frozen meat or fish?
>>Slightly thaw frozen ingredients before usage.

1 Parts and Assembly



Part Names

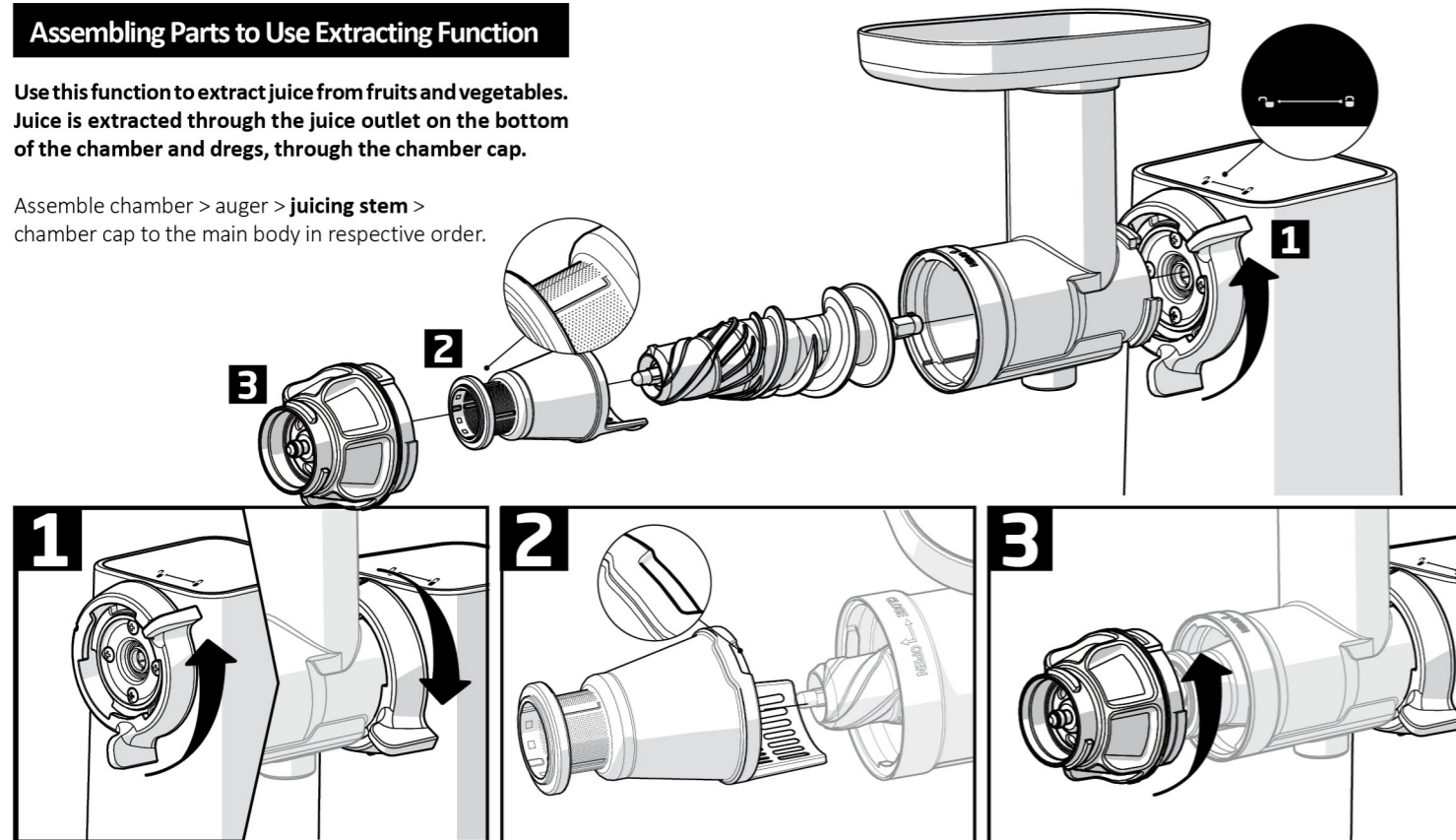
- ① Pusher
- ② Main body
- ③ Chamber
- ④ Auger
- ⑤ Mincing stem
- ⑥ Juicing stem
- ⑦ Chamber cap
- ⑧ Nozzle
 - Cylindrical nozzle
 - Flat noodle nozzle
 - Thick noodle nozzle
 - Thin noodle nozzle
- ⑨ Blade
- ⑩ Chamber packing
- ⑪ Blade stopper
- ⑪ -1 Spare Blade stopper
- ⑫ Cleaning brush
- ⑬ Juice container
- ⑭ Pulp container



Assembling Parts to Use Extracting Function

Use this function to extract juice from fruits and vegetables. Juice is extracted through the juice outlet on the bottom of the chamber and dregs, through the chamber cap.

Assemble chamber > auger > **juicing stem** > chamber cap to the main body in respective order.



1. Turn the locking Clip of the main body counterclockwise (↺) to open, place the chamber, and turn the locking Clip (↻) clockwise to lock.

2. Assemble auger > juicing stem to the chamber assembly in respective order. Place the auger until its shaft completely fits into the main body. Make sure the groove on the juicing stem faces up when assembling the parts.

