

# Key Features

## Multi-Function

Multiple strainers to create juices, smoothies, soups, and plant-based milks with ease.

## Time Saving

Hands-free juicing allows you to multi-task in the kitchen or plan your next recipe.

## Nutrient Dense

Our Pure Press Technology™ maximizes extraction of the micronutrients that our bodies need to function at their best.

## Preservation

Our slow pressing speed keeps nutrients intact by minimizing oxidation and heat generation.

## Maximum Juice

Get every last drop of nature's liquid sunshine out of your fruits and vegetables.

## Whole Recipe Loading

Our new technology allows you to load an entire recipe at once making juicing easier than ever.

# We're Here to Help

## More on Our Website

Visit [namawell.com](https://namawell.com) for our Beginner's Guide to Juicing videos, Recipes, FAQ's, healthy living articles and more.

## Nama on Instagram

We share weekly juicing recipes and tips on our [instagram @namawell](https://www.instagram.com/namawell).

## All the Details

Be sure to read the **User Manual** for detailed product instructions and troubleshooting.

## Make Sure to Register

Register your Juicer at [namawell.com/registration](https://namawell.com/registration) for an up to 15 year warranty.

## Questions?

If you have any additional questions please contact us at [support@namawell.com](mailto:support@namawell.com) or call us toll free at **1.833.253.NAMA** (6262).

## Facebook Community

Join our friendly juicing community [@namawell on Facebook](https://www.facebook.com/namawell).

## Our Videos

Check out our many informative videos on [@namawell](https://www.youtube.com/channel/UCnamawell) our **youtube channel**.

## [namawell.com](https://namawell.com)

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# A Warm Welcome

## Thank you and let your juicing journey begin.

The Nama team and I would like to thank you for purchasing our Cold Press Juicer. We understand that a Nama juicer is a significant investment in your health and we are grateful that you have chosen to join our community.

Making cold press juices and plant-based milks are great ways of hydrating our bodies with nutrient dense liquid that our juicer gently extracts from vegetables, fruits and nuts.

I hope that you enjoy your purchase and that juicing can become a habit that you embrace for yourself and those around you. If the Nama team or I can assist you in any way, please feel free to reach out to us at any time. We are here to support you along your juicing journey.

With gratitude,

DAN SHEEHAN  
Founder

P.S. Please feel free to email me directly with your feedback, both good and bad, to [dan@namawell.com](mailto:dan@namawell.com) or our customer support team at [support@namawell.com](mailto:support@namawell.com)

# nama®

## QUICK START GUIDE

NAMA® J2  
COLD PRESS JUICER



# Parts Overview



For quick set up instructions, activate your phone camera and hover over code.

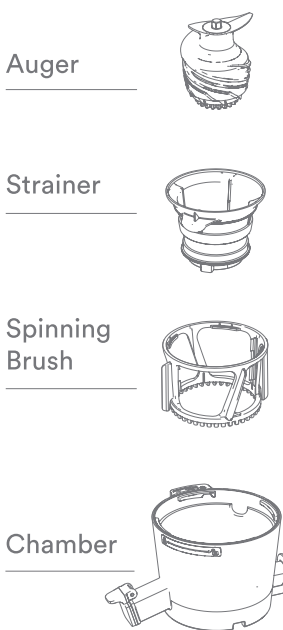
## HOPPER PARTS



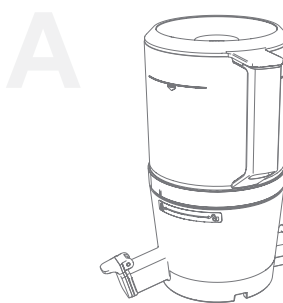
### NOTE:

The chamber set (A) MUST be assembled separately BEFORE placing on top of the base (B).

