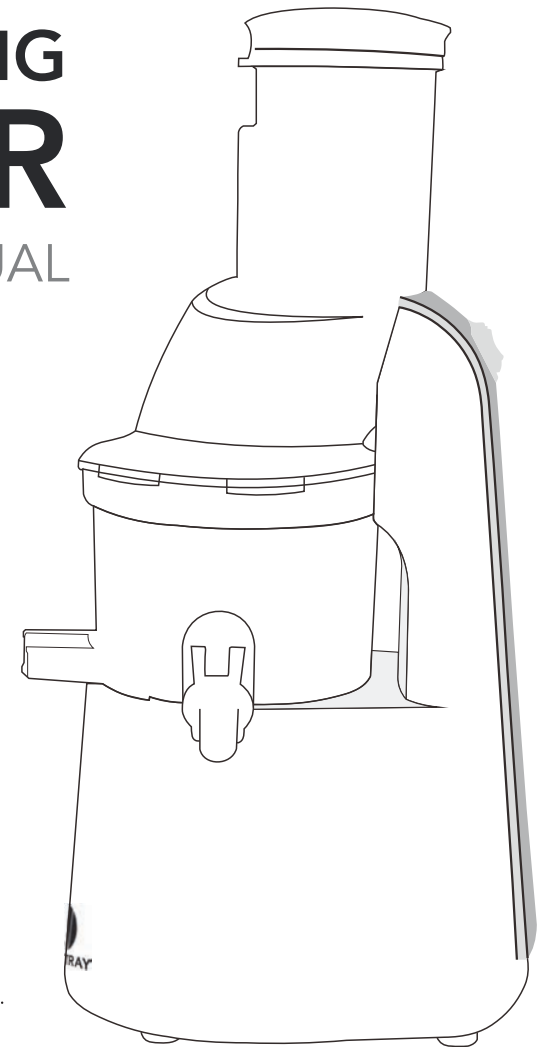




WWW.VENTRAY.COM

MASTICATING JUICER

OWNER'S MANUAL



Please keep this manual for future references.
All pictures in this manual are for illustration
purposes only. The actual product may differ.

Household use only.

Thank you for choosing Ventray professional kitchen appliance!

Following the instructions in this owner's manual, you are about to enjoy freshly squeezed juice right from your kitchen.

Please read all safety information, warnings and operational guide before getting started. Always set your juicer on a level surface and clean your juicer before the first use and after each use.

- 4 Important safeguards
- 6 Parts
- 7 How to assemble
- 10 Operating instructions
- 11 Preparing ingredients
- 18 Care and cleaning
- 19 Troubleshooting
- 22 Specifications

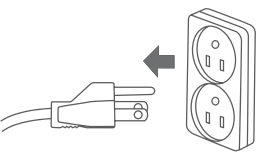

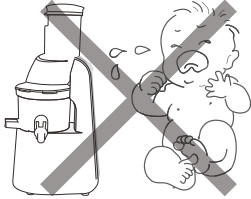
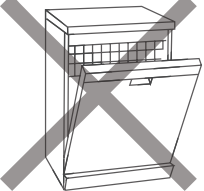
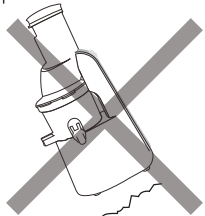

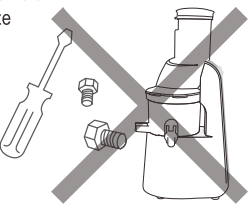
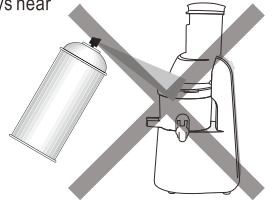
IMPORTANT




To avoid injury, read and understand the entire owner's manual before using this appliance.

