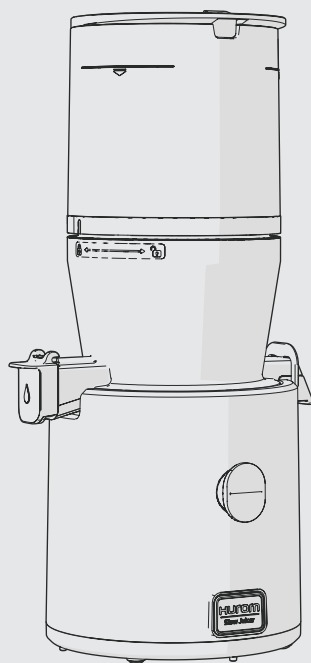




Hurom

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Before Reading Manual

1. Read 'Safety Precautions' (p. 03~05) and use the appliance properly.
2. After reading the manual, keep it in a convenient location for future reference.
3. Do not use it abroad which has different power supply and voltage.
4. Any quality improvements is subject to change without notice.

1. Precautions for Safe Use

- 01 Make sure read <Precautions for Safe Use>.
- 02 Follow <Precautions for Safe Use>.
- 03 Precautions are classified as follows.

 **Warning** A violation of any of the warning marks may cause a serious injury or death.

- Do not insert or pull the power cord with wet hands.
- Do not use any current other than that specified on the warranty card and product specifications. It may cause electric shock, fire and/or performance impairment. Connecting to a different voltage may reduce the motor's lifespan or lead to a malfunction.
- Securely insert the power cord plug all the way into an outlet.
- Do not bend, tie, damage or pull the power cord by force, or place it near a high temperature or heat such as a gas stove. Also, do not place any heavy object on top of the product, wedge it into a narrow space, or alter it.
- Do not remodel it under any circumstances. Also, do not attempt to dismantle or repair it yourself.

• Do not insert any foreign objects such as a finger or iron pin into any crack or hole in the product body. It may cause a fire, electric shock, injury and/or malfunction. For after-sales service and maintenance of a product, contact the HUROM Customer Service Center.

• When the power plug is damaged, do not repair or remodel it yourself and, instead, visit an after-sales service center or branch store.

• Do not get wet or splash water on the product body. Make sure that no water or foreign material goes into the product's power switch.

• Do not control the power switch with wet hands.

• For safety, ground the power outlet at all times.

Also, do not ground it to a gas pipe, plastic water pipe, or telephone line. Make sure to use a grounded outlet.

• Do not attempt to dismantle any parts of the chamber set or insert foreign objects such as a finger or spoon into the inlet or juice outlet during operation.

• Do not use it within children's reach. Children should be carefully supervised so that they do not play with this device. There is a risk of an injury or malfunction if children accidentally hit and knock it down.

• A person who is not familiar with handling the product should not use it him/herself. Anyone with physical or mental problems or who lacks experience and knowledge should not use it without a supervisor present.

• Do not use the product while wearing or holding any items with magnetic force (e.g. magnetic bracelets). Placing magnetic objects near the product may cause malfunction.

 **Caution** A violation of any of the caution marks may lead to a serious injury or death.

• Do not operate the product unless the product body set and chamber set are securely connected.

• If there is a gas leak, etc., do not touch the power cord but, instead, open the windows and thoroughly ventilate the area.

• If the screw stops rotating during operation, press the operation switch in the [REV] direction for 3 to 5 seconds to activate the reverse operation. Then, once the reverse rotation is completely stopped, press the switch again in the [ON] direction. If the product is continuously in the stopped state, it may overheat the motor and cause damage to parts and impairment of functions. If the problem continues, stop the product and contact the HUROM Customer Center.

• Do not move the product body, or disassemble or assemble the chamber set or parts during operation. Make sure to stop the operation and pull out the power cord beforehand.

• When using the product, be careful so that a tie, long necklace, scarf, etc. doesn't get into the inlet.

• Place this product on an even and stable surface for use.

• When inserting ingredients into the inlet, do not use a chopstick, spoon, any hard object or anything other than the pusher.

• Do not use the product for more than 30 minutes continuously each time. It may overheat the motor to cause malfunction. To operate it again, completely stop the device for about 5 minutes before use.

• Do not exert any excessive shock to or drop the product.

• If the device produces any unusual sounds, excessive heat or smoke, stop using it immediately and contact the Customer Service Center. The smell experienced when using a new product will naturally go away over time.

