3-IN-1 MULTIFUNCTION SLOW JUICER
KA12SLWJCRB
SAFETY & WARNINGS

- This appliance is not intended for use by persons (including children) 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance should not be performed by children without supervision.
- Do not use the appliance if the rotating sieve or the protecting cover is damaged or has visible cracks.
- This appliance should not be used by children. Keep the appliance and its cord out of reach of children.
- Carefully read the instructions before operating.
- This appliance is intended for household use only.
- Do not use the appliance other than for its intended or specified purposes.
- Make sure the voltage mark on the appliance corresponds to the voltage in your home before plugging in the power cord in order to avoid damage to the appliance.
- To protect against electrical shock, do not place cord plug or base unit in water or in other liquids. Don’t operate machine with wet hands or place on a wet working surface. Do not let the cord hang over the edge of the table or counter or touch hot surfaces.
- If the electrical supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard.
- Unplug from outlet when not in use.
- It is prohibited to plug or unplug with wet hands to avoid electric shock.
- To disconnect, remove plug from the electric outlet.
- Check the strainer every time when you want to use the appliance. If you detect any cracks or damage, do not use the appliance and contact the nearest service centre.
- Always securely clamp in place all the parts before the motor is turned on. Do not unfasten while appliance is in operation.
- Avoid contacting moving parts. Make sure the motor stops completely before disassembling.
- Do not place the appliance on or near a hot gas or electric burner or in a heated oven.
- Do not let the appliance continue operating when you are away from it.
- Do not disassemble the base.
- Do not put any foreign materials into the machine.
- Do not continuously operate the juicer for more than 10 minutes. This can damage the motor from overheating.
- Do not allow the machine to operate in an idle state with no fruit or vegetable being juiced. Idling time can’t exceed 2 minutes or it will damage the spiral blade.
• During operation, feed the food material slowly to avoid blocking the rotation. Take care to avoid inserting large or hard food materials. Cereal grains and legumes soaked in water to soften. Seeds and cores should be removed.
  o If blockage occurs, stop working immediately. Reverse the motor for a while then open the lid to take out the food and continue working again in the forward (“on”) motor setting.

• Use the special pusher stick to feed food material into the feeder opening. Before use, take out seeds and cores or it will cause blockage.

• When using, if there are any abnormal sounds, smells, overheating, smoke, etc., immediately turn off the power and contact Kogan.com.

• Never scrub or wash the machine body on a wet surface or pour water to wash the inside of the machine to avoid electric shock or damage to machine body, etc.

• When making carrot or beet juice (or using other hard fruits and vegetables), pay attention to the size of carrots, the size should not be more than 80mm in length, not more than 75mm in width, not more than 75mm in height. Interval feeding time should be not less than 5 seconds.
OVERVIEW

Note:
The illustrations above are for reference only and the product may differ slightly in appearance.
<table>
<thead>
<tr>
<th>Strainer type</th>
<th>Description</th>
<th>Functions</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Coarse strainer:</strong></td>
<td>The bigger holes in the strainer produce thick juice when tender and soft fruits are extracted such as strawberries, kiwis and tomatoes.</td>
<td>Milkshakes and smoothie</td>
</tr>
<tr>
<td><strong>Fine strainer:</strong></td>
<td>The holes of the strainer are small. Use it when making pure juice with hard fruits or high fibred vegetables.</td>
<td>Pure juice</td>
</tr>
<tr>
<td><strong>Sorbet strainer:</strong></td>
<td>Used for sorbet products.</td>
<td>Sorbet, ice cream and gelato</td>
</tr>
</tbody>
</table>
ASSEMBLY

**STEP 1**
Topset assembly

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

**STEP 2**
Topset and base assembly

Place the bowl on the base, the 3 holes of bowl lock into the 3 feet at the base.
For safe operation