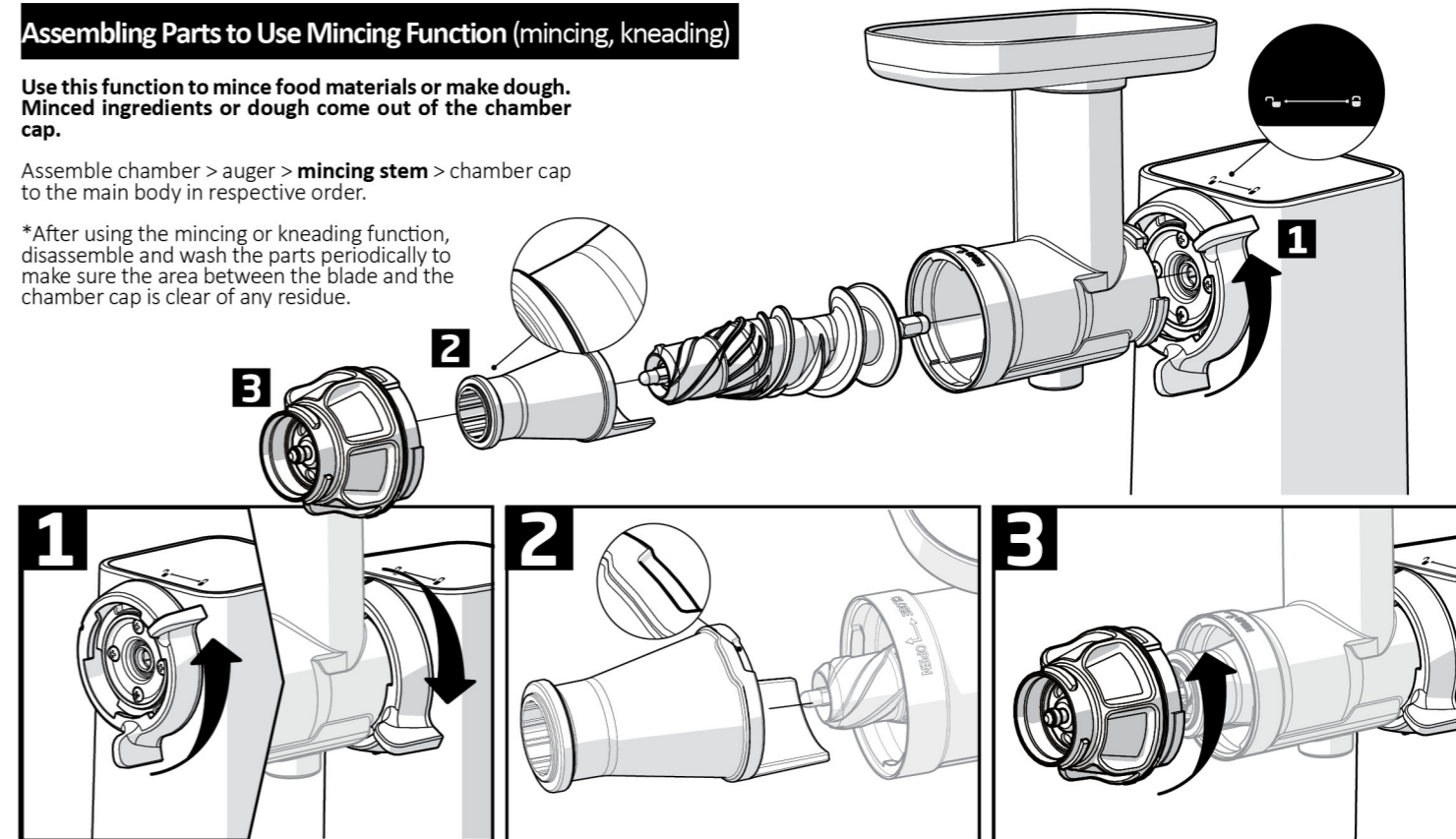
3. Turn the chamber cap counterclockwise (↺) to fit.

Assembling Parts to Use Mincing Function (mincing, kneading)

Use this function to mince food materials or make dough. Minced ingredients or dough come out of the chamber cap.

Assemble chamber > auger > **mincing stem** > chamber cap to the main body in respective order.

*After using the mincing or kneading function, disassemble and wash the parts periodically to make sure the area between the blade and the chamber cap is clear of any residue.



1. Turn the locking Clip of the main body counterclockwise (↺) to open, place the chamber, and turn the locking Clip (↻) clockwise to lock.

2. Assemble auger > mincing stem to the chamber assembly in respective order. Place the auger until its shaft completely fits into the main body. Make sure the groove on the mincing stem faces up when assembling the parts.

