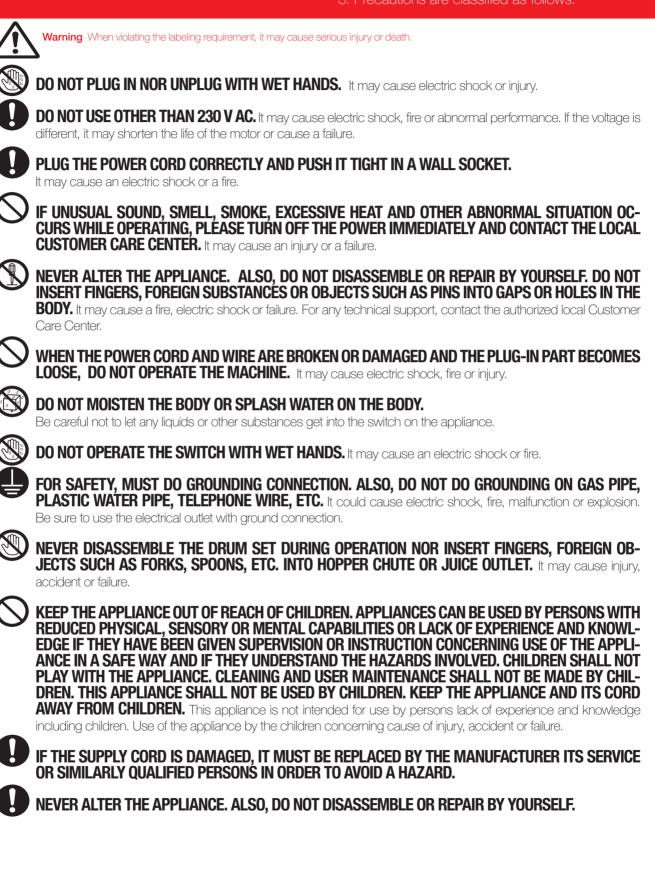


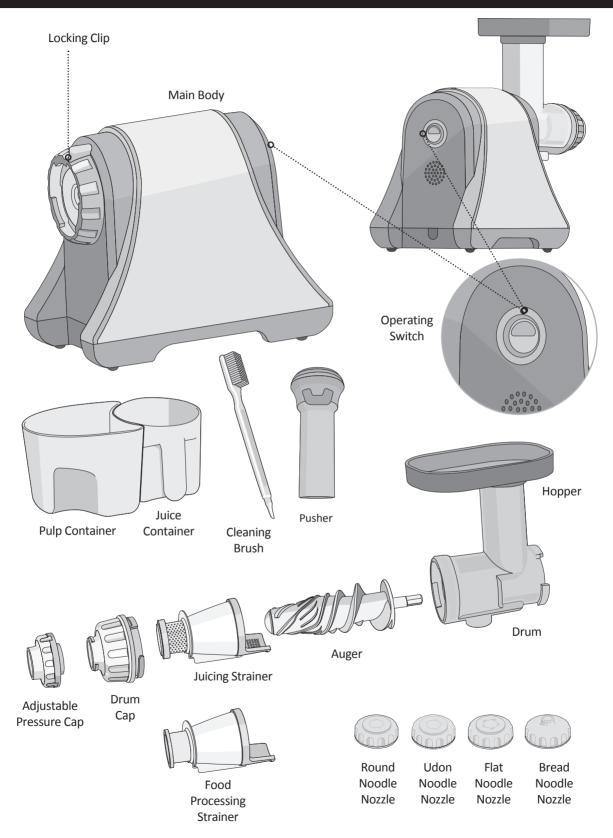
### Precautions for safe use

You should read <Precautions for safe use>
 You should follow <Precautions for safe use>
 Precautions are classified as follows.