IMPORTANT SAFEGUARDS

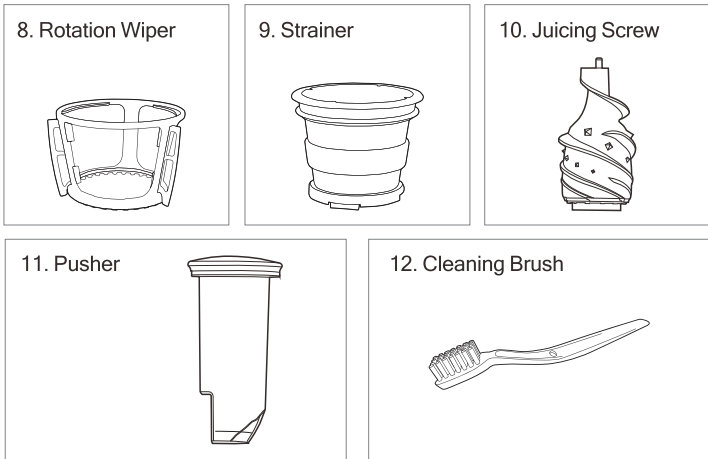
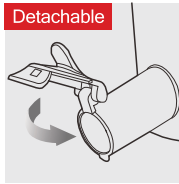
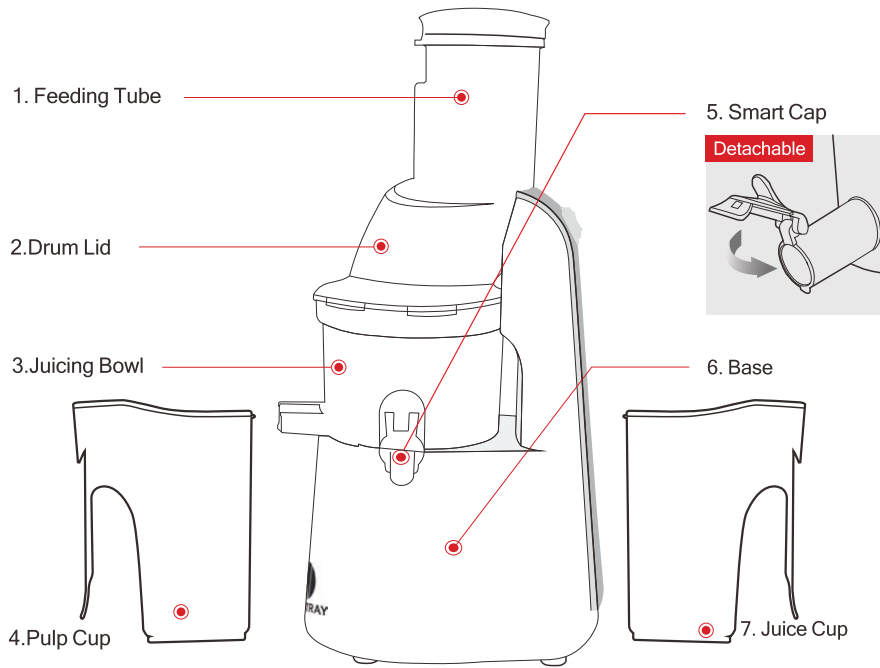
The following precautions are provided to ensure the safety of the user. Please carefully read through the precautions and exercise care when using the appliance.

<p>Unplug the power cord when not in use.</p>  <p>!</p>	<p>Do not put fingers or other objects in to the feeding tube while it is in operation; *It may cause injury.</p>  <p>⊘</p>
<p>Do not keep or operate the appliance near infants or toddlers; *It may injure them.</p>  <p>⊘</p>	<p>Do not put the juicer parts in the dishwasher or extremely hot water; *The parts may wear faster.</p>  <p>⊘</p>
<p>Do not use the appliance on an uneven surface; * It may cause a malfunction if the appliance tips over.</p>  <p>⊘</p>	<p>Do not use any hazardous chemicals to clean the appliance; * It may change the color of the appliance or result in a fire.</p>  <p>!</p>
<p>Do not repair, disassemble the base, or customize the appliance; * The appliance may not operate properly causing fire, electric shock, or injury.</p>  <p>⊘</p>	<p>Do not spray water or flammable sprays near the appliance; * It may cause an explosion or electrical shock.</p>  <p>⊘</p>

IMPORTANT SAFEGUARDS

 To avoid the risk of injury or death, the following basic safety precautions should always be followed when using your Ventray product.