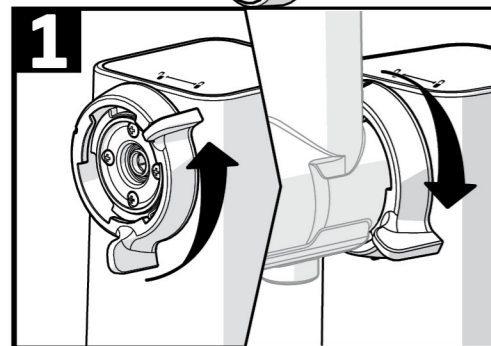
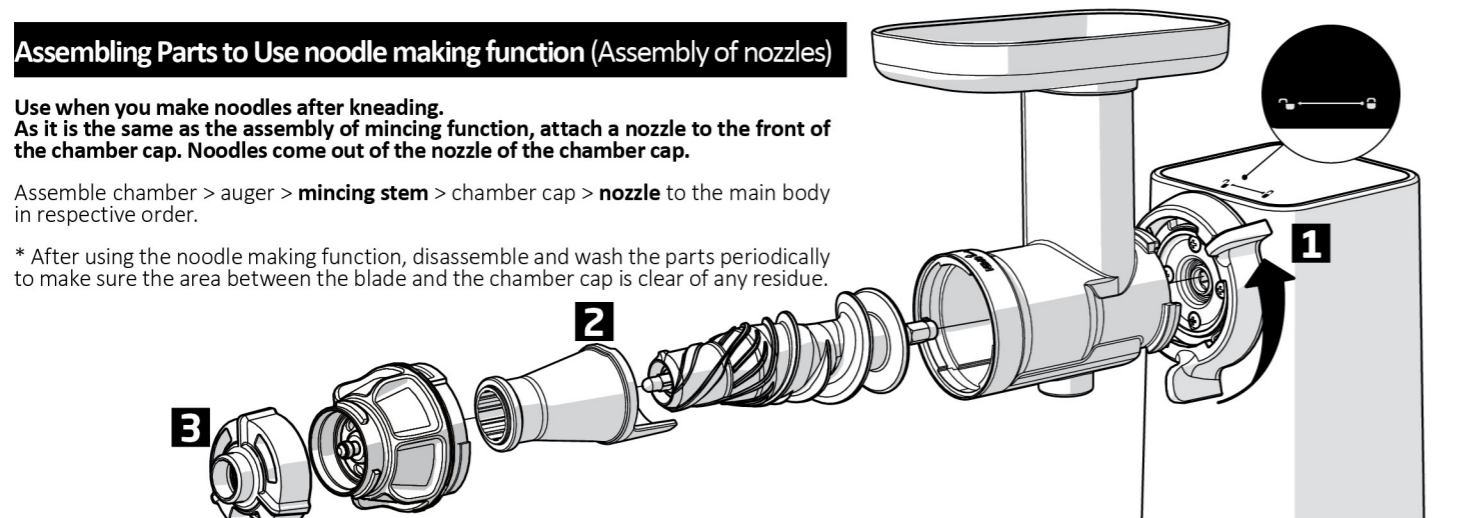
3. Turn the chamber cap counterclockwise (↺) to fit.

Assembling Parts to Use noodle making function (Assembly of nozzles)

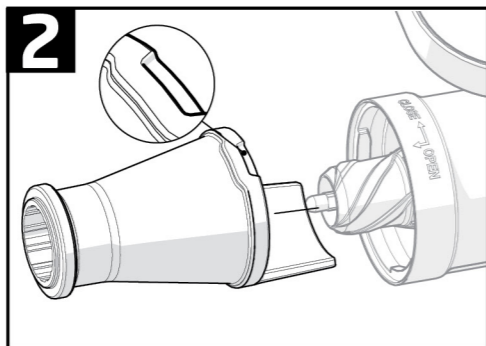
Use when you make noodles after kneading.
As it is the same as the assembly of mincing function, attach a nozzle to the front of the chamber cap. Noodles come out of the nozzle of the chamber cap.

Assemble chamber > auger > **mincing stem** > chamber cap > **nozzle** to the main body in respective order.

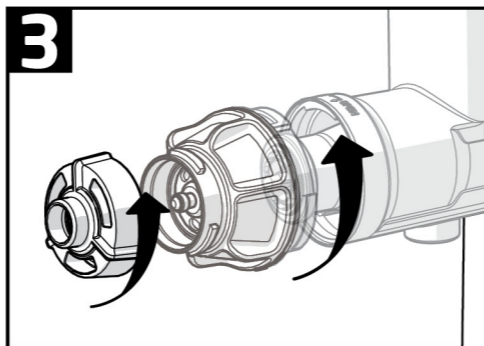
* After using the noodle making function, disassemble and wash the parts periodically to make sure the area between the blade and the chamber cap is clear of any residue.



1. Turn the locking Clip of the main body counterclockwise (↺) to open, place the chamber, and turn the locking Clip (↻) clockwise to lock.



2. Assemble auger > mincing stem to the chamber assembly in respective order. Place the auger until its shaft completely fits into the main body. Make sure the groove on the mincing stem faces up when assembling the parts.



3. Turn the chamber cap counterclockwise (↺) to fit. Select a nozzle that is suitable for the shape of a noodle you want to make and connect it to the chamber cap.

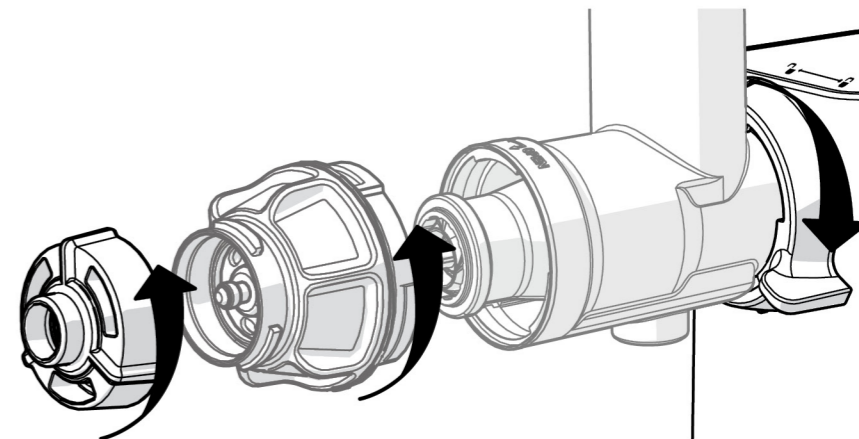
Instruction manual of each nozzle

Use when you make noodles after kneading.
(use of mincing function of dough)

The shape of a noodle differs depending on the shape of the outlet of a nozzle.