	WHEN THE POWER CORD, WIRE WAS BROKEN OR DAMAGED OR THE PLUG-IN PART BECAME LOOSE, DO NOT OPERATE IT.
	<b>Caution</b> When violating the labeling requirement, it may cause serious injury or damage to the appliance.
	DO NOT INSERT FINGERS, FOREIGN SUBSTANCES OR OBJECTS SUCH AS PINS INTO GAPS OR HOLES IN THE BODY. If using other object, it may cause a part damage, an injury, or a failure
)	WHEN DETECTING A GAS LEAK, DO NOT INSERT THE POWER CORD INTO ITS SLOT. OPEN THE WIN- DOW TO VENTILATE FULLY AND IMMEDIATELY. It may cause injury or failure. It may cause an injury or a failure.
	<b>IF ROTATION OF AUGER IS STOPPED FROM NORMAL OPERATION, PRESS [REV] BUTTON AND HOLD</b> <b>FOR 2~3 SECONDS AND THEN AFTER REVERSE OPERATION IS COMPLETELY STOPPED, PRESS [ON]</b> <b>BUTTON AGAIN.</b> If such a stop event continues during the operation, the parts may be damaged and performance may be deteriorated due to overheating in a motor. When the problem continues, immediately stop the appliance and contact the local Customer Care Center,.
	IF THE INGREDIENTS ARE STUCK IN THE DRUM IN NORMAL OPERATION, PLEASE STOP RUNNING AND PUSH THEM DOWN WITH THE PUSHER PROVIDED 3~4 TIMES TO AVOID PART BREAKAGE. It may cause a part damage or slow down the performance of juicing.
	DURING THE OPERATION, DO NOT ATTEMPT TO DISASSEMBLE OR ASSEMBLE THE DRUM SET OR OTHER ATTACHMENTS. It may cause an injury or a failure. Make sure to disassemble or assemble parts under stop mode after unplugging the power cord. Any act of event needed, switch off the power first and unplug the power cord.
	<b>DO NOT WEAR NECKTIES, LONG NECKLACES, SCARVES, ETC WHILE USING YOUR JUICER.</b> They may get caught in the hopper and cause injury and/or failure.
)	PLACE THE APPLIANCE ON A FLAT AND STABLE SURFACE TO AVOID PART BREAKAGE OR APPLI- ANCE DAMAGE. Otherwise, it may cause an injury or a failure.
	<b>DO NOT OPERATE THE APPLIANCE FOR MORE THAN 30 MINUTES AT A TIME.</b> It may cause a motor failure due to overheating. Cool it down sufficiently about 5 minutes and operate it again.
	DO NOT USE YOUR FINGER, KNIFE, FORK OR OTHER OBJECT TO PUSH THE INGREDIENTS DOWN. ONLY USE THE PUSHER PROVIDED. It may cause serious injury for user or damage and a failure to the product.
	DO NOT ALLOW A SEVERE SHOCK TO THE APPLIANCE OR DROP IT. It may cause an electric shock, a fire or damage.
	ALWAYS UNPLUG THE APPLIANCE AFTER EACH USE. WHEN UNPLUGGING THE POWER CORD, MAKE SURE TO HOLD THE POWER PLUG. If holding the wire to unplug, it may cause an electric shock or a fire.