• Pull the power cord plug from the outlet when it is not in use. Also, when pulling the power cord, make sure to grab the plug to pull it.

• Do not clean the product at a temperature of 80°C or higher. Do not place it in a dishwasher, dryer, microwave, etc. It may cause malfunction and/or deformation of parts.

• The product weighs approximately 6.3 kg. When moving the product, make sure to securely hold the product body with both hands. If you move it by holding just the chamber or the sides of the product body, the body may fall to cause a bodily injury or malfunction.

• Do not use this household-use product for commercial purposes. Excessive extraction of a large amount of ingredients may cause damage to the parts. In case it is to be used for commercial purposes, please contact the Customer Service Center on the method of use.

2. Precautions During Use

• Make sure to thoroughly understand how to prepare ingredients and prepare them properly before inserting them.

- Poorly prepared ingredients may hinder the extraction process and/or cause damage to the product.

• Ingredients in need of extra care

- When using boiled ingredients, such as boiled potatoes and boiled sweet potatoes, or soft ingredients, such as bananas, ripened kiwis, or tomatoes, alone, the juice may pool inside the chamber and not be extracted properly. Insert only a small amount or use them with other ingredients.

- When inserting walnuts, peanuts, almonds, sunflower seeds, pine nuts, beans, etc., add only a

small amount or add them with other ingredients after soaking them in water.

● Ingredients unable to be juiced

- Do not insert ingredients that cannot be juiced such as sesame seeds, coffee beans, Chinese peppers, tree barks and pine needles. Do not insert mudfish, eels, shrimp, marsh snails, squids, etc.

- Do not insert fruits soaked in alcohol, honey or sugar (grapes, raspberries, mulberries, etc.) and enzymes (glasswort, rock pine enzymes, etc.).

- Do not insert ingredients whose attributes make them difficult to be juiced such as silverberries, aloe, cactus, quince, yams, kudzu root, sugar cane, acorn and dandelions.

- Do not insert ice made by freezing water.

● It is recommended that you consume extracted vegetable juice immediately, if possible, and do not refrigerate it for a long period of time.

● Do not use this product for pulverizing grains. It may cause damage or malfunction.

● Do not re-extract juice from pulp that has already been juiced.

● Do not conduct any idle run of the product before inserting any ingredients.

● Do not insert ingredients into the hopper above the guided limit mark.

● Do not use it for more than 30 minutes continuously.

- It may overheat the motor to cause malfunction. However, when using it continuously, pause the operation and use it after a break of over 5 minutes.

● Do not insert a chopstick or spoon into the juice/pulp outlet during operation.

● When inserting ingredients, do not use anything other than the pusher. It may damage the parts or cause a bodily injury and/or malfunction.

● Do not operate the power switch with wet hands.

- It may cause electric shock, short circuit and/or fire. Do not get foreign substances on or near the power switch.

● Use it with the juice cap open.

- The juice can flow backwards into the hopper if the juice cap is closed while juicing.

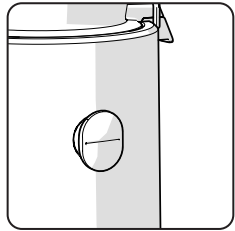
● Do not use it when the top of the product body is wet from extracted juice or water.

Note

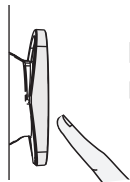
1. Withered ingredients, which have been stored for a long time in the refrigerator, or frozen fruits may produce only a small amount of juice or none at all.

2. If the product is not cleaned immediately after use, the pulp may dry up, which makes it difficult to disassemble and clean it and also cause performance impairment. So, if possible, clean it immediately after use.

Press the operation switch for operation.



[ON] : Operation - Used to start juicing



[○] : Stop - Used to stop the product's operation



[REV] : Reverse rotation
- Used when the operation halts while in use due to ingredient overload ※ It only works when the reverse operation switch [REV] is being pressed, and it stops when the switch is released.

4. Precautions Before Juicing

※ If you have an allergy, make sure to select proper ingredients for your body when preparing the ingredients.

※ For the method of and notes on using the device for each ingredient, please refer to the recipe book.

※ Prepare ingredients in sizes able to be inserted into the hopper. If you want to juice a large volume or perform fast juicing, cut the ingredients into smaller pieces before inserting them. For about 1 kg, repeat the "disassemble and clean after juicing" step for use.

※ Do not insert ingredients into the hopper above the guided limit mark.