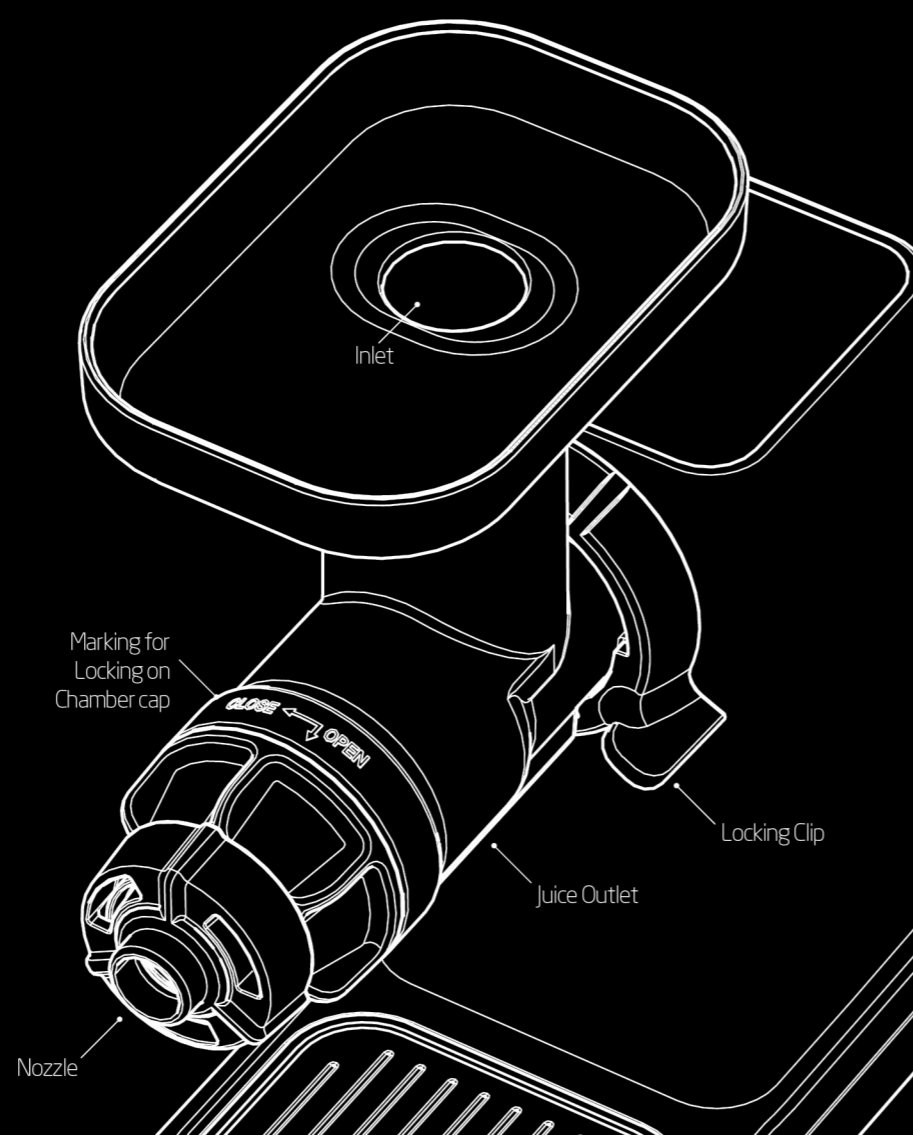
Select a nozzle that is suitable for the shape of a noodle you want to make.

Unless all parts are properly assembled, a nozzle may be separated while the machine is running.
Turn a nozzle counterclockwise and assemble properly.



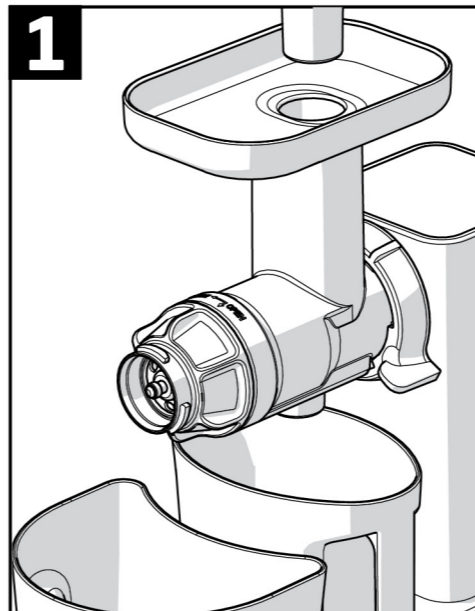
Cylindrical nozzle	Flat noodle nozzle	Thick noodle nozzle	Thin noodle nozzle
The thickness of a noodle : less than 2 cm stir-fried rice cake (Tteok-bokki), fish cake, a meatballs, etc.	The thickness of a noodle : less than 5 mm noodle soup (Kalguksu), fettuccine, tagliatelle, etc.	The thickness of a noodle : less than 3 mm udon, spaghetti, linguine, etc.	The thickness of a noodle : less than 1.9 mm plain noodles, buckwheat noodles, capellini, etc.