### *Terms of parts / Parts for Processor*

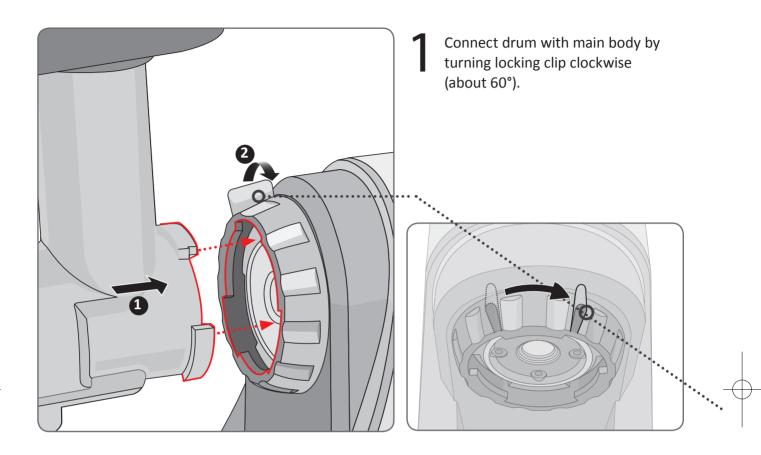


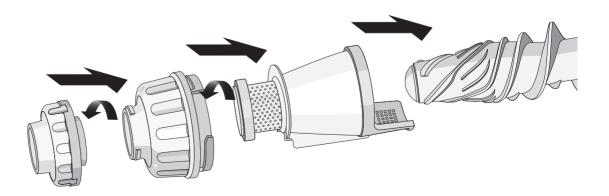
04 |

### Terms of parts / Parts for Food Processing

For Juicing Hopper Juicing Adjustable Drum Auger Drum Pressure Cap Strainer Cap For Food Processing Hopper ..... Bread Round Udon Flat Noodle Noodle Noodle Noodle Nozzle Nozzle Nozzle Nozzle Nozzle Drum Cap Food Drum Auger Processing Strainer

### How to Assembly Use Food processing stem for grinding/noddle making and use Juicing ster



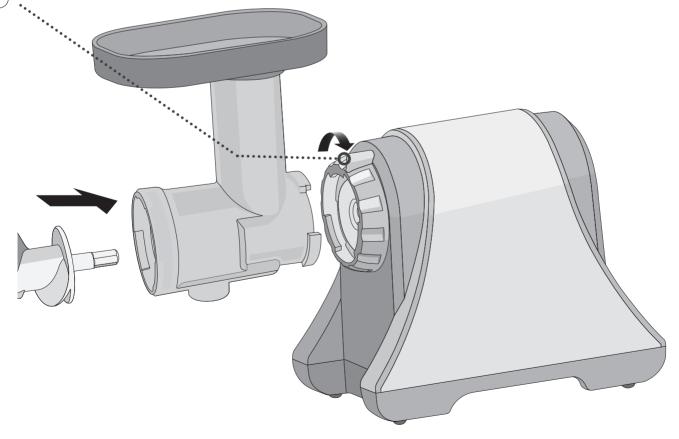


# **2**-A

#### For juicing function

Assemble as 1, then assemble auger > strainer > drum cap > Adjustable Pressure Cap . Place the drum cap onto the drum end and turn it counter-clockwise until it clicks firmly into place. Attach adjustable pressure cap to the drum cap end.

Turn to "1" or "2" for soft fruits like orange, strawberry etc. Turn to "5" on the adjustable pressure cap for maximum pressure. This is best for carrot, beetroot and the leafygreens. <See p19>



### How to Assembly

Use Food processing stem for grinding/noddle making and use Juicing st

# **2-**В

#### For Food Processor Function

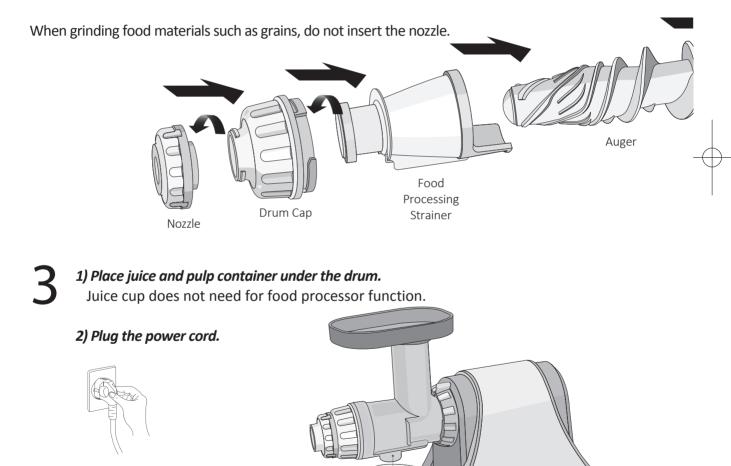
#### Assemble as 1, then assemble auger > food processing strainer > drum cap > nozzle

(!