- Operating the juicer without ingredients can cause damage to the screws.
- Do not continuously operate the juicer for more than 10 minutes. This can damage the motor from overheating.
- After continuous use, let the juicer rest for 10 minutes before starting another session.
- If the juicer stops due to the overload protection, let the juicer cool for 30 minutes to 2 hours before juicing again.
- Do not place fingers or other objects near the food chute. Always use provided pusher when needed. If other objects are inserted into the food chute during operation, such materials can get stuck and damage the juicer parts and/or cause injury.
- 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 goes inside the juicing screw, it may reduce performance and even damage the part.
- Do not reinsert the extracted pulp into the juicer. This can cause the juicer to stop or cause the drum lid not to open.
- After juicing ingredients with seeds like grapes, thoroughly clean all the crevices at the bottom of the juicing screw.

Step 1: Top-set assembly

Note:

- Wash the parts before first use.

1. Firmly insert the compression silicone into the slot below the pulp spout.
2. Place the Juicing screw into the strainer. Turn and press down on it until it clicks into place.

![Image of juicing screw being inserted]

**Note:**
- The juicer may leak if not assembled properly.
- Ensure that the compression silicone and silicone ring are assembled properly.
- The juicing screw needs to be locked in-place in order to close the drum lid.

3. Place the strainer into the juicing bowl, ensure the red dot on the strainer is aligned with the red dot on the juicing bowl.

![Image of strainer being placed into juicing bowl]
4. Place the drum lid on to the juicing bowl, align the red dot on the drum lid with the red dot on the juicing bowl. Turn clockwise to close, align the red dot on the drum lid with the lock mark.

Step 2: Top-set and base assembly

Tip:

For easy assembly, hold the drum lid by grabbing the food chute and turn clockwise as shown in the above illustration.
1. Place the bowl on the base. The 3 holes of bowl will lock into the 3 feet at the base.

2. To lock the juicer in-place, turn it clockwise. To unlock, turn the juicer counterclockwise.
3. Place the pulp cup under the pulp spout and place the juice cup under the juice spout as shown in the illustration.

Note:

- Juicer will not operate if parts are not assembled properly, or may leak during operation.
- Ensure all steps have been followed correctly before operating juicer.
Disassembly

Step 1: Switch OFF and unplug the power cord from the wall outlet.

Note:

- Extract all the remaining pulp in the juicing bowl before stopping the juicer.
- For easy 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, then ON buttons 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 while simultaneously turning the drum lid counterclockwise to open.
- When moving the appliance, do not lift by grabbing the food chute. Always lift the appliance by grabbing the base or handle.

Step 2: Take out the bowl from the base.
Step 1: After preparing the ingredients, plug the power cord into a wall outlet.

**Note:**
- Do not touch the power cord with wet hands, it may cause electrical shock, short-circuit or fire.
- Check the safety of the wall outlet.

Step 2: Press the ON button to operate.

**Note:**
- **On (Forward):** Pulls down and slowly masticates the ingredients.
- **RVS (Reverse):** Pushes the ingredients back up to dislodge them.

If the ingredients become jammed in the screw and the drum lid does not open, press the OFF button. Then press and hold the REVERSE button until the ingredients become dislodged. Repeat REVERSE-OFF-ON as often as needed to achieve the desired result.

Step 3: Insert the prepared ingredients one piece at a time.

- With fibrous leafy vegetables (celery, kale, etc.), be sure to separate each stem. Cut the outer stems that are thick and tough to 4" long or less. Bundle up the leafy vegetables while inserting into the juicer. Alternate between leafy parts and stem.
- Before extracting, remove hard seeds or pits in ingredients.
- When juicing frozen fruits with small seeds, ensure that even the seeds are completely thawed.
- After inserting ingredients use the pusher when it is necessary. Too much use of the pusher may affect the juice quality.
- Intermittently use the pusher for soft ingredients like tomatoes. Constant use of pusher for soft ingredients may also affect the juice quality.
**Step 4:** Use the smart cap to make mixed juices. Stop juice from dripping or rinse between different juices.