※ When using boiled or soft ingredients alone, the juice may pool inside the chamber and not be extracted properly. Insert only a small amount or use them with other ingredients.

※ When juicing fibrous fruits and vegetables, the juice may thicken.

※ Inserting the following ingredients, which are impossible to be juiced, may lead to damage or malfunction.

- Ingredients that cannot be juiced such as sesame seeds, coffee beans, Chinese peppers, tree barks and pine needles, as well as mudfish, eels, shrimp, marsh snails, squids, etc.
- Fruits soaked in alcohol, honey or sugar (grapes, raspberries, mulberries, etc.) and enzymes (glasswort, rock pine enzymes, etc.)
- Ingredients whose attributes make them difficult to be juiced such as silverberries, aloe, cactus, quince, bananas, yams, kudzu root, sugar cane, acorns and dandelions
- Boiled ingredients such as boiled potatoes and sweet potatoes
- Ice made by freezing water

※ Do not use it for pulverizing grains.

※ Refer to the instructions in <Precautions During Operation> (refer to p. 5).

4-1. How to Prepare Ingredients

- As certain ingredients need extra care during preparation, please refer to the following instructions on how to prepare the ingredients.
- When juicing several times or in bulk, make sure to cut ingredients into small pieces, and then repeat the "disassemble and clean after juicing" step.
- For faster juicing, mince the ingredients into fine pieces.

Citrus fruits

Grapefruit, oranges, lemons, etc.

Prepare the ingredients by peeling and cutting them into smaller pieces to fit in the hopper inlet. Remove all hard, unchewable seeds before insertion.

Fruits with thick peel

Pineapples, dragon fruit, melons, watermelons, pomegranate, etc.

Prepare the ingredients by peeling and cutting them into smaller pieces to fit in the hopper inlet. Remove all hard, unchewable seeds before insertion.

Seeded fruits

Grapes, apples, peaches, persimmons, plums, cherries, pears, Korean melons, etc.

For ingredients containing hard, unchewable seeds or large-sized seeds such as those in peaches, make sure to remove the seeds first and cut and prepare only the flesh. Hard seeds may stop the operation or damage the parts. Apple seeds contain toxicity so remove them as much as possible. For grapes, pluck each grape from the bunch after cleaning them thoroughly. Do not extract only the ingredients that are too soft; instead, mix them with other fruits and vegetables.

Soft fruits

Single extraction (berries, cherry tomatoes, pineapples, etc.)

※ Thoroughly clean and cut the ingredients into small pieces that can fit in the hopper inlet. For fruits and vegetables with stalks, remove the stalks first.

Mixed extraction (strawberries, kiwi, bananas, tomatoes, mangoes, etc.)

※ For dry and viscous ingredients, mix them with other ingredients for extraction. Remove the peel and stalks, and also remove seeds, if there are any.

Root vegetables

Carrots, beets, ginger, sweet potatoes, potatoes, garlic, etc.

Wash the ingredients in running water to remove dirt and other foreign substances. For fibrous ingredients such as ginger, peel the outer skin and cut them into small pieces. For long ingredients, cut them vertically for extraction.

Leaf and stem vegetables

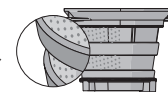
Celery, kale, cabbage, water parsley, wheatgrass, chives, etc.

Cut the ingredients into 3-cm or shorter pieces for extraction. Since leaf and stem vegetables are rough and fibrous, they are not easily juiced and can get caught in the Multi-screw.

- When juicing ingredients other than root, leafy and stem vegetables, the juice may stagnate.

