

INTENSIVE USE The World's Premium Whole Slow Juicer Chef

FEATURES

- The world's commercial whole slow juicer
- Unique juicing system
- Cold pressed type
- Extra-wide feed chute
- ED coated stainless steel body
- 8 hours continuous working
- Heavy duty quiet motor
- 3.5 inch dual feeding chute
- 200 watts efficient juicing
- Sturdy strong premium looks
- Commercial design juice cap

FOR>>> HOTEL, CAFE, RESTAURANT, JUICE BARS



INTENSIVE USE The World's Premium Whole Slow Juicer Pro

FEATURES

- Heavy duty quiet motor
- 4 hours continuous working
- Elegant streamline looks
- Heavy grade polymer body
- Unique juicing system
- Cold pressed type
- Extra-wide feed chute
- 3.5 inch dual feeding chute
- 200 watts efficient juicing
- Chrome plated juice cap
- Stylish easy switch button

FOR>>> HOTEL, CAFE, RESTAURANT, JUICE BARS



HOUSEHOLD USE Whole Slow Juicer



FEATURES

- Quick juicing
- Simple structure, easy
- Powerful as induction motor
- No prep using 3 inch feeding chute
- Multi function - juice, ice cream, smoothie
- 240 watts
- Patent owner

FOR>>> HOUSEHOLD USE



THE WORLD'S FIRST Whole Slow Juicer

FEATURES

- No prep using 3 inch feeding chute
- Richer flavor, better nutritious
- Healthy drink with fruit, veggies and wheatgrass
- 3 in 1 with juice, ice cream and smoothie
- Powerful motor maximum to 30 mins
- 240 watts
- Patent owne

FOR>>> HOUSEHOLD USE



B6000(R)

B6000(S)

B6000(W)

KUVINGS FIRST GENERATION Silent Juicer

FEATURES

- Crush and squeezing
- More juice yield
- 2 in 1 with juice, mince
- 2.4*1.7 inch feeding chute
- Easy rinsing
- 240 watts
- Patent owner

FOR>>> HOUSEHOLD USE



NS-120(R)

NS-120(S)

NS-120(W)

STAINLESS JAR 3 LITER Premium Smart Blender

FEATURES

- Automatic switch-off function with optimized sensor
- Speed control based on user's recipe
- Six preset recipe menu
- V shaped metal blade and foam disc
- Detachable blade
- Good for mayonnaise, meringue, fresh cream, etc

FOR>>> HOUSEHOLD USE, JUICE BARS



32,000 RPM Premium Power Blender

FEATURES

- Powerful motor operate 32,000 RPM with 5horse power Max
- Take in all the nutrients and fiber with a high speed blender
- With a preset menu, create your own juice and smoothie
- Automatic blending system
- Three dimensional moving system
- Preset menu buttons
- Minimize the odor and stain with BPA free tritan container

FOR>>> HOUSEHOLD USE, JUICE BARS



Greek Yogurt & Cheese Maker

FEATURE

- Over 100 fermentation recipes for sauerkraut, tzatziki, pickle, vinegar, yogurt, cheese, amazake
- Preset recipes upto 72 hours
- Manual +/- button from 1 to 99 hours, 23c to 70c.
- 2 liter bulky container
- BPA free tritan containe

FOR>>> FOR>>> HOUSEHOLD USE



HORIZONTAL TYPE Masticating Slow Juicer

FEATURES

- Extracting leafy green juice

- Multi function for juice, pasta, grinding, mincing
- 170 watts, 60 rpm

FOR>>> USE HOUSEHOLD USE



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QUICK POWERFUL JUICER Centrifugal Juicer

FEATURES

- More juice yield by high speed centrifugal juicer
- Automatic separation from juice and pulp
- Dual speed buttons
- Simple use
- Easy clean
- Durability

FOR>>> HOUSEHOLD USE



Food Proce 3Combo Juicer & Blender & Slicer

FEATURES

- Multi function for juicing, blending, mincing, slicing, crushing ice
- Simple use
- Easy clean
- Durability

FOR>>> HOUSEHOLD USE



TROUBLESHOOTING Q&A

When there is no power to the juicer:

- 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 body 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 amount of fluid, which will yield less juice. Soak ingredients in cold water for about 30 min prior to juicing for the best result.
- 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.*

There is too much pulp in the juice:

- 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.*

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.*

Odd 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.
 - *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.*

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.

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 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.*
- After using more than 30 minutes, if the juicer stops due to the overload protection, let the juicer cool for 30 minutes to 1 hour before juicing again.
- If there are hard seeds within the ingredients, remove them before juicing. Hard seeds can damage the juicer.

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 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 REVERSE-OFF-FORWARD button in the order, switching back and forth 2 to 3 times. Then place both hands on the drum lid and firmly press down while simultaneously turning the drum lid to open.
 - *Pour water down the feeding tube to rinse out the insides and then try opening the drum lid.*

Juice dripping down the body:

- 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 body. 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.

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.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.