- Juicing with the smart cap closed creates various mixed juices when different fruits and vegetables, milk, banana, beans etc., are selected.
- 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 flavours 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 the juicer with the smart cap closed. Juice may overflow if the juice collected in the juicing bowl exceeds its capacity marked on the bowl.

**Step 5:** After the juice and pulp are completely extracted, switch the unit OFF.

- If the remaining ingredients in the juicing bowl have not been extracted completely, the drum lid may not open easily. After each extraction, run the juicer for an additional 30 seconds to let the juicer extract the remaining pulp.
- When the drum lid is stuck, press the REVERSE-OFF-OIN 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 while simultaneously turning the drum lid counterclockwise to open.
- Depending on the ingredients, pour water down the food chute to rinse out the interior of the juicing bowl and then attempt to remove the drum lid.
Double size food chute: One for whole apple, another for strip shaped vegetables.

1. Open the lid to feed the whole round fruits like apples, oranges (figure 1).
2. Feed the strip shaped vegetables like carrots (figure 2).
**DO NOT put the following ingredients into the juicer**

<table>
<thead>
<tr>
<th>Category</th>
<th>Examples</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hard seed</td>
<td>Peach, nectarines, apricot, plum, mango, etc.</td>
<td>Remove hard seeds from the ingredients before juicing.</td>
</tr>
<tr>
<td>Hard or inedible skins</td>
<td>Pineapple, melon, mango, orange, etc.</td>
<td>Peel the skins from the ingredients before juicing.</td>
</tr>
<tr>
<td>Frozen fruits or ice</td>
<td>Frozen strawberry, blueberry, raspberry, etc.</td>
<td>Completely thaw frozen fruits before juicing. Do not use ice.</td>
</tr>
<tr>
<td>Vegetable/animal oil</td>
<td>Sesame seed, butter, margarine, etc.</td>
<td>Do not extract ingredients containing vegetable or animal oil. This can reduce performance and even damage the juicer.</td>
</tr>
<tr>
<td>Others</td>
<td>Coconut, sugarcane, whole grains, etc.</td>
<td>Do not extract ingredients with no water content.</td>
</tr>
</tbody>
</table>

Experience the best quality juice by understanding each ingredient’s characteristics and knowing the optimal way of handling the ingredients. For best result, each ingredient should be prepared and extracted depending on its characteristics and properties.
Before operating

- 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-ON 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 different amounts of juice.

Juice yield

- For optimal extraction and maximum juice yield, cut the ingredients follow the guidelines given in this section.
- Insert ingredients slowly, monitoring how the ingredients are extracted. The juice yield may vary depending upon the juicing speed.

Soft fruits and vegetables (Oranges and tomatoes)

1-4 Wedges

Peel the skin off oranges and for tomatoes and apples, removing the stem.

If the ingredients are larger than the food chute, cut the ingredients into pieces that will fit into the food chute.

Fruits with seeds must be pitted before extraction. Cut into 1-4 wedges and slowly insert the min. ingredients down the food chute.

Preparation tips

- Cut 1-4 wedges

Extraction tips

- Slowly insert the ingredients one piece at a time.
- Use the pusher to push the ingredients down the food chute. The pusher also helps prevent juice from spraying out of the food chute 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 to 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, it may splash juice through the food chute. Use the pusher to block out the juice splash when juicing.

How to use the smart cap

• Juicing with the smart cap closed allows mixed juice creations with different fruits, vegetable and liquids.
• After juicing, close the smart cap to block excess juice from dripping, especially when disassembling the juicing bowl off the base.
• When making juices, quickly rinse away any leftover flavours 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 (example: apple and celery).
• Pay close attention when operating the juicer with the smart cap closed. Juice may overflow if the juice collected in the juicing bowl exceeds its capacity marked on the juicing bowl.