- Read all instructions. Save these instructions for future references.
- To avoid risk of electrical shock, do not put motor or base of unit in water or other liquid.
- This appliance is not intended for use by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Close supervision is required when any appliance is used by or near children or incapacitated persons.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts.
- 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 Ventray at support@ventray.com at once for examination, repair, or replacement.
- The use of attachments not recommended or sold by Ventray may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Always make sure juicer cover is clamped securely in place before motor is turned on. Do not unfasten clamps while juicer is in operation.
- Be sure to turn switch to OFF position after each use of your juicer. Switch off the appliance and disconnect from supply before disassembly, changing accessories or approaching any moving parts.
- 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 not possible turn the motor off and disassemble juicer to remove the remaining food.
- Do not use the appliance if the rotating sieve is damaged.
- When a separable pulp container is provided, Do not operate without the pulp container in place.
- Please do not alter the appliance in anyway.
- Do not use the appliance for anything other than its intended purpose as described in the manual.
- The appliance should be used for limited duration each time to prevent overheat.
- This appliance is intended to only be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
 (It may void the manufacturer warranty if the product is abused or commercially used.)
- If this appliance is given as a gift, please include the manual with the product.



- ! Wash all parts except the base before first use.
- ! Ensure that the compression silicone and silicone ring are assembled properly.

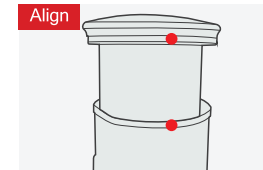
STEP 1

Top-set assembly

Detailed instructions on next page.

Align the red dots ● on each part and assemble in the order shown. Once assembled, turn the drum lid clock wise to close.

Pusher



Align the dots ●

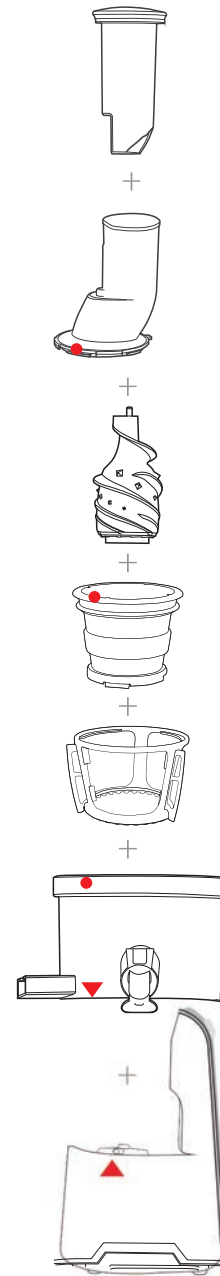
STEP 2

Top-set to base assembly

Detailed instructions on page 8.

Place the bowl on the base so that its grey arrow lines up with the black arrow on the base

* The products illustrated/photographed in this booklet may vary slightly from the actual product