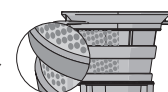
How to Use Each Strainer

Fine Strainer

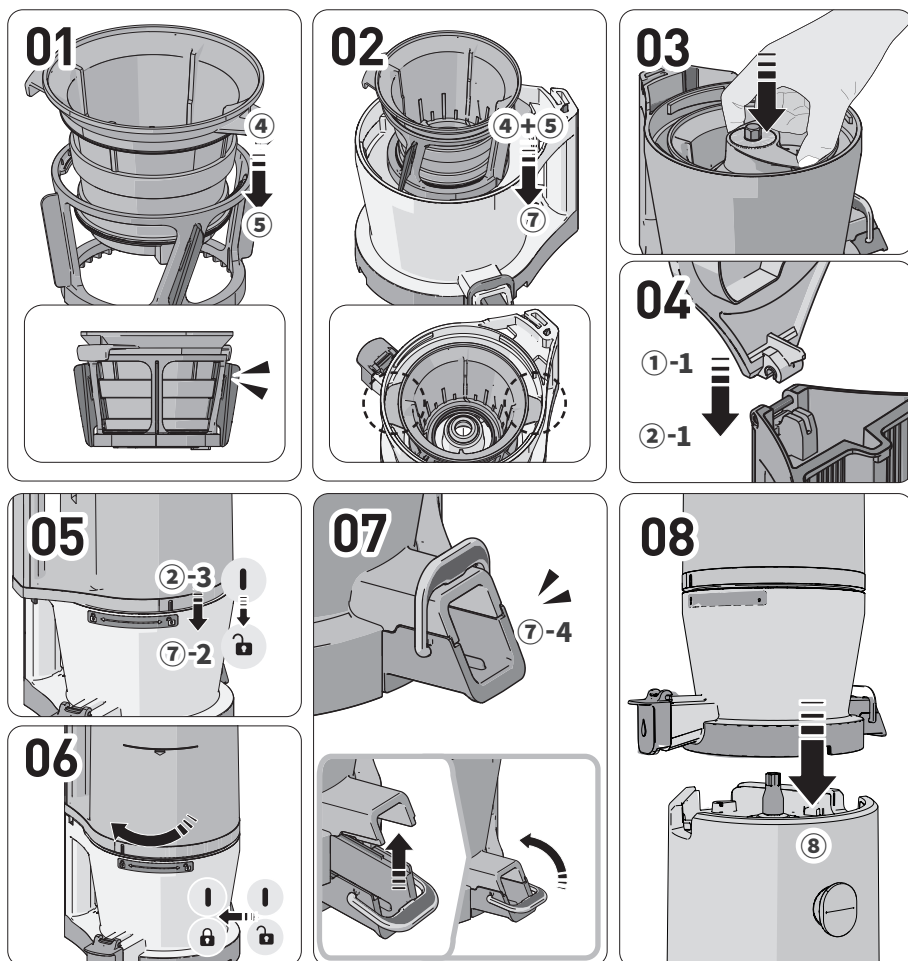


Used to extract vegetables and fruit to make juice

Coarse Strainer



A coarse strainer has large openings so it is primarily used to make thick juice with solid flesh. It is ideal for when using bananas, strawberries and other ingredients whose flesh is soft as well as ingredients with thick juice. It is useful to make a smoothie, latte or soup.

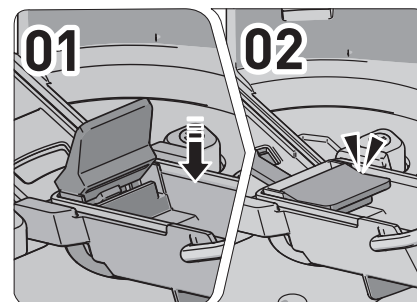


- 01** Assemble the fine strainer (4) and rotation brush (5) as shown in the figure. Push it all the way in.
- 02** Align the fine strainer + rotation brush set, assembled on the chamber (7), on the chamber groove as shown in the figure.
- 03** Insert the screw on the assembled chamber. Push it all the way in until it no longer goes in.
- 04** Assemble it by making the hopper cover (1-1) stand vertically in the hopper (2-1).
- 05** Align the hopper [1] assembly guide mark (2-3) with the chamber [7] assembly guide mark (7-2) to connect.
Turn the assembled hopper clockwise until its guide mark is aligned with the chamber assembly guide mark [7-4].
- 06** If the internal components are not assembled correctly, then the hopper won't close.
Check that the discharge cover and the loop (7-4) of the chamber are properly fastened.
1. Close the discharge cover and fasten it with the loop.
 2. If the packing is not in place or the lever is not fastened properly, juice may leak or the lever may open during extraction.
- 07** Place the well-assembled chamber set onto the product body (8).
Assemble the chamber set and connect it to the product body.

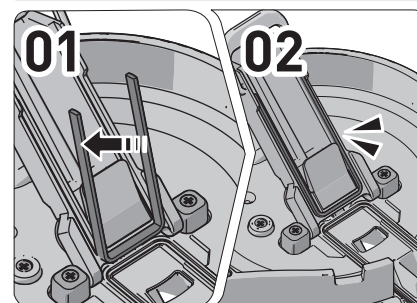
※Silicone packings are consumables that are recommended to be replaced once every 6 to 12 months. They are available for purchase through the Customer Service Center.