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 topset and wash frequently.
Hard fruits and vegetables (carrots, potato, beets and spinach)

Preparation tips

- Slice the ingredients 1cm thick or cut 1cm wide and 3-10cm long.
- Soak hard ingredients like carrots and ginger in cold water prior to juicing.

Extraction tips

- Slowly insert the ingredients one at a time.
- Pace the juicing speed, ensure each ingredient is thoroughly extracted.
- To maximise the juice yield, juice the ingredients with high water content.

Ingredients with small seeds (Raspberry, pomegranate and grapes):

Slowly insert ingredients with small seeds to prevent the seeds from clogging the strainer.

Preparation tips

- When juicing frozen ingredients like raspberry and strawberry, make sure they are completely thawed.
- Thoroughly rinse ingredients like grapes. Take the grapes off and discard the stem.
- For pomegranate, discard the skin and juice only the inner flesh and seeds.
Extraction tips

- Insert 3-5 grapes at a time, depending on size, while monitoring the extraction result.

- Thaw frozen ingredients like pomegranate and raspberry, then add about 1 tablespoon each at a time.

- Frozen ingredients usually lose significant amount of fluid after thawing. When juicing, you can mix milk or yogurt to balance the fluid lost.

Caution:
If the lid does not open due to excessive amount of small seeds left in the juicing bowl, continuously run the juicer for 30 seconds to extract any leftover seeds. If the lid is still struck, repeat REVERSE-OFF-ON until the ingredients become dislodged. Then twist the lid to open while pushing downwards on the lid with palms (depending on the ingredient, pour some water down the food chute for quick rinsing to help dislodging).

Fibrous and/or tough leafy ingredients (Example: celery, kale, pineapple):

- Fibrous ingredients like celery and kale should be cut into small lengths before juicing.

- If the pulp outlet is blocked by the fibrous ingredients, press the REVERSE-OFF-ON button in this order, switching back and forth 2-3 times.

Preparation tips

- Soak fibrous ingredients in cold water for about 30 minutes before cutting them.

- Separate each stem and cut the outer stems that are thick and tough to 4" long or less.

Extraction tips

- Slowly insert the prepared ingredients one at a time.
- Roll leaves into spiral when inserting into the juicer.
- Insert the leafy part of the ingredients first, then alternate between leafy parts and stem.
- For ingredients like wheatgrass, grab a handful and insert a bundle.

**Caution**

The fibres from tough ingredients like celery can wrap around the juicing screw and affect juicer’s performance. Cut the stems that are thick and tough to 10cm long or less.

- Foam build up from juicing fibrous 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 flesh of the pineapple into small pieces.
- Recommended amount of juicing per session is 500g. When juicing more than 500g, wash the topset before juicing again.
Before use, ensure the seal ring is in place.

To assemble the topset, place the juicing screw and the sorbet strainer in the juicing bowl and close the lid.

1. Insert the sorbet strainer into the juicing bowl while aligning the red dots of the sorbet strainer and the juicing bowl.
2. Insert the juicing screw into the sorbet strainer in a twisting motion.
3. Place the lid onto the juicing bowl by aligning the red dot of the lid and the juicing bowl. Then, rotate the lid clockwise until the lid is secured.

- When using the sorbet strainer, always leave the smart cap open.
4. Place the assembled topset onto the base.

Caution

The sorbet strainer should only be used with frozen ingredients. Depending on the ingredient, allow the frozen items to thaw for 5 to 20 minutes before use. Slowly process a small quantity per batch.

Note

- Do not use ice or process ingredients containing vegetable or animal oil as they may cause the juicer to malfunction.
- Remove hard seeds from the ingredients and peel the skin from the ingredients before juicing.
To assemble the topset, place the juicing screw and the smoothie strainer in the juicing bowl and close the lid.

1. Insert the smoothie strainer into the juicing bowl while aligning the red dots of the smoothie strainer and the juicing bowl.
2. Twist the juicing screw into place on the smoothie strainer.
3. Place the lid onto the juicing bowl by aligning the red dots of the lid and the juicing bowl. Then rotate the lid clockwise until the lid is secured.

