

Sana 878 vertical juicer

Instruction Manual
[Home use only / Warranty card included separately]

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Read this manual before first use

- 1. Thoroughly read all precautions.
- 2. After reading the manual, keep it in a convenient location for future reference.
- 3. Do not use it in countries which use a different voltage than 230-240 $\rm V.$
- 4. Any quality improvements are subject to change without notice.



1. Safety precautions

01 Read all points thoroughly.02 Follow all safety precautions.03 Precautions are classified as follows.

Warning This mark denotes risk of serious injury or death.

- Do not plug or unplug power cord with wet hands.
- Use only the voltage specified on the warranty card and product specifications. Incorrect voltage may cause electric shock, fire, or motor damage.
 Connecting to a different voltage may reduce the motor's lifespan or lead to a malfunction.
- Securely plug the power cord plug tightly into an outlet.
- Do not bend, tie, damage or pull the power cord by force, or place it near high temperatures or heat sources such as a gas stove. Do not place any

- heavy object on top of the product or wedge it into a narrow space.
- Do not modify, disassemble, or attempt to repair the product.
- Do not insert any foreign objects such as a finger or screwdriver into any crack or hole in the product body. It may cause a fire, electric shock, injury, or malfunction.
- If the power plug is damaged, do not repair it yourself. It must be replaced by an authorized service center
- Do not wet or splash water on the motor base.
- Don't operate the power switch with wet hands.
- For safety, make sure to plug the product into a grounded outlet. Do not ground it to a gas pipe, plastic water pipe, or telephone line.
- •Never diassemble any parts of the juicer or insert foreign objects such as a finger or spoon into the juicer while it is running.
- Do not use it within reach of children. 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 or misuse the product.
- The product should only be used by those who are familiar with it. Anyone with physical or mental problems, or who lacks experience with the product, should not use it without supervision.
- Do not use the product while wearing or holding any magnetic items. Magnetic fields near the product may cause malfunction.
- Only operate the product when all parts are properly assembled.
- If there is a gas leak, do not plug in the product. Open windows and thoroughly ventilate the area.
- If the auger stops or jams during operation, turn the dial to the [REV] direction and hold it there 3 to 5 seconds to activate the reverse operation. Then, turn the dial again to [ON] to resume normal operation. If the motor is left in the [ON] position while jammed, it can overheat or become damaged.
- Do not move, assemble, or disassemble the product while it is operting. Turn off and unplug the product first.
- When using the product, be careful while wearing ties, necklaces, scarves, and other things that could be pulled into the product.
- Only use this product on a flat and stable surface.
- When inserting ingredients into the inlet, only use the pusher. Do not insert any foreign objects like a knife, spoon, chopticks, etc. into the juicer.
- Do not use the product for more than 30 minutes continuously, as this can overheat the motor. If overheating occurs, turn off the motor for at least 5 minutes before operating it again.
- Do not drop or cause any excessive shock to the product.

- If the device produces any unusual sounds, smells, excessive heat, or smoke, stop using it immediately and contact an authorized service center. The smell caused when using a new product will naturally go away over time.
- Always unplug the product when not in use. Be sure to pull the plug itself, and not the power cord.
- Do not wash the product or parts at a temperature of 80°C (175F) or higher. Do not place it in a dishwasher, dryer, microwave, etc. It may cause damage or deformation.
- The product weighs approximately 6.2 kg. When moving the product, make sure to securely hold the main body securely with both hands from the bottom. Do not lift it by the chamber or hopper, or by the sides of the main body, as it can fall and cause damage or bodilty injury.
- Do not use this product for commercial use. It is designed for home use only. Heavy commercial use may cause damage or premature wear to the motor or parts.



2. Precautions during use

- Make sure to thoroughly understand how to prepare ingredients before juicing. Improperly prepared ingredients may result in poor performance or damage to the product.
- Ingredients needing careful preparation:
- Soft produce such as ripe kiwi, mangoes, bananas, or strawberries can build up inside the chamber and hopper and not be extracted properly. We recommend adding firmer produce like carrots, firm apples, or celery to help process softer ingredients.
- For nut milks, nuts or seeds should be soaked in water for at least 4 hours (preferably overnight) and rinsed before processing.
- Ingredients unable to be juiced
- Do not process hard ingredients such as pitted fruit (remove pits first), coffee beans, firm seeds, etc.
- Do not juice canned or processed fruits or vegetables.
- Do not process ice or frozen fruit.
- We recommend drinking fresh juice right away for maximum flavor and nutrition. Store juice in the refrigerator up to 72 hours. For best results, store in a vacuum container.
- Do not use this product to grind grain or coffee beans.
- · Do not process the pulp from juicing.
- Do not let the motor run for longer than a few seconds before adding ingredients.
- Do not insert ingredients into the hopper above the limit mark.