Place the auger into the drum.

Insert the processing strainer into the drum.

Place the drum cap onto the drum end and turn it counter-clockwise until it clicks firmly into place. (Change the nozzle depends on the type of noddle.)

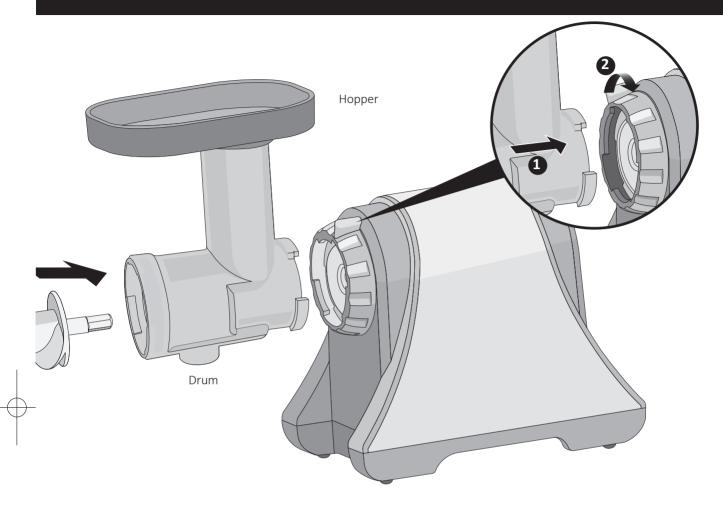


Juice container

Juice Outlet

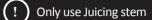
Pulp container

ng stem for juicing of fruit and vegetable



Choosing the Right Strainer by ingredients and Food					
Ingredients and Food	Strainer				
Fruits like apple, orange, pear, grapes, strawberry, kiwi, etc. Vegetables like tomato, avocado, aloe, kale, spinach, carrot, sweet porato, wheatgrass, etc.	Juicing Strainer				
Red/green pepper, garlic, ginger, herbs, soaked rice and beans, etc.	Food Processing Strainer				
Pasta, Udon, Noodle Breadstick, Ice crean, Nut butter, etc.	Food Processing Strainer				

### Making juice of fruit and vegetable



#### Auger-> Juicing stem->Drum cap-> Adjustable pressure cap

1) When assembling Drum cap, turn Drum cap counter-clockwise direction to tighten up on right position

2) Assemble Adjustable pressure cap with Drum cap

As for mild and soft fruit like orange and strawberry, turn Adjustable pressure cap to "1" or "2" position As for root type ingredients like beet and carrot, turn Adjustable pressure cap to "5" position (Refer to Page19)

! Only use Juicing stem





If you put ingredients too much or thick ingredients, the operation may be stopped. Pulp container Juice container Juice outlet 1) Press [ON] button to operate. 2) Wash the ingredients and cut them into proper size to fit into feeding chute 3) Push them down with the pusher provide In case of reversing during operation, press [REV] button short, then press [REV] button for operation. ! With the feature of the product, even though you stop the operation, it doesn't stop right away. It rotates slowly then stops. If the rotation stops completely, you may press the button to any direction you want. (Same as when pressing [on] during reverse operation)

**2** Put ingredients gradually into hopper chute

and press with the pusher.