(The juicer may leak if the product is not assembled properly.)

Extraction Packing

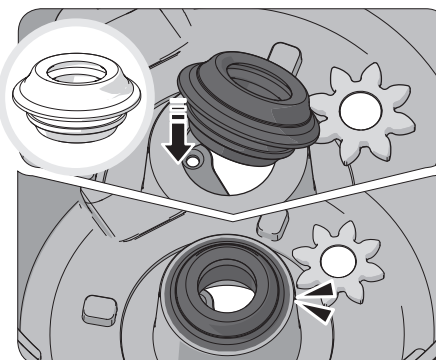


Seal Packing



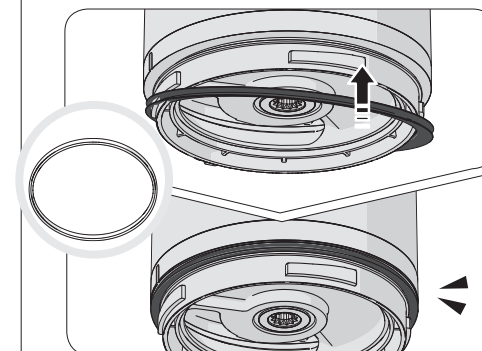
- 01** Hold and take out the packing as if you are pulling it back.
- 02** After cleaning, insert one side of the packing first as if you are hooking it.
- 03** Insert the remaining part and press down the perimeter.

Chamber Packing



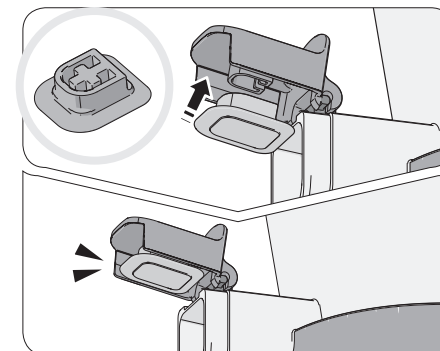
- 01** Grab one side and pull it back to detach it.
- 02** After cleaning, check the top and bottom of the packing and insert it as if you are hooking one side.
- 03** Firmly press the remaining part of the packing without any folded area.

Hopper Packing



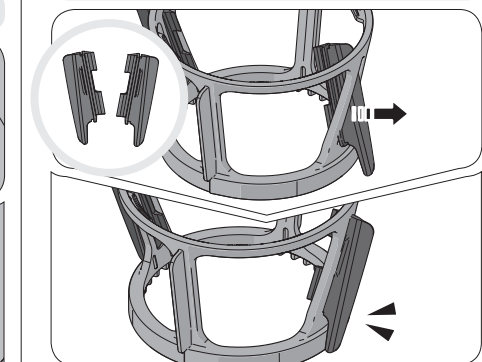
Assemble the packing as shown in the figure.