2 Using Juicer

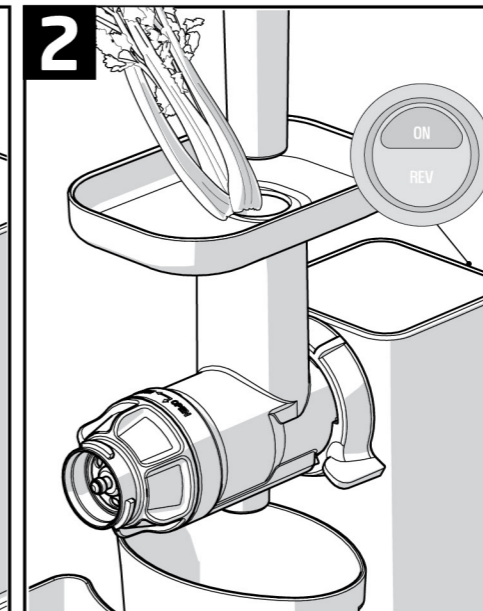


Extracting Juice

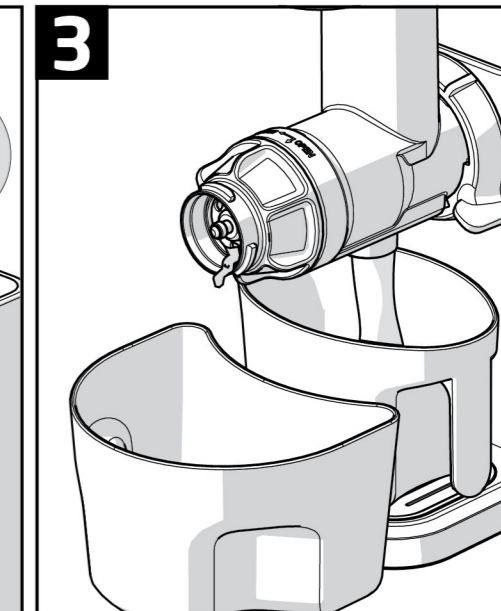
Use this function to extract juice from fruits and vegetables.



Place the dregs cup under the chamber cap and juice cup, under the juice outlet.



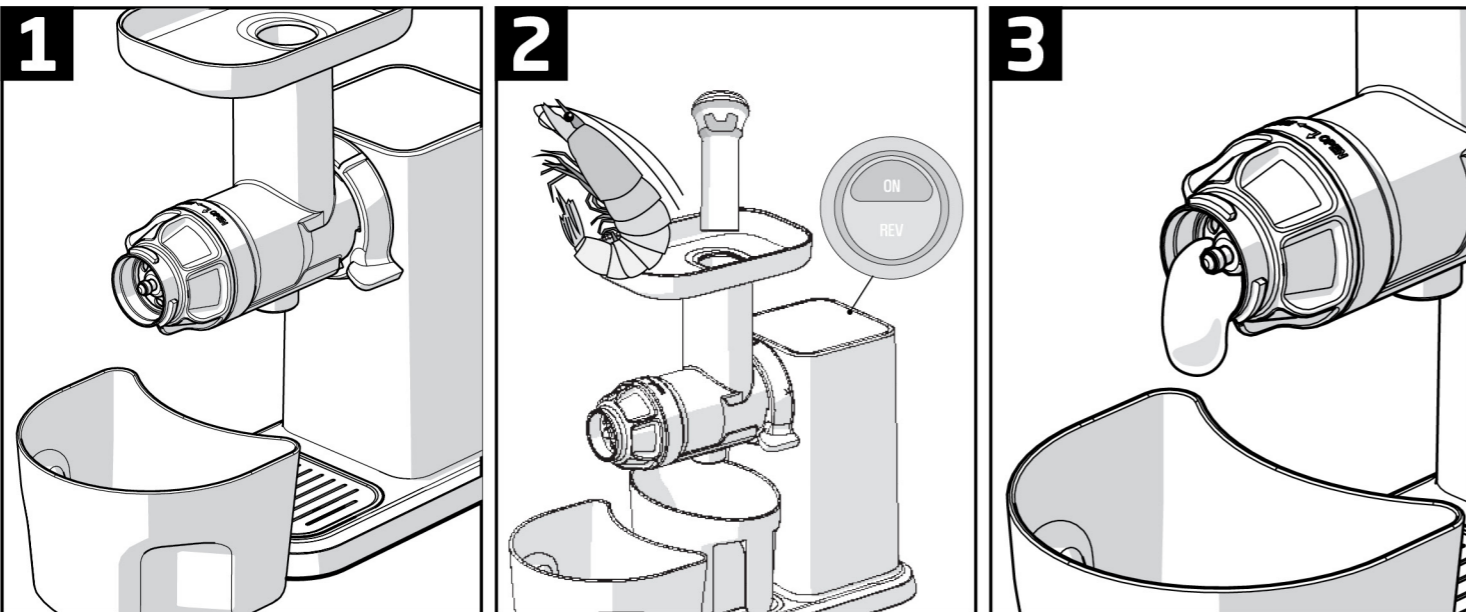
Insert ingredients into the inlet and press [ON] button on the back of the main body. Press the ingredients down with the pusher to ease the insertion.



Dregs are discharged through the chamber cap and the juice is extracted through the juice outlet on the bottom of the chamber.

Mincing

Use this function to mince food materials. (Insert ingredients in small amounts.)