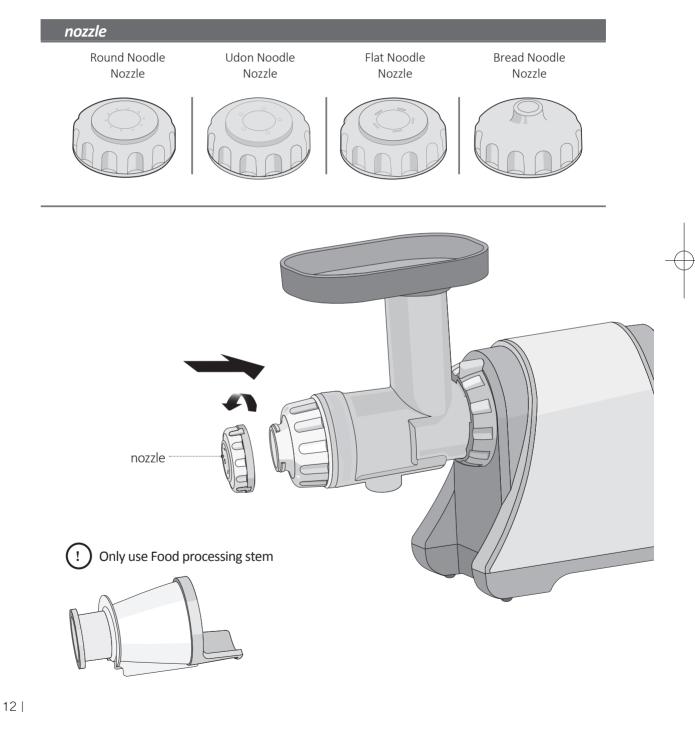
### Making Pasta, U-dong, Noodle, Breadstick

#### Assemble auger> food processing strainer >drum cap > nozzle on main body.

Place the auger into the drum.

Insert the processing strainer into the drum.

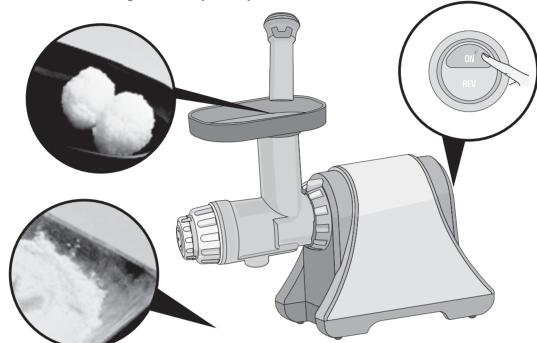
Place the drum cap onto the drum end and turn it counter-clockwise until it clicks firmly into place. Change the nozzle depends on the type of noddle.



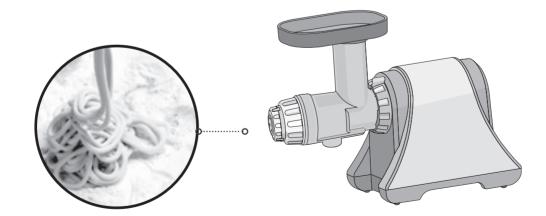
Only use Food processing stem

( !

Sprinkle a small amount of wheat flour on the holding dish placed under the spout. Press [ON] button to start making noodles. Push down the dough with the pusher provided.

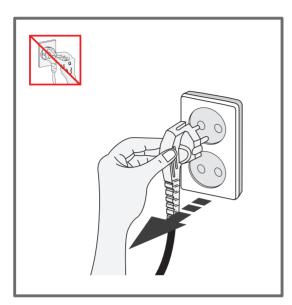


If noodles come out, cut them with scissors to the length size you want.

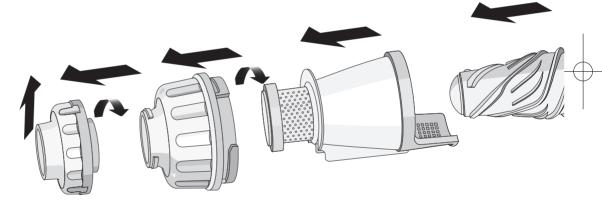


After making the noodles, stop the appliance and then separated the drum and rinse the parts in cold water.