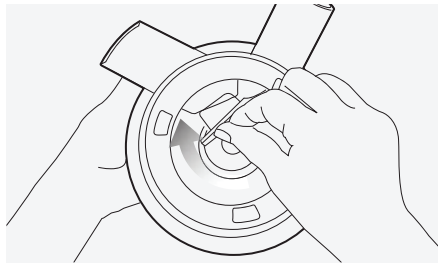


HOW TO ASSEMBLE

STEP 1 Top-set assembly

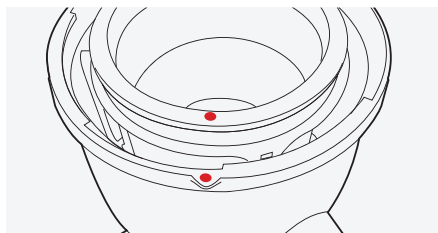
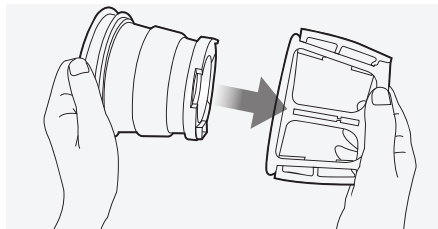
- ❗ Wash all parts except the base before first use.
- ❗ Ensure that the compression silicone and silicone ring are assembled properly.

- 1** Firmly insert the compression silicone into the slot below the pulp spout.



- ❗ Juicer may leak if not assembled properly.

- 2** Assemble the strainer into the rotation wiper then place this assembly in to the juicing bowl ensuring the red dot on the strainer is aligned with the red dot on the juicing bowl.

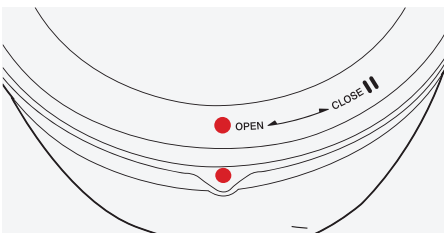
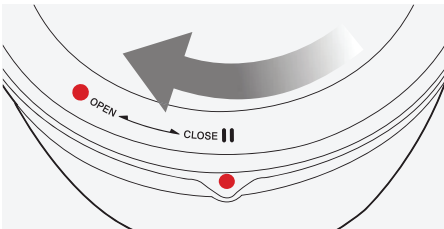


- 3** Place the juicing screw into the strainer. Turn and press down on it until it clicks into place.



- ❗ The juicing screw needs to be locked in place in order to close the drum lid.

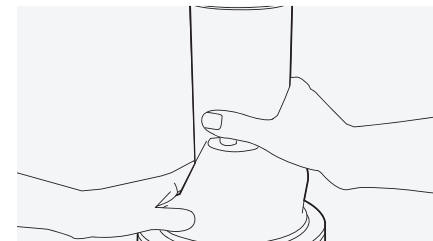
- 4** Place the drum lid on to the juicing bowl aligning the red dot on the drum lid with the red dot on the juicing bowl. Turn clockwise to close, aligning the red dot on the drum lid with the close mark.



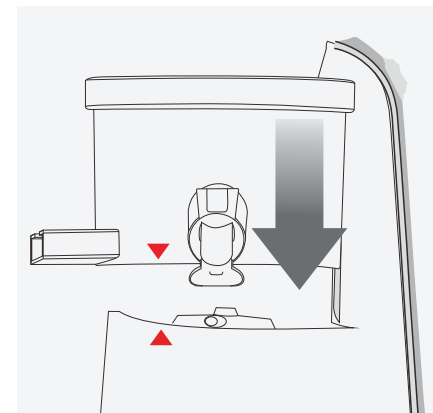
HOW TO ASSEMBLE

STEP 2 Top-set to base assembly

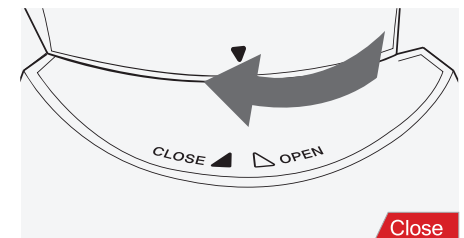
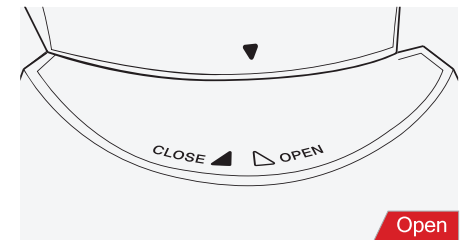
- ?** For easy assembly hold the drum lid by grabbing the feeding tube and turn clockwise as shown.