Juice Cap Packing

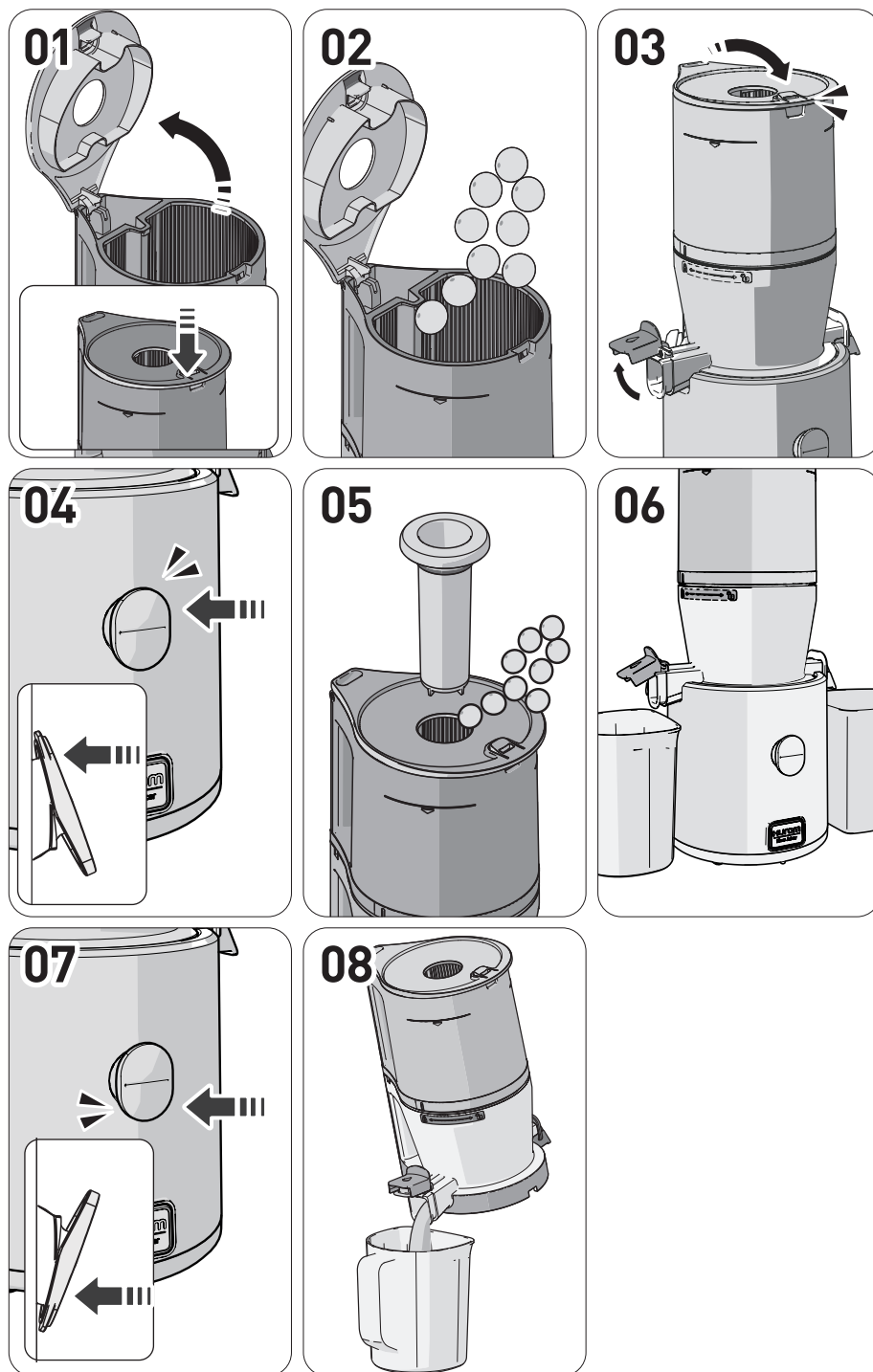


After cleaning, insert in a way that the round side of the packing faces outward while the grid grooves face upward.

Rotating brush packing



- 01** After cleaning the silicone brush, pull it from the inside to the outside to assemble it as shown in the figure.
- 02** Grab the top and bottom of the outer blades of the silicone brush to pull it tightly.

**01 Open the hopper cover.**

- ① Press the lever of the hopper cover to open it. Overloading the product with ingredients may damage the product.

02 Add the juicing ingredients below the limit mark of the hopper.

- ① Use soft ingredients by mixing them with others.

03 Close the hopper cover and keep the juice cap open.

- ① Before pressing the extraction switch [ON], put a juice cup in place first.
- ② The juice can flow backwards into the hopper if the juice cap is closed. If the juice does not come out even after opening the juice cap, then open the hopper cover and remove the content.

04 Press the operation switch [ON] to start operation.

- ① The "click" sound when the product is operating is the sound of the chamber set and the motor binding together.

05 To add more ingredients during operation, use the additional inlet or open the hopper cover.

- ① Operation stops when the hopper cover is open.
- ② Do not use anything other than the designated pusher.
- ③ In case the ingredients spin but fail to be ground up in the hopper during extraction, use the pusher to press the ingredients down.

06 Let the machine operate for about 1 more minute after all ingredients go down in the hopper.

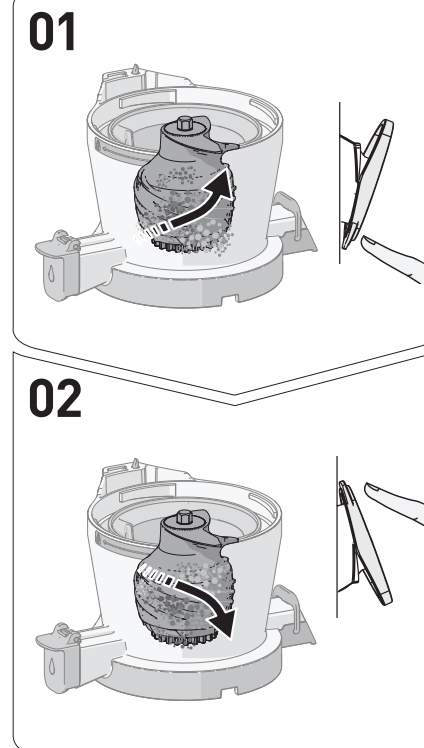
- ① It slowly presses and squeezes the ingredients so it takes some time until the last ingredient is juiced.
- ② Removing the remaining pulp by additionally operating the machine after extraction makes it more convenient to detach the hopper and clean the parts.