### Disassemble and cleaning



**Unplug the appliance before disassemble.** (Please do not touch the power code with your wet hands for your safety)



# 2

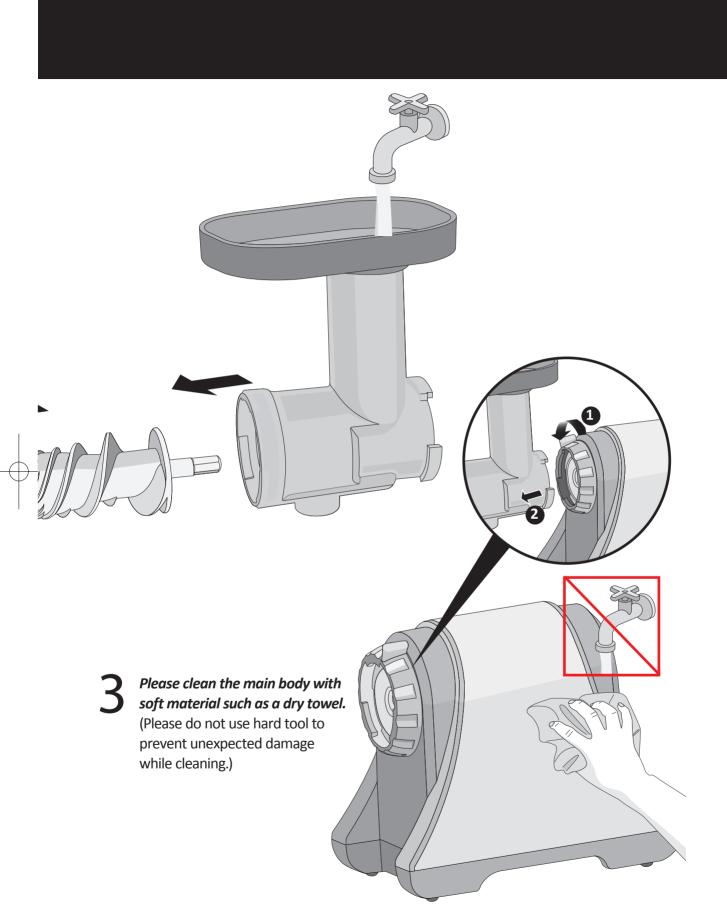
#### *Please disassemble the main body and drum set as shown in the picture above. Clean the drum set with a cleaning brush under running water.*

The assembly is reverse order of disassemble.

In case of nozzle set and food processing stem, the way of disassemble is same as above.

ΝΟΤΕ

If the unit is not cleaned immediately after use, a residue may dry and stick to the unit. This will make disassembling and cleaning difficult as well as lead to performance degradation.
 Do not wash with hot or boiling water, an iron scrubber, abrasive material, sink solvents, or sharp cleaning tools. Do not put it in a dishwasher or dish dryer. After washing, thoroughly and naturally dry, and store in a clean area.



### 🕂 Cautions during operation

• Use fresh fruits and vegetables for juicing as they contain more juice themselves like kale, wheatgrass, cabbage, etc.

• Ingredients stored in the refrigerator for a long time should be soaked in cold water for around 10 minutes before use.

• Pine needles should be soaked in cold water for an hour before use.

• When juicing kudzu, please cut kudzu roots into small pieces and put them into the hopper little by little.

• Drink the fruit juice or green vegetable juice immediately after you have extracted. If it is exposed to air sometime, the juice will lose its taste and natural value.

#### • Unrecommended ingredients

- Seasoning, black pepper, cinnamon sticks
- Grains such as various cereals, non-soaked rice, barley, beans, and others.

- Non-dried kelp, dried ginseng, dried mushrooms, dried Chinese herbal medicines, shells, chestnut shells, etc.

- Fruits with pits, hard seeds

It may cause an injury or a failure of drum, auger, stem.

#### • Do not use it for more than 30 minutes continuously.

It may cause a failure due to overheating in a motor. But, when using continuously, stop and cool it down about 5 minutes for each use.

#### • Do not put excessive amount of ingredients at a time.

Excessive amount with pusher usage does not operate fast juicing

### • Check whether pulps come out well from the outlet and put small amount for use Excessive amount of use will cause a part damage, an injury, or a failure.

#### • Only use the pusher to press down the ingredients.

If using other object, it will get stuck in the drum and will cause a part damage, an injury, or a failure.

#### • Turn off the switch while changing nozzle.

It may cause abnormal performances or a failure. 16 |

### Please check the details below Before contacting Technical Support for repair.

Check the details below before contacting Technical Support for repair or service. When applying for after sales service, check the manufacturer's serial number or bar code.