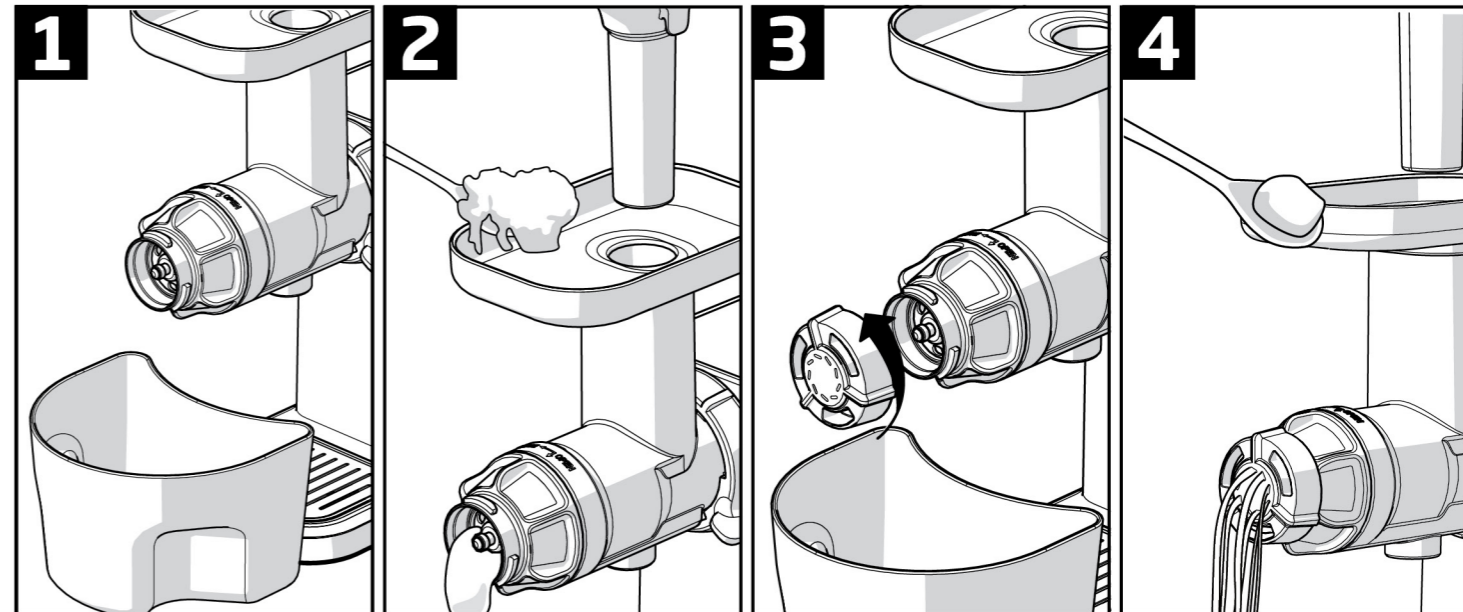
Place a dish under the chamber cap.

Insert ingredients into the inlet and press [ON] button on the back of the main body. Press the ingredients down with the pusher to ease the insertion.

Minced materials will be discharged through the chamber cap.

Making noodles

Use when you make noodles after kneading.
(After dough is rolled in a mincing stem, insert a little dough for good measure.)



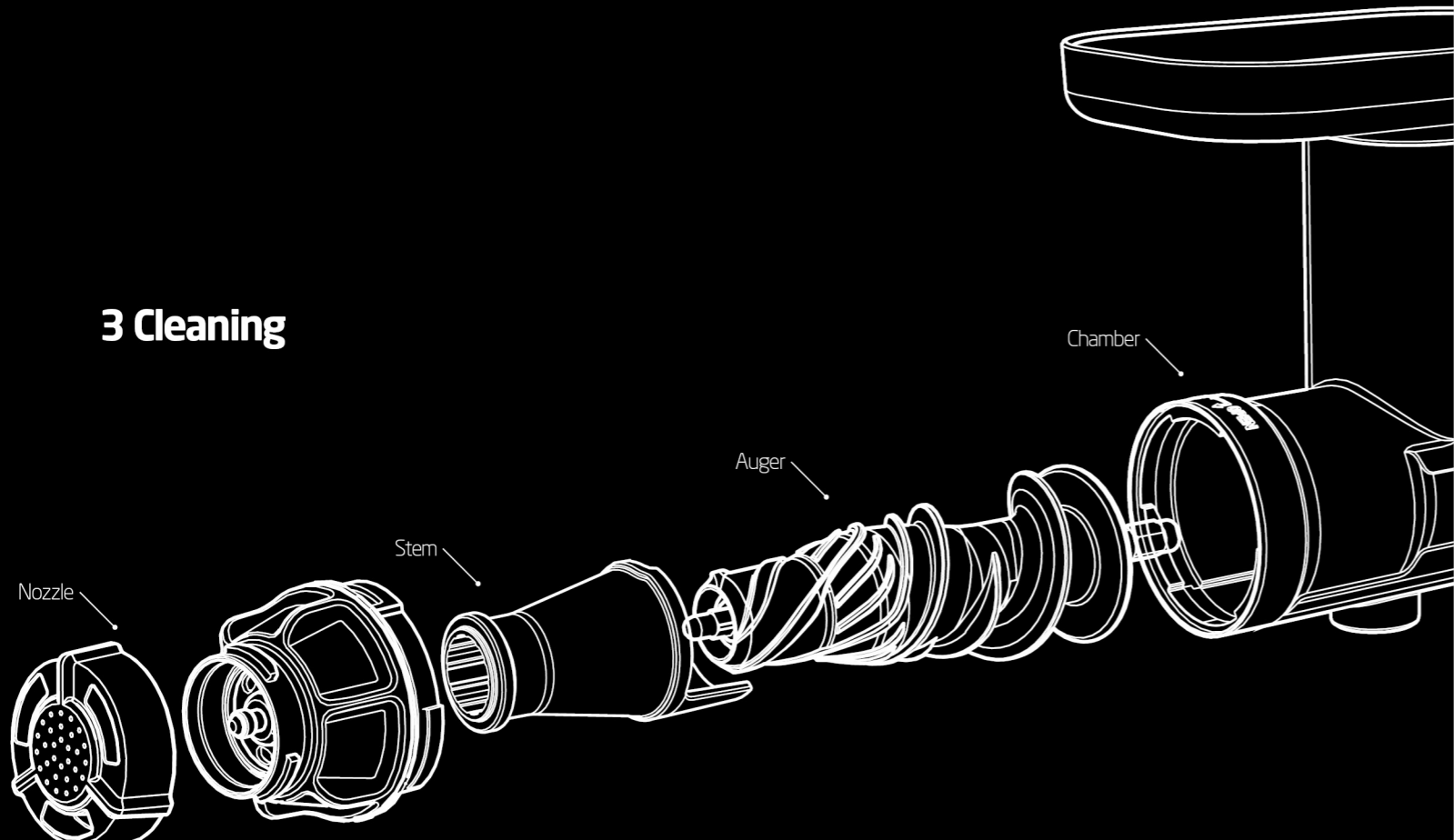
Place a dish under the chamber cap. Press [ON] button on the back of the main body.