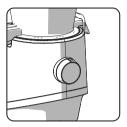
- Do not operate it for more than 30 minutes continuously. Allow the motor to cool at least 5 minutes if run for 30 minutes.
- Do not insert anything into the juice or pulp outlet druing operation.
- When inserting ingredients, do not use anything other than the pusher. Foreign objects can damage the parts or cause bodily injury.
- Do not operate the power switch with wet hands.
- It may cause electric shock, short circuit or fire.
 Clean any foreign substances on or near the power switch.
- Use the juicer with the juice cap open.
- The juice can flow backwards into the hopper if the juice cap is closed while juicing.
- Do not use if the top of the motor body is wet from extracted juice or water.

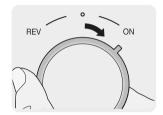
Note

- Old or overripe ingredients can lose their juice content, and will produce very little or no juice. Only use fresh and firm produce.
- If the product is not cleaned immediately after use, the pulp may dry and make later disassembly or cleaning difficult. It can also cause reduce yield through clogged screens.

04 3. Power Dial

Make sure the dial is set to the off (o) position before plugging in the power cord.





[ON]: Operation – Starts the motor for juicing



[**o**] : Stop – Stops the motor. (Note: It takes about 3 seconds for the motor to completely stop.)



[REV]: Reverse – Hold the dial in the REV position if the juicer becomes jammed. (Note: For easier disassembly and cleaning after juicing firm ingredients, hold the dial in the REV position for 10-15 seconds after juicing.)

4. Precautions Before Juicing

Please be aware of any food allergies of anyone who will consume the juice or nut milk.

Cut produce into pieces which will fit into the hopper. Note that smaller pieces will juice faster and produce higher yield.

We recommend cleaning the juicer after juicing more than 1 kg, of produce.

Do not fill the hopper above the upper limit line.

When filling the hopper, insert soft and leafy ingredients at the bottom, followed by firmer produce on top.

Produce that is high in fiber may result in a thick or smoothie-like juice.

For very soft ingredients like strawberries, blueberries, or ripe kiwi, we recommend mixing with firmer ingredients.

Do not insert the following into the juicer:

- Hard ingredients such as pitted fruit (remove pits first), coffee beans, firm seeds, etc.
- Grains
- Canned or processed fruits or vegetables
- Ice or frozen fruit

Follow the recommendations outlined in "Precautions during use" (p. 02)

- Certain ingredients will juice better if properly prepared.
- For best results when juicing larger quantities, clean the juicer after each 1 kg. of produce.
- For faster juicing and optimal yield, cut ingredients into smaller pieces.

Citrus fruits

Grapefruit, oranges, lemons, etc.

Prepare the ingredients by peeling and cutting them into smaller pieces to fit in the hopper. Remove any hard, unchewable seeds before putting citrus into hopper.

Fruits with thick peels

Pineapples, dragon fruit, melons, pomegranate, etc.

Remove the peel and cut into smaller pieces to fit in the hopper inlet. Remove all hard, unchewable seeds before putting into hopper.

Pitted fruit

Peaches, plums, cherries, etc.

Fruit pits or stones, like those found in peaches, plums, or cherries, can damage a juicer. Please remove the pit or stone before juicing.

Apple, pear, grapes

Apples and pears can be juiced with the peel. We recommend cutting them with an apple slicer to remove the core, as apple and pear seeds contain trace amounts of cyanide. Please remove grapes from stems before juicing.

Soft fruits

Pineapple, kiwi, tomato, berries, bananas, mango, etc.

Juicier soft fruits like pineapple or tomato, can be juiced on their own with the coarse screen. Soft fruits with a lower juice content, like berries or bananas, should only be used in smaller quantities as an addition to another juice.