- 5** Place the bowl on the base so that its grey arrow lines up with the black arrow on the base.

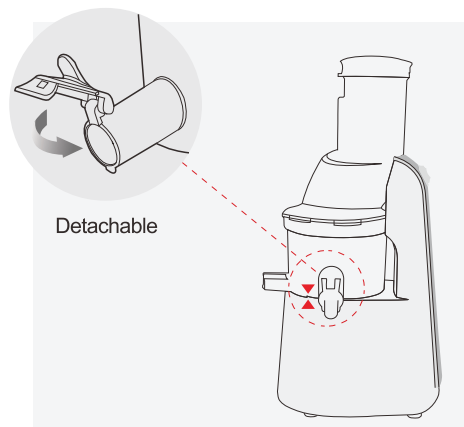


- 6** Open/Close mark on the top-set.



- ❗ Juicer will not operate if parts are not assembled properly.


- 7** Place the pulp cup under the pulp spout and place the juice cup under the juice spout as shown in the illustration.



OPERATING INSTRUCTIONS

STEP 1 After preparing the ingredients, plug the power cord into a grounded wall outlet.

WARNING



Electrical Shock Hazard.

- DO NOT touch the power cord with wet hands.
- DO NOT remove ground.
- DO NOT use an adapter or extension cord.






STEP 2 Press the **FORWARD** button to operate.



- FORWARD** Pulls down and slowly masticates the ingredients.
- OFF** Stops operation
- REVERSE** Pushes the ingredients back up to dislodge them when jammed.

? The Reverse button functions only when the switch is pressed and held.

? If the juicer stops during operation

- 1**  Switch the button to OFF position
- 2**  Press and hold the REVERSE button until the ingredients become dislodged.
 - !** Let the juicer stop completely before using the REVERSE button to prevent malfunction.
- 3**  Switch the button to OFF position
 - !** Let the juicer stop completely before using the FORWARD button to prevent malfunction.
- 4**  Press switch to FORWARD position to resume juicing operation.
- 5**  Repeat steps 1-4 as needed.

? If regular operation cannot be resumed after these steps, switch the juicer off, unplug the power, disassemble and clean the parts before operating the juicer again.

OPERATING INSTRUCTIONS

STEP 3 Insert the prepared ingredients one piece at a time.

- !** For fibrous leafy vegetables (celery, kale, etc.): Separate each stem. Cut the outer stems that are thick and tough to 4 inches long or less.
- !** Bundle up the leafy vegetables as inserting into the juicer. Alternate between leafy parts and stems.
- !** Before extracting, remove hard seeds or pits in ingredients.
When juicing frozen fruits with small seeds, ensure that even the seeds are completely thawed.
- !** Insert the ingredients one piece at a time.
- ?** After inserting ingredients, use the pusher only when necessary. Excessive use of the pusher may affect the juice quality, especially when juicing soft ingredients such as tomatoes and apples.

? Use of the smart cap








- ?** After juicing, close the smart cap to stop the juice from dripping, especially when disassembling the juicing bowl off the base.
- ?** When making different juices quickly rinse away any leftover flavors by running a glass of water in the juicer with the smart cap closed.
- !** Leave the smart cap open when juicing ingredients that create excessive foam during extraction, (e.g. apples, celery).
- !** Pay close attention when operating with the smart cap closed. Juice may overflow if the juice collected in the juicing bowl exceeds its capacity marked on the bowl.

STEP 4 Switch the juicer OFF after juice and pulp are completely extracted.


- ?** After each extraction, run the juicer for an additional 30 seconds to let the juicer extract the remaining pulp. It is the easiest to open the drum lid when all ingredients are extracted.
- ?** When the drum lid is stuck, press the REVERSE - OFF - FORWARD buttons in this order; switching back and forth 2 or 3 times to dislodge the ingredients. Then place hands on top of the drum lid and firmly press down while simultaneously turning the drum lid counter clockwise to open.
- ?** Depending on the ingredients, pour water down the feeding tube to rinse out the interior of the juicing bowl and then attempt to remove the drum lid.