07 Once the juicing and pulp removal are finished, press the power switch to stop the machine.

- ① The machine stops 3 seconds after it is stopped by pressing the power switch.

08 Pour any remaining juice by tilting the chamber forward.

- ① For thickly concentrated juice made of tomatoes, etc., the juice may still remain in the chamber.



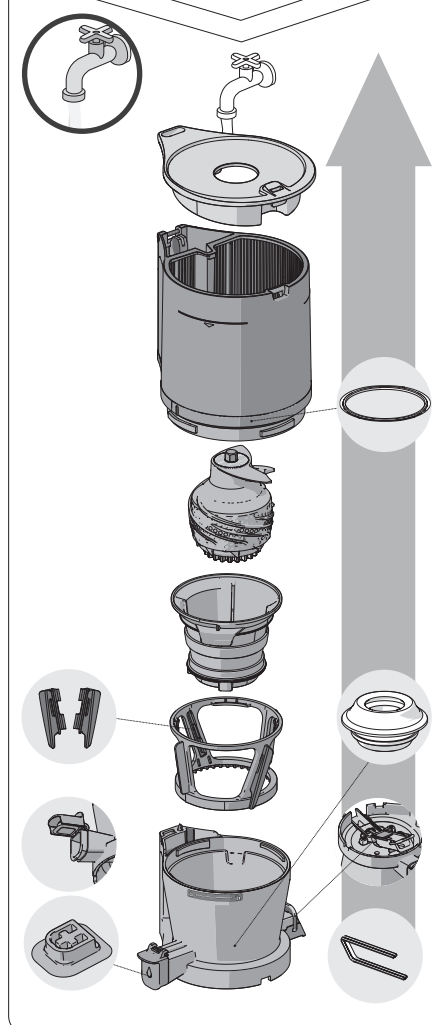
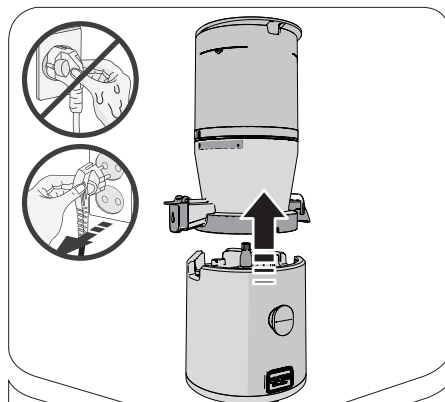
01 For 2 to 3 times, repeat the process of pressing the operation switch in the [REV] direction for 3 to 5 seconds and then releasing it. The reverse rotation [REV] is a function that returns and lifts the ingredients upward. It only works when the switch is being pressed in the [REV] direction, and the screw rotation stops when the switch is released.

02 After the screw is completely stopped after reverse rotation, press the operation switch in the [ON] direction to start the operation again.

When operating the extraction [ON] or reverse rotation [REV] function, completely stop the screw first and then operate the switch in the direction of the function to be operated next.

Note

If it does not work even after following the above steps, unplug the power cord from the outlet, remove the chamber set, wash it, and use it again. The motor will continue to spin after the machine is turned off but it will slow down and come to a complete halt.



※ After the product stops operating completely, pull the power cord plug with dry hands. Even after the product is stopped, the motor will slowly come to a stop so wait about 3 seconds before detaching the chamber set.

01 Detach the chamber set from the product body. Turn the hopper to open it and then sequentially pull each of the parts to disassemble them.