Root vegetables

Carrots, beets, ginger, turmeric, sweet potato, etc.

Thoroughly wash root vegetables like carrots and beets to remove dirt and any small impacted stones. For fibrous roots like ginger, peel the outer skin and cut into small pieces. For best results and faster processing, cut carrots and beets into smaller pieces.

Stem and leafy vegetables

Celery, kale, wheatgrass, cabbage, spinach, etc.Cut celery and leafy greens into 3 cm pieces for best results. Celery has strong fibers that can wrap around the auger and clog the pulp outlet if not cut.

How to use each screen

Fine screen



The fine screen has smaller holes and is used with firm produce. Gives the highest juice yield, with minimal pulp.

Coarse screen



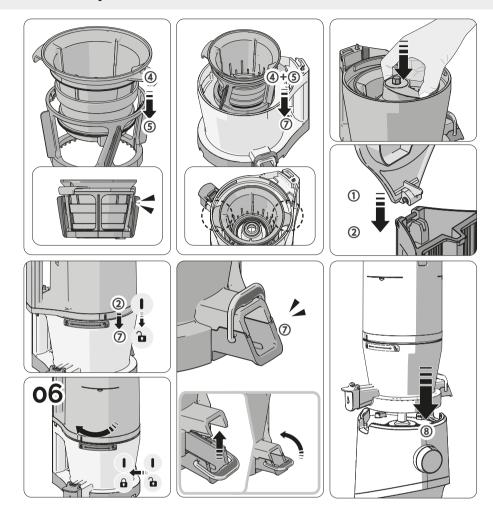
The coarse screen has larger holes and juices more gently. It is used for softer produce, and if you want more pulp in your juice. It can also be used to make smoothies by mixing juicing produce with softer ingredients like bananas, berries, or mangos.

Sorbet screen



The sorbet screen turns the Sana 878 into a frozen dessert machine. By using slightly thawed frozen fruit, a wide variety of frozen treats can be made ranging from fruit ices to creamy banana or mango based sorbets.

o6 6. Assembly



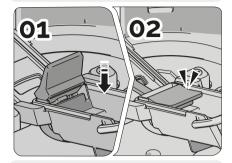
Note: See section 10 "Sorbet screen" if using the sorbet screen.

- o1 Insert fine or coarse screen (4) all the way in the rotating brush (5).
- **02** Insert the screen and brush assembly into the juicing chamber (7) by aligning the large and small tabs of the screen with the grooves in the juicing chamber.
- o3 Push the auger all the way into the screen.
- 04 Attach the hopper lid (1) to the hopper (2).
- o6 Turn the hopper clockwise until the vertical mark on the hopper is aligned with the lock symbol on the juicing chamber. For safety reasons, the hopper will not lock if the components have been assembled incorrectly.
- O7 Make sure the pulp outlet seal gasket is in place, and that the pulp outlet (7) is closed by pushing the lock from the bottom of the pulp outlet over the top. If the gasket is not in place, or the lock is not fastened, juice may leak out the pulp outlet.
- 08 Place the assembled juicing chamber onto the motor body (8).

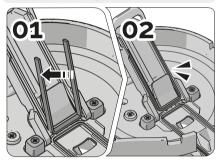
7. Silicone parts 07

Silicone parts keep the juicer from leaking, and can be removed for deep cleaning.

Pulp outlet gasket

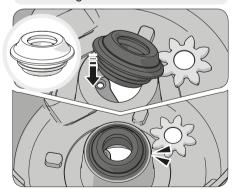


Pulp outlet seal gasket



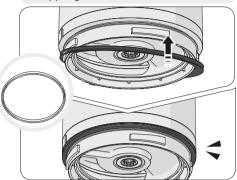
- **01** Remove the pulp outlet gasket by pulling up on the flap.
- o2 To put the pulp outlet gasket back, push the tab on the gasket into the slot in the pulp outlet.
- 03 Remove the pulp outlet seal gasket by pulling from the two ends. Install it by pushing it in around the perimeter.

Chamber gasket



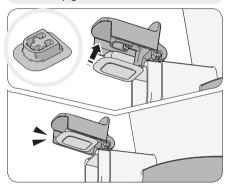
- O1 To remove, grab the gasket from one side and pull it up
- **02** To install, hook in one side of the gasket first, and work it in around the perimeter.