OPERATING INSTRUCTIONS

 Always make sure the juicer is switched OFF and unplugged from the power outlet when not in use.

-  Operating the juicer without ingredients can cause damage to the screw.
-  Do not continuously operate the juicer for more than 30 minutes. Prolonged operation can damage the motor from overheating. After continuous use, let the juicer rest for 30 minutes to cool down before starting another session.
-  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.
-  Do not put dried or hard ingredients such as whole grains, fruits with hard seeds or ice into the juicer. These may damage the juicer parts (e.g. juicing bowl, juicing screw, and strainer).
 - Beans or grains can be used only 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.
-  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 juicing screw, it may reduce performance and damage the parts.
-  Do not reinsert the extracted pulp into the juicer. This can cause the juicer to stop or cause the drum lid stuck.
-  After juicing ingredients with seeds such as grapes, thoroughly clean all the crevices on the bottom of the juicing screw.

PREPARING INGREDIENTS

 Failure to follow the instructions in the owner's manual may damage the juicer and/or its parts and void the manufacturer warranty.

 **DO NOT** put the following ingredients into the juicer



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 or animal oil

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

Ventray Masticating 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 result, each ingredient should be prepared and extracted depending on its characteristics and properties.



PREPARING INGREDIENTS

- ❗ If the juicer is jammed or if the drum lid does not open, press the REVERSE button and hold until it becomes dislodged. Repeat REVERSE-OFF-FORWARD as needed.
- ❗ Continue operating the juicer until all the ingredients in the juicing bowl are extracted. The drum lid may not open easily if there is a lot of pulp remaining in the juicer.
- ❓ Every ingredient yields a different amount of juice.
- ❓ 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. apples, oranges, tomatoes)

PREPARATION:

- Peel the skin off oranges, and take out the stem for tomatoes and apples.
- 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.

EXTRACTION:

- Slowly 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 smart cap open when juicing ingredients that create excessive foam during extraction. (Foam can accumulate if operated with the smart cap 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.
- 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 juicing screw, the squeezed ingredient may splash juice through the feeding tube. Use the pusher to block out the juice splash when juicing.

PREPARING INGREDIENTS

- ❓ **Adjusting the amount of pulp in the juice**
 - ❓ 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.
-
- ❓ **Use of the smart cap**
 - ❓ After juicing, close the smart cap to stop the juice from dripping, especially when disassembling the juicing bowl off the base.
 - ❓ When making different juices quickly rinse away any leftover flavors by running a glass of water in the juicer with the smart cap closed.
 - ❗ Leave the smart cap open when juicing ingredients that create excessive foam during extraction, (e.g. apples, celery).
 - ❗ Pay close attention when operating with the smart cap closed. Juice may overflow if the juice collected in the juicing bowl exceeds its capacity marked on the bowl.



Hard fruits and vegetables (e.g. carrots, beets & spinach)

- ❗ Hard fruits and vegetables may put excess strain onto the motor and cause it to stall.
- ❓ To increase the juice yield, only juice fruits and vegetables with high water content.

PREPARATION:

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

EXTRACTION:

- 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

PREPARING INGREDIENTS



Ingredients with small seeds (e.g. raspberries, pomegranates, grapes)

- ! Insert ingredients slowly to minimize the amount of leftover seeds in the strainer.

PREPARATION:

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

EXTRACTION:

- Depending on the size of the grapes, insert 3-5 grapes at a time while monitoring the extraction result.
- For frozen ingredients like pomegranates and raspberries, thaw completely, then insert about 1 tablespoon (5g) at a time.
- Frozen ingredients may lose significant amount of fluid from defrosting. When juicing, mix milk or yogurt to compensate the fluid loss.