Insert dough by a spoonful.
After dough is rolled in a mincing stem, insert a little dough for good measure.
Repeat the insert process 2 to 4 times.

Select a nozzle that is suitable for the shape of a noodle you want to make and connect it to the chamber cap.

Insert a loaf of the dough of 2
If noodles are re-inserted, this may lead to the damage of the product or its components. Re-insert 3 times and less.

3 Cleaning



Cautions in Cleaning

- 1. Do not touch the product in operation or the power cord with wet hands.** It involves the risk of product damage, electric shock, and injury.
- 2. Disassemble the chamber set after the product stops completely.** The product will stop slowly for safety. Any attempt to disassemble parts before the product comes to a complete stop may lead to injury or product damage.
- 3. Clean immediately after use.** Residues may dry and stuck on the parts and make it difficult to disassemble and clean or even deteriorate the performance.
- 4. Wipe the main body cleanly with the towel squeezed dry or soft cloth.** The product is not completely waterproof; please take cautions to prevent water from getting into the machine.
- 5. Do not attempt to clean the product with boiling water or by using hot temperature.** Do not use steel wool, abrasive, sink solvent, or sharp cleaning tools. Do not place the product in the dishwasher or dish dryer.
- 6. After washing, dry the parts completely before storing.** The exposure of the metal part of the chamber to salinity may lead to corrosion. Please wash the parts in clean water instantly after use and dry thoroughly.
- 7. Take cautions not to hurt your hands when washing the blade of the chamber cap.**

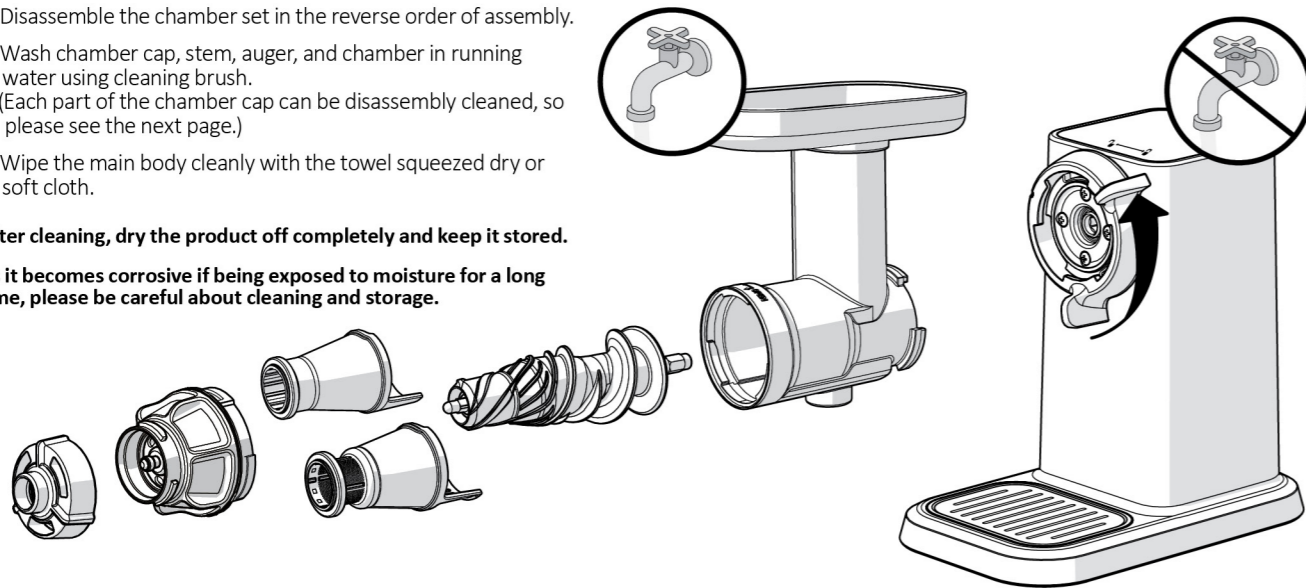
Cleaning

Wash the chamber set in water and wipe the main body with the cloth squeezed dry.