Hopper gasket



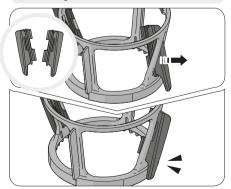
Pull from one side outward, then down to remove. To install, stretch it into it the groove on the hopper.

Juice cap gasket

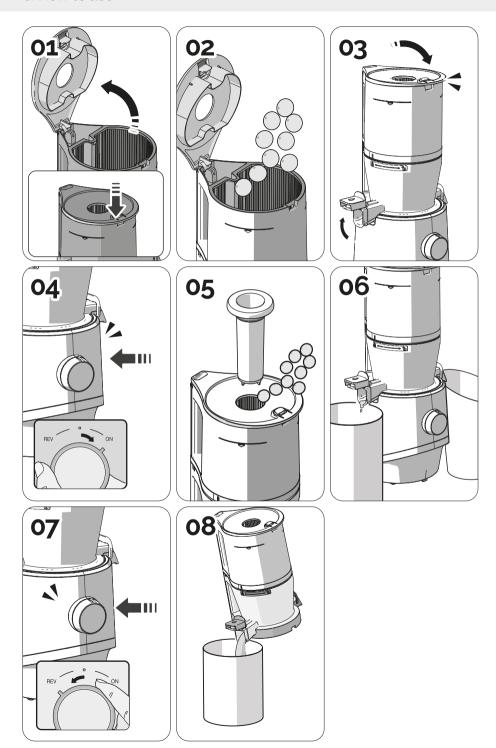


Pull from the outer edge to remove. To install, push it on the mounting tab.

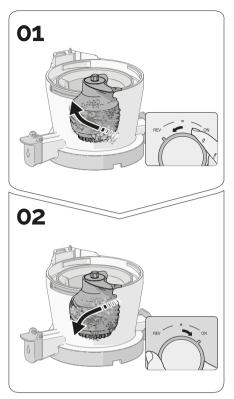
Rotating bush blades



Pull the silicone blade tab inwards to remove. To assemble, push the blade through the slots from the inside to the outside.



- **1.** Open the hopper lid by pressing the release tab firmly.
- 2. Add ingredients into the hopper below the fill line. If using a mix of ingredients, put softer ingredients like greens and berries in the bottom and harder ingredients like carrots and beets at the top.
- 3. Close the hopper lid firmly until it clicks into place. Open the juice tap and put the juice and pulp containers under their outlets.
- **4.** Turn the power dial to the "ON" position. You will hear a "click" sound as the motor engages with the juicing chamber.
- 5. To add more ingredients, feed them through the hole in the hopper lid. To add large ingredients, open the hopper lid. Note that opening the hopper lid will stop the motor as a safety measure. Use the pusher to if needed to push ingredients into the hopper blade.
- **6.** Keep the juicer for running for a minute after all ingredients have gone into the juicing chamber. This will ensure the maximum juice yield.
- **7.** Once the juicing is complete, turn off the motor by turning the control dial to the off position. Note that the motor will slowly stop in about 3 seconds.
- **8.** Lift the juice chamber toward the juice container to pour out any remaining juice.



- 1. Sometimes large pieces of firm produce can become stuck in the auger and activate the safety auto shutoff system. If this happens, turn the power dial to the REV setting and hold it there for 3-5 seconds. This will cause any large pieces to unscrew, releasing the jam. Repeat 2-3 times if necessary.
- **2.** After releasing the dial, wait for the motor to stop and then resume juicing by turning the dial to the ON position.

Note

If this doesn't clear the jam, turn off the juicer and unplug it. Then remove the juicing chamber and clean the juicing parts. Follow the instructions in section 11 - disassembly and cleaning

Product Specifications

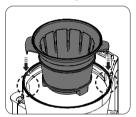
Size	Ø147 mm x 94 mm
Weight	160 g

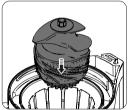


Sorbet screen

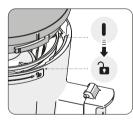
How to use sorbet screen

- 1. Insert sorbet screen into the juicing chamber by aligning the large and small tabs of the screen with the grooves in the juicing chamber. The rotating brush is not used with the sorbet screen.
- 2. Push the auger all the way into the screen





3. Align the vertical [1] mark on the hopper with the unlock symbol [2] on the juicing chamber. Turn the hopper clockwise until the vertical mark on the hopper is aligned with the lock symbol on the juicing chamber. For safety reasons, the hopper will not lock if the components have been assembled incorrectly.