! Stuck lid

- ! The lid may get stuck due to excessive amount of small seeds left in the juicing bowl. If this happens,
 - continuously run the juicer for 30 second to extract any leftover seeds
- If the lid is still stuck,
 - repeat REVERSE - OFF- FORWARD until the ingredients become dislodged.
 - twist the lid to open while pushing downwards on the lid with palms
 - add water to the feeding tube for quick rinsing to help dislodging.

PREPARING INGREDIENTS



Fibrous and/or tough leafy ingredients (e.g. celery, kale, pineapples)

- ! When juicing leafy If leafy ingredients like celery and kale, do not collect more than 1.1lbs (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 hrfore continue juicing.
- ? For the best results, juice leafy ingredients with those with high water content such as apples or carrots. The recommended proportion is 9 parts of juicy ingredients per 1 part of leafy ingredients.

PREPARATION:

- Soak fibrous ingredients in cold water for about 30 minutes before cutting them.
- Separate each stem. Cut into small pieces of 2 inches long or less,

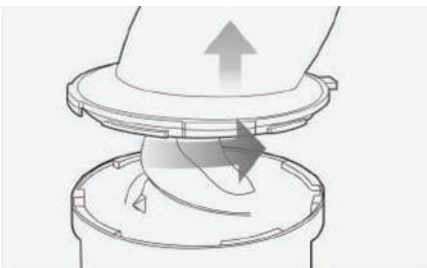
EXTRACTION:

- One piece at a time, slowly insert the prepared ingredients,
- Insert more ingredients after the previously inserted ingredients have been completely extracted.
 - Roll leaves into spiral as inserting into the juicer.
 - Insert the leafy part of the ingredients first then alternate between leafy parts and stems.
 - For ingredients such as wheatgrass, grab a handful and insert as a bundle.

- ! The fiber from tough ingredients like celery can wrap around the juicing screw and affect the juicer's performance. Cut the stems that are thick and tough to 2 inches long or less to prevent this from happening.
- ! If leafy ingredients wrap around the juicing screw, open the lid and remove the fibers hrfore continue juicing.
- ? Foam can build up from juicing fi brous 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 pineapple to smaller pieces.
- ! Recommended amount of juicing per session is 1.1lbs (500g), When juicing more than 1.1lbs (500g), wash the top-set before continue juicing.

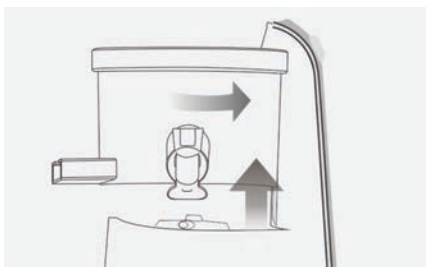
- 1** Switch OFF and unplug the power cord from the wall outlet.
- !** Extract all the remaining pulp in the juicing bowl before stopping the juicer.
- ?** For easier clean up, operate the juicer for an additional 30 seconds after the juice is extracted.
- !** When the drum lid is stuck, press the REVERSE —OFF— FORWARD button in this order, switching back and forth 2 to 3 times to dislodge. Then place hands on top of the drum lid and firmly press down simultaneously turning the drum lid counter clockwise

- 2** Turn the drum lid counter clockwise to open.

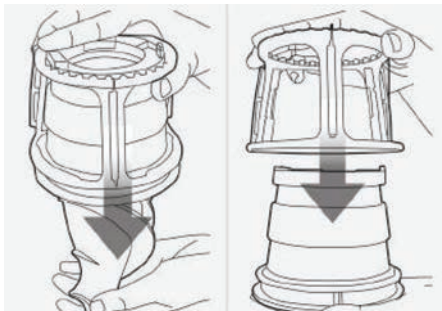


- !** When moving the appliance, do not lift by grabbing the feeding tube. Always lift the appliance by grabbing the base or handle.

- 3** Place the bowl on the base so that its grey arrow lines up with the black arrow on the base.



- 4** Remove the juicing screw, strainer and rotation wiper unit from the juicing bowl. Clean with provided brush.