1. If the locking clip of the main body is turned counterclockwise (↺) you can disassemble the chamber set from the main body.
2. Disassemble the chamber set in the reverse order of assembly.
3. Wash chamber cap, stem, auger, and chamber in running water using cleaning brush. (Each part of the chamber cap can be disassembly cleaned, so please see the next page.)
4. Wipe the main body cleanly with the towel squeezed dry or soft cloth.

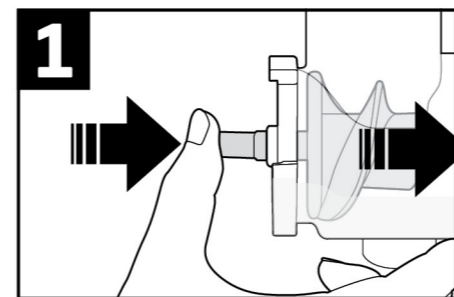
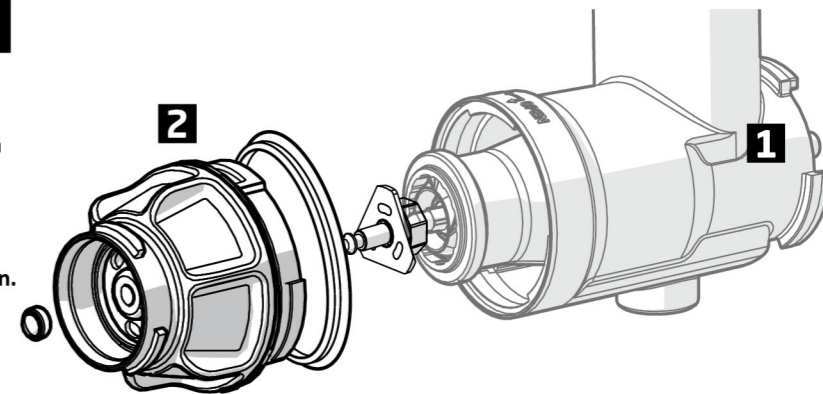
After cleaning, dry the product off completely and keep it stored.

As it becomes corrosive if being exposed to moisture for a long time, please be careful about cleaning and storage.

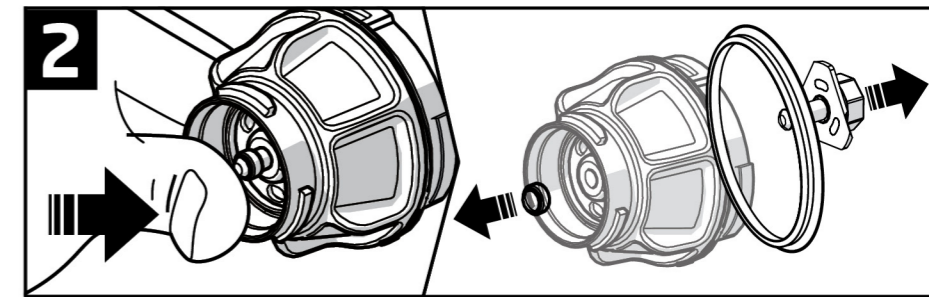


How to disassemble and clean each part

1. The chamber cap is separable with a stopper, a chamber cap, a chamber cap packing and a blade.
2. Clean it separately on a regular basis to prevent residues from remaining between the blade and the chamber cap. After cleaning, dry the product off completely and keep it stored. As it becomes corrosive if being exposed to moisture for a long time, please be careful about cleaning and storage.
3. Assemble the packing of the chamber cap in the right direction. otherwise, juice may leak.



Augers are easily disassembled if you press a auger spindle from the back of the chamber.



Press the blade shaft with hands to disassemble stopper and blade.

If you lose the stopper, use the spare attached to the bottom of the main body. (when disassembling, be careful of not hurting your hands.)

After cleaning disassembled parts, dry them off completely and assemble.

1. Put blade inside blade and place the stopper in front of the chamber cap.
2. When assembling the chamber cap packing, make sure the wider side faces outside. (If they are assembled in the reverse direction, juice may leak.)

Warranty

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

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

Hurom provides warranty for one (1) year from the date of purchase by the original purchaser. Coverage is valid only with proof of purchase from an Authorized Local Distributor. (No international warranty available)

This warranty does not apply to damages caused by accident, misuse, abuse, commercial use, alteration, failure to follow operating instructions, or damage caused by parts or service unauthorized by HUROM. Damages caused by transportation must be claimed with carrier. HUROM disclaims all responsibilities for consequential damages from incidental losses caused by use of this appliance.

Please check the bottom of your Hurom product for a sticker with a barcode. This barcode sticker helps verify a genuine Hurom product and identify the product manufacturing date. Hurom's manufacturer's warranty does not cover products with missing or damaged barcode stickers. Products are to be inspected upon receipt.

For service and assistance with technical difficulty, please contact our local Customer Service Center.

Product Specifications

- **Product Name** Juice extractor
- **Model Name** GI Series
- **Rated Voltage** 230 – 240 V
- **Rated Frequency** 50 Hz
- **Rated Power Consumption** 150 W
Energy efficiency is low at high rated power consumption(W).
- **RP M** 64 rpm
- **Cord Length** 1.4 m
- **Motor** Single-phase induction motor
- **Fuse** 250 V 5 A
- **Weight** 4.7 kg
- **Outward Dimension** Width 319mm
Length 161mm
Height 367mm
- **Rated Operating Hour** Less than 20 minutes

Customer information

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

HUROM

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