- Make sure the anti-drip tap is closed when using the smoothie strainer for better results.
4. Place the assembled topset onto the base

**Caution:** When using frozen ingredients, ensure the frozen ingredients are thawed for about 5 to 20 minutes before use. The required period to thaw the ingredients will depend on how long the ingredients were in the freezer and the temperature it was kept in.

When making smoothies, add milk or other liquid between ingredients. Check the consistency of the smoothie by looking through the juicing bowl and add more liquid as needed. Do not insert ingredients like ice, meat, oil or fat based ingredients. These ingredients may damage the components. Remove or peel hard or thick seeds and pits before use.
Remove the juicing screw and strainer from the juicing bowl. Clean with the provided brush.

**Note**

- Immediately clean the juicer 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 easy 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.

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

**Tip**

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

<table>
<thead>
<tr>
<th>Issue</th>
<th>Solutions</th>
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</thead>
<tbody>
<tr>
<td><strong>No power to juicer</strong></td>
<td>• Ensure power cord is properly plugged in.</td>
</tr>
<tr>
<td></td>
<td>• Confirm the drum lid and the juicing bowl is properly assembled.</td>
</tr>
<tr>
<td></td>
<td>• Ensure that the topset and base of the juicer have been assembled correctly, following the step by step instructions in the Assembly portion of this guide.</td>
</tr>
<tr>
<td></td>
<td>• Juicer will not operate if parts are not assembled properly.</td>
</tr>
<tr>
<td><strong>Low juice yield</strong></td>
<td>• Different ingredients hold different amounts of liquid and will yield different amounts of juice.</td>
</tr>
<tr>
<td></td>
<td>• If the ingredients are not fresh, they may contain reduced amounts of liquid, which will yield less juice.</td>
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<tr>
<td></td>
<td>• Check if the compression silicone is firmly inserted.</td>
</tr>
<tr>
<td></td>
<td>• If the ingredient itself has low water content, soak it in water before juicing.</td>
</tr>
<tr>
<td></td>
<td>• If juicing ingredients with small seeds, the juice yield may be reduced. For best results, disassemble and wash the topset in between juicing.</td>
</tr>
<tr>
<td></td>
<td>• If there is seed residue at the bottom of the strainer, this can affect juicer performance and the overall juice yield.</td>
</tr>
<tr>
<td><strong>Too much pulp in juice</strong></td>
<td>• When continuously juicing and depending on the ingredient, the juice may contain a lot of fine pulp.</td>
</tr>
<tr>
<td></td>
<td>• To reduce the fine pulp, clean the top-set frequently and extract the pulp.</td>
</tr>
<tr>
<td></td>
<td>• Use a mesh strainer and put the juice through it to collect the unwanted pulp.</td>
</tr>
<tr>
<td></td>
<td>• If the strainer and the screw are damaged and affecting the juicer’s performance, replace the parts.</td>
</tr>
<tr>
<td></td>
<td>• The lifetime of each part may vary depending on the length and method of use and the ingredients.</td>
</tr>
<tr>
<td></td>
<td>• If too many ingredients are inserted at the same time, it may cause the juicer to stop, which can lead to an excess of pulp: insert the ingredients slowly and few at a time.</td>
</tr>
<tr>
<td>Issue</td>
<td>Solution</td>
</tr>
<tr>
<td>-------------------------------</td>
<td>-------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Drum lid will not close</td>
<td>• Ensure the juicing screw is pushed all the way into the strainer for the drum lid to close properly.</td>
</tr>
<tr>
<td>Odd noise from juicer</td>
<td>• Check if the parts are assembled correctly. Try reassembling the parts and listen to odd noises.</td>
</tr>
<tr>
<td></td>
<td>• Do not start the juicer unless there are ingredients and/or liquid in it.</td>
</tr>
<tr>
<td></td>
<td>• Operating the juicer without ingredients can cause damage to the screw.</td>
</tr>
<tr>
<td></td>
<td>• If the juicer is operated without ingredients or liquid, the noise level can increase and can lead to damage of the juicer.</td>
</tr>
<tr>
<td></td>
<td>• If the noise occurs when ingredients are inserted into the juicer, check the size of the ingredients. Do not insert anything over 2.5cm in thickness.</td>
</tr>
<tr>
<td></td>
<td>• Depending on the type of ingredients, the dimensions can be small.</td>
</tr>
<tr>
<td></td>
<td>• The noise can occur if the juicer is operated on an uneven or slanted surface. Place the juicer on a horizontal surface when operating.</td>
</tr>
<tr>
<td>Extracted pulp is very moist</td>
<td>• During the very beginning of extraction, the pulp can be moist.</td>
</tr>
<tr>
<td></td>
<td>• Depending on the ingredients’ condition, the extracted pulp can be affected. Juice can be extracted along with the pulp, especially when the ingredient is not fresh.</td>
</tr>
<tr>
<td>Juicing bowl shakes during operation</td>
<td>• 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.</td>
</tr>
<tr>
<td></td>
<td>• If the ingredient contains strong fibres, the vibration from the topset may be stronger.</td>
</tr>
</tbody>
</table>
| Juicer stops during juicing | • Ensure the power cord is plugged in correctly.  
• Ensure that the juicer has been assembled correctly, following the step by step instructions in the Assembly portion of this guide.  
• If too many ingredients are inserted at one time, this can cause the juicer to stop.  
• 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. |
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Layers of separation in juice</td>
<td>• Depending on the density of the ingredients, the extracted juice may show layers of different juices. It is different from separation due to oxidation by juicing with a high-speed juicer.</td>
</tr>
</tbody>
</table>
| 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 topset this can cause the drum lid to not open. In this situation, press the RVS-OFF-ON button in this order, switching back and forth 2 to 3 times.  
• Pour water down the food chute to rinse out the inside and then try opening the drum lid. |
| Juice dripping down base body | • If the compression silicone at 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. |
Discoloration of the plastic parts