- !** Clean the juicer immediately after each use. If remaining residue in the juicer dries up, it can make disassembling and clean-up difficult. The excess build up can cause poor performance in future uses.
- ?** For easier disassembly, place the top-set in the sink and run the water through from the top of the top-set.
- !** Thoroughly dry the bottom of the juicing screw where it connects to the metal cylinder shaft on the base.

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



- ?** Soak the juicing bowl in a solution of warm water with baking soda or little bit of bleach to clean the excess build up.

? Juicer has no power

- Check if the power cord is properly plugged in.
- Check if the drum lid and the juicing bowl are properly assembled.
- Check if the top-set and the base are properly assembled.
- !** Juicer will not operate if parts are not assembled properly.

? 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 compression silicone 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.

? 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 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 will not close

- Make sure the juicing screw is pushed all the way in to the strainer in order for the drum lid to close properly.
- !** If the juicing screw is not properly in position, the drum lid may not close.

? Abnormal noise from the juicer

- Check if the parts are assembled correctly. Try reassembling the parts 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 juicing screw and the strainer will disappear when ingredients are inserted into the 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.

! Noises can occur if the juicer is operated on an uneven or slanted surface. Place the juicer on a horizontally flat surface when operating.

? The extracted pulp is very moist

- During the very beginning of extraction, the pulp can be more moist.
- Depending on the ingredient's condition, the extracted pulp can be affected; especially when the ingredient is not fresh, the juice can be extracted with the pulp.

? The juicer stops during operation

- 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 REVERSE -OFF - FORWARD button in this order, switching back and forth 2 to 3 times.
- The reverse setting will push the ingredients up, and the forward 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.

? 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.

? Layers of separation in the juice

- Depending on the density of the ingredients, the extracted juice may show layers of different juices. It is different from separation due to oxidation caused by juicing with a high-speed juicer.

? The drum lid is stuck

- After juicing, let the juicer operate for additional 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 REVERSE OFF- FORWARD button in this order, switching back and forth 2 to 3 times.
- Pour water down the feeding tube to rinse out the insides and then try opening the drum lid.

? Juice dripping down the body of the base

- If the compression silicone on the bottom of the juicing bowl is not plugged in correctly, the juice may seep out on to the juicer base. Before assembling the parts, check and make sure the compression silicone is plugged in correctly.

? Is it possible to juice ingredients with tough fiber?

- Ingredients like celery or ginger contain long fibers that may wrap around the juicing screw and affect the juicer's performance. When juicing fibrous ingredients, do not collect more than 1 lb. of juice. After collecting this quantity or less, clean the top-set completely before juicing again.

TROUBLESHOOTING

? **Discoloration of the plastic parts**

- After juicing, if the juicer is not cleaned right away, the remaining pulp inside the top-set can dry up which can make disassembling and cleaning hard. This can also affect the juicer's performance and color.
 - Ingredients that are rich in carotenoids such as carrots and spinach may dye plastic parts. When the parts are dyed with carotenoids, rub vegetable oil in to the dyed areas and use mild detergent to clean.
- ! Vegetable oil should only be used during clean-up for parts that are discolored. Do not use vegetable oil on the juicing screw or the strainer. If vegetable oil or oil from animal fat gets on the juicing screw or the strainer, this can affect the juicer's performance and may result in damaged parts.
- The silicone pieces on the top-set can be detached to be thoroughly cleaned.

? **Using for purposes other than juicing**

- This juicer is designed to juice ingredients like fruits and vegetables.
- Do not use the juicer for extracting vegetable oil.
- Do not juice ingredients with high contents of vegetable/ animal oil.
- If vegetable/animal oil gets on the juicing screw or the strainer, this can affect the performance of the juicer and could result in damaged parts.

SPECIFICATIONS

Product	Ventray Masticating Juicer
Type	Low Speed Compression
Model	Ventray 800
Rated Power	240W
Weight	7.2KG / 15.87LBS
Dimension	480 x 250 x 210mm / 18.9 x 9.8 x 8.2in