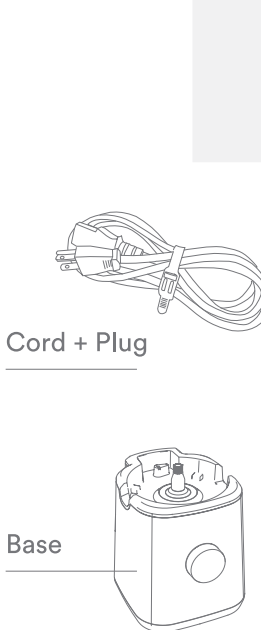
## CHAMBER PARTS



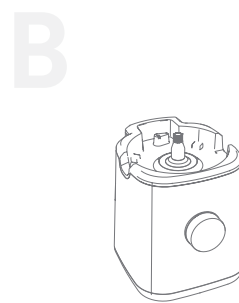
## CHAMBER SET



## BASE PARTS

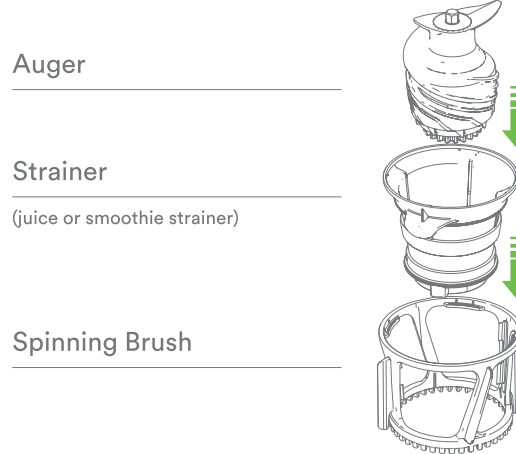


## BASE



# Assembling the Chamber

## COMBINE AUGER, STRAINER + SPINNING BRUSH



### STEP 1:

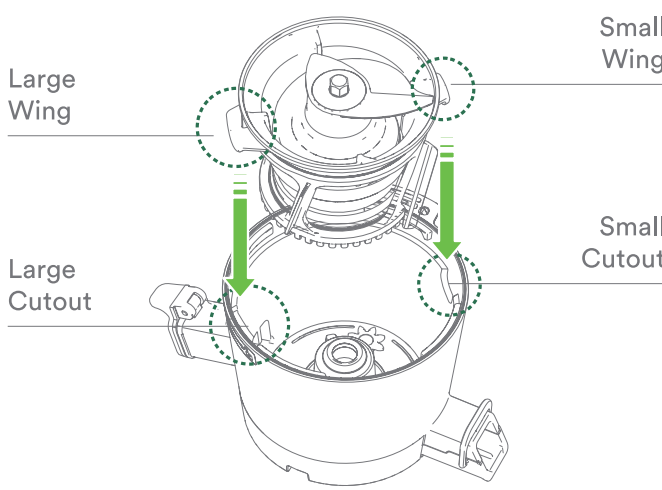
Place the auger into the strainer. Then place the combined auger and strainer into the spinning brush.

### STEP 2:

Locate the LARGE and SMALL WINGS on the outer rim of the strainer. Next, locate the corresponding LARGE AND SMALL CUTOUTS inside the chamber.

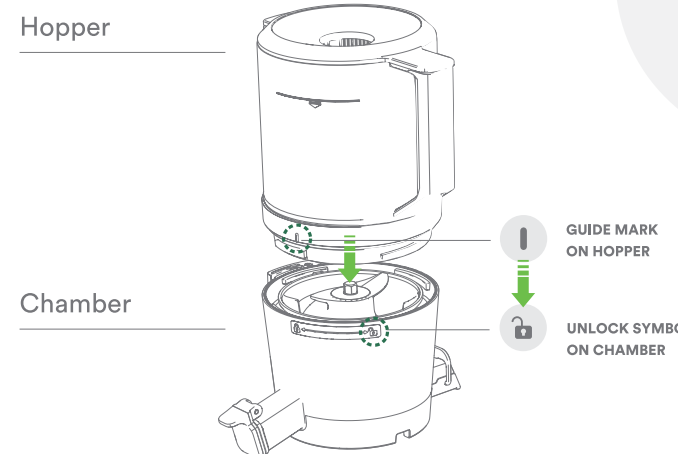
Place the strainer set assembly into the chamber. Press the auger down firmly, so the top blade of the auger sits FLUSH with the top of the strainer.

## PLACE COMPONENTS INTO CHAMBER



# Assembling the Hopper

## ALIGN GUIDE MARK WITH UNLOCK SYMBOL



### STEP 1:

Align the vertical Guide mark on the hopper with the Unlock symbol on the chamber. Press hopper down to fit onto chamber.

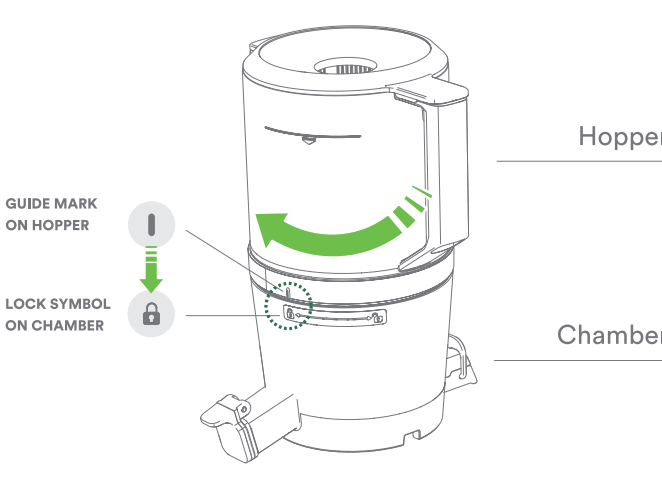
Be sure components are pressed into the chamber so the auger sits flush with the top edge.

### STEP 2:

Next, rotate the hopper clockwise until the Guide mark on the hopper is aligned with the Lock symbol on the chamber.