#### • It makes noise while operating.

-While processing hard ingredients, it could make a sound. It is normal when the auger is rotating. Please note that it is not malfunction. -Please place the appliance on a stable surface.

#### • Extracted juice amount is less than before.

-Check if stem net of the juice stem is blocked. If using withered and chilled ingredients, it may cause blocking the stem net.

If the materials stuck on the stem net, please clean first and then use again.

Frozen or refrigerated ingredients for long time are extracted into less amount of juice.

#### • It stops during normal operation.

-Have you put heavy loads of ingredient or thick/big ingredient?

Press reverse button for 3~5 seconds and release it. Repeat this process 2~3 times.

\*Read the manual Page 11 and follow [REV] button guideline.

If the auger does not work even after the above process, unplug the power cord from the socket, disassemble the drum set, wash and use it again.

#### • A large amount of juice residue in squeezing screw does not discharge.

-Large amount of soft ingredients such as tomatoes, kiwis, strawberries, etc. can be accumulated around the auger or feeding chute and cause a difficulty to be discharged.

At this time, place some of fiber ingredients and push them down with pusher for 3~4 times.

Still the problem has not been solved, unplug the power cord from the socket and disassemble the drum set, wash and use it again.

\* Regarding the Disassembly, cleaning and care, please refer to Page 14 or contact the local Customer Care Center.

### Product Specifications

<ul> <li>Product Name</li> </ul>	Juice extractor
Model Name	Vidia SJ-002
Rated Voltage	230 V
Rated Frequency	50 Hz
Rated Power Consumption	200 W
• RPM	70 RPM
	• • • • • • • • • • • • • • • • • • • •

• Cord Length	1.4 m
• Motor	Single-phase induction motor
• Fuse	250 V 5 A
• Weight	6 kg
• Outward Dimension	Width 420 mm Length 167 mm Height 320 mm
• Rated Operating Hour	Less than 30 minutes

### Мето

	Juicing process steps by ingredients				
Ingredient	Soft Ingredients		Hard Ingredients and Leafy greens		
	1		3	4	5
Tomato	$\checkmark$				
Kiwi	$\checkmark$				
Grapes	$\checkmark$				
Apple	$\checkmark$				
Orange(Mandarin)	$\checkmark$	$\checkmark$			
Watermelon		$\checkmark$	$\checkmark$	$\checkmark$	
Cucmber			$\checkmark$	$\checkmark$	
Carrot				$\checkmark$	$\checkmark$
Kale				$\checkmark$	$\checkmark$
Celery				$\checkmark$	$\checkmark$
Angelica Utilis Makino				$\checkmark$	$\checkmark$
Cabbage				$\checkmark$	$\checkmark$
Water parsley				$\checkmark$	$\checkmark$
Wheatgrass				$\checkmark$	$\checkmark$
Pine needles				$\checkmark$	$\checkmark$

• This table is recommended Juicing process step.

• Use nozzle by ingrednets and by amount of pulp produce.

(ex. When there is too much juice comes out with pulp move the number of adjustable nozzle cap to higher number, when pulp does not comes out easily move the number of adjustable nozzle cap to lower number.

| 19

# 02

Precautions for safe use

## 05

Terms of parts / Parts f or Food Processing

## 12

Making Pasta, U-dong, Noodle, Breadstick

17

Before contacting technical support for repair

# 04

Terms of parts / Parts for Processor

06

How to Assemble

## 14

Disassemble and cleaning

18

Specifications

### 10

Making juice of fruit and vegetable

<u>16</u>

Cautions during operation

<u>19</u>

Juicing process steps by ingredients

- 1) Read "Precautions for safe use" (P2) carefully and use the appliance properly.
- 2) Save the manual and keep it in a convenient location for future reference.
- 3) Check if the voltage indicated on the base of the appliance corresponds to the localvoltage before you connect the appliance.
- 4) Any quality improvements are subject to change without notice.



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