- After juicing, if the juicer is not cleaned right away, the remaining pulp inside the topset can dry up which can make disassembling and cleaning hard. This can also affect the juicer’s performance and colour.
- 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 into the dyed areas and use mild detergent to clean.
- Vegetable oil should only be used during clean-up for parts that are discoloured. 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, it can affect the juicer’s performance and may result in damaged parts.
- The silicone pieces on the topset can be detached and needs to be thoroughly cleaned.

If the juicer stops during operation

Switch the button to OFF position then press and hold the RVS (REVERSE) button until the ingredients become dislodged.

- Repeat RVS-OFF-ON as needed.
- **ON:** Pulls down the food.
- **OFF:** Stops the operation.
- **RVS:** Pushes the food back up.

Note:

- RVS pushes the ingredients back up to dislodge them. The RVS button only works while holding down the switch.

- Switch OFF ensuring that the juicer comes to a complete stop. Then press RVS. Hold the RVS button for 2-3 seconds and release. Repeat as needed. Let the juicer stop completely before using the RVS button to prevent malfunction.

- If the juicer does not work after these steps, disassemble and clean the parts before operating the juicer again.
**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rated voltage</td>
<td>AC 220-240V</td>
</tr>
<tr>
<td>Rated frequency</td>
<td>50Hz</td>
</tr>
<tr>
<td>Rated power</td>
<td>240W</td>
</tr>
<tr>
<td>Speed</td>
<td>60RPM</td>
</tr>
</tbody>
</table>
Need more information?

This is a Quick Start Guide and we hope that this has given you the assistance needed for a simple set-up. For the most up-to-date guide for your product, as well as any additional assistance you may require, head online to help.kogan.com