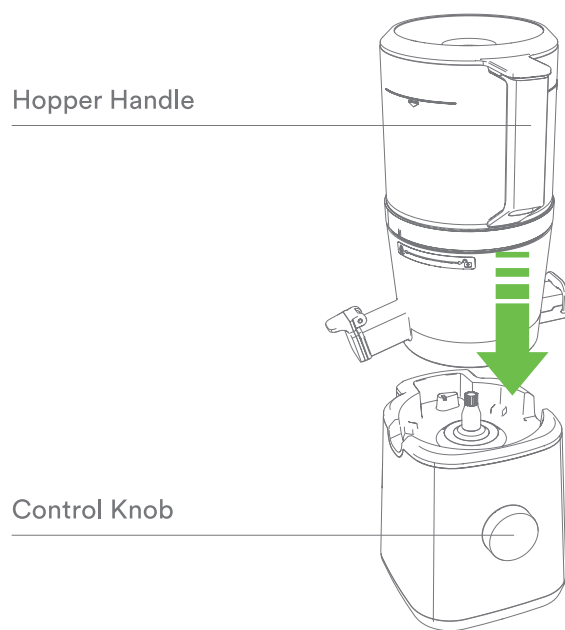
If the hopper will not rotate to lock properly, please check to make sure the internal components of the chamber are assembled correctly.

## ROTATE HOPPER TO LOCK



# Final Assembly and Layering Guide

## FITTING CHAMBER SET ONTO BASE



### STEP 1:

Align the handle of the hopper vertically with the control knob on the base, and place the chamber set onto the base.

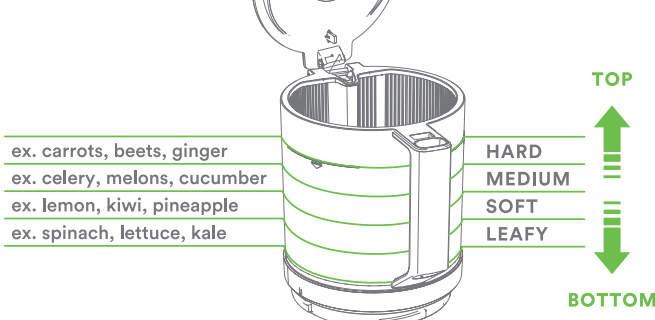
### STEP 2:

First insert the power cord into the back of the base and then the plug into the power outlet.

### STEP 3:

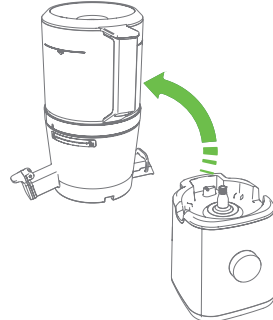
For best results, load your hopper as shown. Add soft or leafy foods first to the bottom and hard foods to the top to create a natural pressure that helps move the food through more easily. **Note:** For safety, the lid must be securely closed for your juicer to turn on.

## LAYERING GUIDE



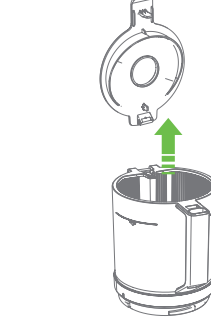
# Additional Tips

## HOPPER DISASSEMBLY



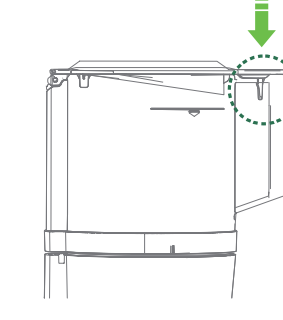
You must lift the chamber set from the base before you can unlock the chamber.

## LID REMOVAL



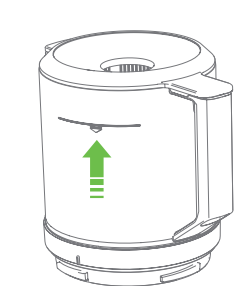
Hopper lid can be removed for cleaning.

## LID RELEASE



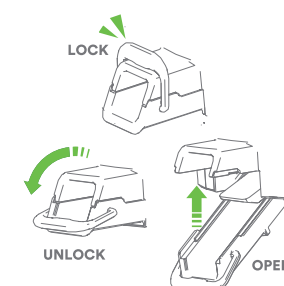
Squeeze the release tab to unlock the hopper lid.

## MAX FILL LINE



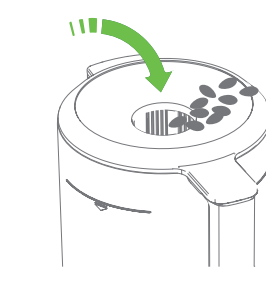
Do not fill ingredients past the maximum fill line on the hopper.

## PULP OUTLET LOOP



The pulp outlet loop can be rotated up to lock or downwards to unlock for cleaning.

## PLANT-BASED MILKS



For plant-based milks such as almond milk, it is best to add ingredients through the top hole in the hopper while the machine is ON.