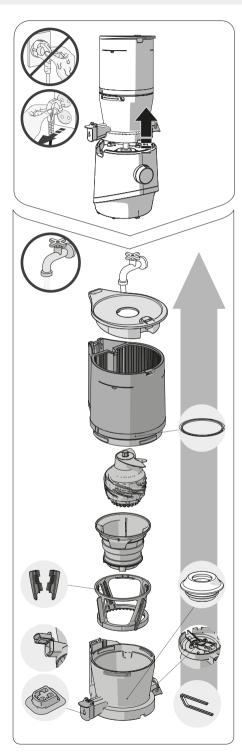




- 4. Close the juice cap.
- **5.** Insert the pulp container under the pulp outlet. The sorbet will come out throught the pulp outlet.
- **6.** Turn on the juicer and slowly insert cut pieces of frozen fruit. Use slightly thawed frozen fruit cut into sizes to fit in the hole in the hopper lid.
- Add frozen fruit pieces one by one, and alternate ingredients if using multiple ingredients.
- **8.** When finished, turn off and unplug the juicer, and immediately clean the hopper and juicing parts.

TIPS:

- Do not fill the hopper with frozen fruit. Only feed pieces individually and slowly through the hole in the hopper lid.
- Allow frozen fruit to slightly thaw, especially dense fruit like strawberries.
- Make sure the frozen fruit is cut into pieces so larger than the hole of the hopper lid.
- Do not add ice, frozen milk, or other frozen liquids
- Do not put any hard seeds or pits into the juicer when making sorbet.
- For creamy results, mix frozen banana, mango, or avocado pieces with other fruits.





After turning of the power dial to the OFF position, wait 3 seconds for the motor to come to a complete stop and unplug the power cord before removing the juicing assembly.

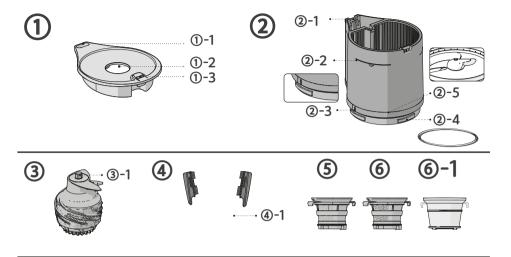
- 1. Lift the juicing chamber from the motor base, and remove the hopper by turning it to the unlock position. Disassemble the juicing chamber by removing the auger, screen, and rotating brush in order.
- Rinse the parts under running water. Use the cleaning brush to thoroughly clean the strainer screen.
 Open the pulp outlet and juice cap to clean the juicing chamber.
- **4.** Wipe the motor base with a lightly damp towel or soft cloth.
- 5. Remove and rinse the silicone parts.
- **6.** For deeper cleaning, you can sterilize the juicing parts by soaking them in warm water mixed with a little baking soda or vinegar, or in a dedicated juicer cleaning solution.

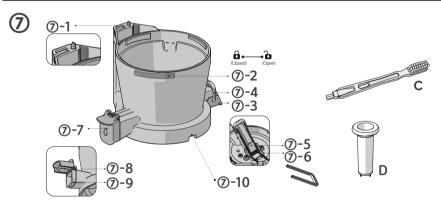
Make sure to clean the juicer immediately after use. If allowed to dry, pulp can clog the screen and can cause discoloration of juicing parts. Also, dried pulp can cause parts to stick together, making disassembly more diffucult and causing reduced juicer performance. After cleaning, allow all parts to dry on a clean towel. Do not clean with hot or boiling water, or put any parts in a dishwasher, as the high temperatures can cause the parts to deform. Do not use steel wool or any abrasive cleaners, as these can cause scratching of parts.