02 Wash the parts with a cleaning brush under running water.

03 Open the discharge cover and juice cap to clean the chamber.

04 Wipe the product body with a damp towel or soft cloth.

05 Detach and wash silicone packings after use.
- Residue may still be stuck.
(hopper packing, juice cap packing, extraction packing, seal packing, chamber packing, Silicone Brush)

06 You can sterilize the parts by soaking them in warm water diluted with baking soda, citric acid or vinegar.

※ Failure to clean the product immediately after use may cause its stainless steel parts and other parts to corrode or become discolored due to salt and pulp from the ingredients. Also, contaminants may be dried up and stuck inside, which makes it difficult to disassemble and clean them and may also cause performance impairment. Be sure to clean and air-dry it completely immediately after use and store it in a clean place. For long-term storage, use a cleaning brush to wash it. Do not clean with boiling or high-temperature water or use a cleansing sponge, steel sponge, abrasives and other sharp cleaning tools. Do not place it in a dishwasher or dish dryer.



Check the following before asking for repair. For follow-up service and 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 the number under the barcode when requesting for follow-up service or parts.

01. A "click" sound is heard when the product begins to operate.	It is the sound of the motor and the screw binding together. It is not considered to be a malfunction.
02. It does not operate only with the product body.	Check if the chamber set and product body are properly assembled. Make sure to turn the power off when assembling or disassembling the product.
03. Assemble it so that it is aligned with the safety sensor.	Check if it is assembled in accordance with the guide mark. Make sure to turn the power off when assembling or disassembling the product.
04. It does not work.	Check if the power cord is properly inserted. The machine may not work after a long period of (30 minutes or longer). It will operate normally after the heat of the product body (motor) cools down.
05. It stops during a normal operation.	Check if the hopper is properly assembled. If the hopper is assembled incorrectly, the product will not work. It will operate only when the lock symbol on the chamber and the hopper's assembly guide mark are assembled in a way that they face each other. Check if the product is assembled according to the steps specified in the assembly guide. Refer to the assembly guide page (page 8). Haven't an excessive amount of ingredients or extremely thick ingredients inserted? Refer to Page 11 of the manual to activate a reverse rotation. For safety, a timer, which automatically stops after about 5 minutes from the start of operation, is set. Press the switch again briefly to start operation.
06. There are crack marks caused by a Multi-screw or scratch marks at the top of the Multi-screw.	In the process of making the molding, curve-shaped marks are created on the sides and top of the Multi-screw in addition to the straight-lined mold marks. They are normal parts and do not affect the operation at all.
07. Juice leaks through the pulp outlet immediately after the ingredients are inserted.	Depending on the inserted ingredients, small amounts of juice may leak through the pulp outlet. This is not a product defect but, rather, a phenomenon caused by the characteristics of the ingredients. The leakage will stop once the product starts running. If the leakage continues, contact the Customer Service Center.
08. Juice flows back into the hopper.	Did you extract juice with the juice cap closed? When juicing with the juice cap closed, the juice may flow backward into the hopper. If the contents are not sufficiently discharged even after opening the juice cap again, open the hopper cover and empty out the contents.
09. Juice leaks between the hopper and the chamber, or between the chamber and the product body.	Is the hopper packing or chamber packing assembled correctly? The juice will leak if the hopper packing or chamber packing has been assembled upside-down or incompletely. Check if the packing is assembled properly.
10. The hopper does not open.	There may be excessive pulp remaining inside. Operate the produce to discharge the pulp inside or repeat the process of activating a reverse rotation for about 10 seconds and then stopping 2 to 3 times. Then, the hopper will open without any issue. Weren't any foreign substances or solid matters (hard seeds such as persimmon seeds) inserted? If any foreign substances or solid matters are inserted, parts may be damaged more seriously when attempting a reverse rotation so contact the Customer Service Center and request for after-sales service.
11. The chamber shakes (during extraction).	Slight shaking may occur due to the kinetic force of the motor inside the product body. Slight and notable motions occur depending on the ingredients characteristics (hard, tough, etc.). This is a common phenomenon that happens when the screw rotates, and it is not considered to be a malfunction. The shaking may seem relatively greater when juicing hard ingredients than when juicing soft, succulent ingredients. (e.g.: Carrots, potatoes, white radishes, beets, kohlrabi, etc.)
12. The discharge cover is closed but the pulp is discharged.	Even if the lever is closed, pulp will be discharged naturally. Depending on the ingredients used, there may be a difference in the amount and speed of discharge.
13. An unusual noise is heard while juicing.	It is a natural sound produced when ingredients are being crushed. If the ingredients are hard or tough like apples, carrots, cabbage, celery, beets, etc., the extraction noise may be louder than that heard when juicing softer ingredients.

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