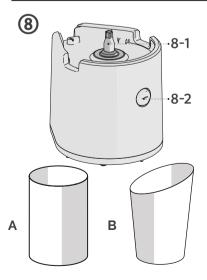
12 12. Troubleshooting

Before contacting your retailer for repair, please check the following points:

o1. A "click" sound is heard when turning on the juicer.	This is normal, and is simply the sound of the motor engaging with the juicing chamber.
o2. The assembled juicer doesn't turn on.	Make sure that all parts are assembled properly. The juicer will only turn on if all parts are fully seated, and turned to the locked position.
03. The juicer turns off after a long period of operation.	If the juicer is operated more than 30 minutes, the motor can overheat. In this case, a safety sensor will automatically turn off the motor to allow it to cool. Let it cool at least 10 minutes before resuming juicing.
04. The juicer stops while juicing.	Make sure the hopper is in the locked position. If the hopper is overfilled, or filled with very firm ingredients like beets, the juicer may jam. Follow the instructions on page 9 to reverse the motor and release the jam. For motor safety, a timer will automatically stop the motor after an extended period of time. In this case, simply turn the power dial to the ON position.
05. The auger has lines in it. Is it defective?	The auger is created through a molding process in the factory. This process results in straight and curved flash lines on the auger. These are normal.
o6. Some juice comes out the pulp outlet when starting juicing.	This is normal with certain ingredients. The pulp automatically prevents juice from coming out the pulp outlet, but a few drip can occur at the start of juicing.
07. Juice backs up into the hopper.	If the juice cap is closed, the juicing chamber will fill with juice. This can be useful for mixing juices, but do not allow it to fill more than half way. For best juice yield, always keep the juice cap open.
o8. Juice leaks between the hopper and juicing chamber, or between the motor base and juicing chamber.	Make sure the silicone gaskets are installed properly. Note that leaking can occur if the gaskets are installed upside down.
og. The hopper does not open.	This can be caused if excessive pulp remains in the juicer. Be sure to run the juicer at least ten seconds after finishing juicing, to be sure that all pulp is removed. If it still does not open, turn the power dial to the REV position, and allow the motor to run in reverse for ten seconds. Then turn the dial to the OFF position, wait for the motor to stop, and turn it to the ON position and run it at least 20 seconds to discharge any remaining pulp. If something hard like a peach pit or stone fell into the juicer, stop the motor and disassemble the juicer to remove it.
10. The juicing chamber moves from side to side while operating.	The rotating kinetic force of the motor can cause the juicing chamber to wobble from side to side a little, especially with firm ingredients like carrots or beets. This is a normal characteristic of vertical juicers and not a malfunction.
11. The juicer makes a squeaking sound.	Certain produce like beets or firm apples (especially Granny Smith apples) make squeaking sounds when crushed by the auger. This is normal, but can be surprising at first.







- 1. Hopper cover
- **1-1** Hopper cover hinge hook
- 1-2 Feeding hole
- 1-3 Release tab
- 2. Hopper
- **2-1** Hopper hinge
- **2-2** Maximum fill line
- 2-3 Hopper locking mark
- 2-4 Hopper gasket
- 2-5 Cutting blades
- 3. Auger
- **3-1** Auger axle
- 4. Rotating brush frame
- **4-1** Silicone brush
- 5. Fine screen
- 6.Coarse screen
- 6-1 Sorbet screen
- 7. Juicing chamber **7-1** Chamber tab

- **7-2** Chamber locking mark
- 7-3 Pulp outlet
- **7-4** Pulp outlet lock
- 7-5 Pulp outlet gasket
- **7-6** Pulp outlet seal gasket
- **7-7** Juice cap
- 7-8 Juice cap gasket
- **7-9** Juice outlet
- **7-10** Juicing chamber slot
- 8 Motor body
- 8-1 Motor axle
- 8-2 Power switch
- A. Juice container
- **B.** Pulp container
- C. Cleaning brush
- D. Pusher

14 14. Specifications

Product Specifications

Product	Juicer
Model	878
Rated Voltage	220 - 240 V
Rated Frequency	50 / 60 Hz
Rated Power Consumption	200 W (Higher watt lowers the energy efficiency of the product.)
RPM	43/50 rpm

Power Cord Length	1.4 m and over
Motor	Single-Phase Induction
Fuse	250 V 8 A
Weight	6.2 kg
Dimensions	W243mm/L251mm/H477 mm
Operating cycle	30 minutes

Sama