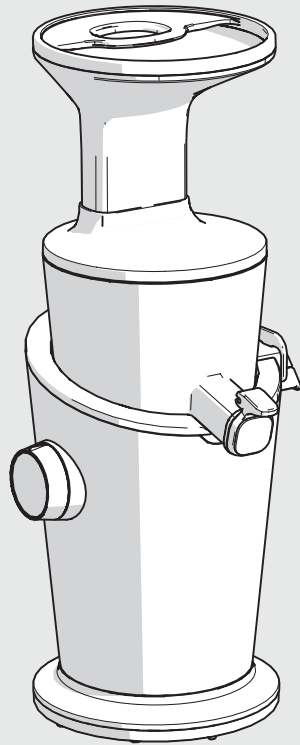


# Sana 848

vertical juicer



*Sana*  
JUICER

**Instruction Manual**

( For Household Use Only / Warranty Included )



# IMPORTANT SAFEGUARDS

- 1 WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED. READ ALL INSTRUCTIONS
- 2 TO PROTECT AGAINST RISK OF ELECTRICAL SHOCK, DO NOT PUT THE MAIN BODY (MOTOR) IN WATER OR ANY OTHER LIQUID.
- 3 THIS APPLIANCE IS NOT INTENDED FOR USE BY CHILDREN OR BY PERSONS WITH REDUCED PHYSICAL, SENSORY, OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE. CLOSE SUPERVISION IS NECESSARY WHEN ANY APPLIANCE IS USED NEAR CHILDREN. CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.
- 4 TURN THE APPLIANCE OFF, THEN UNPLUG FROM OUTLET WHEN NOT IN USE, BEFORE ASSEMBLING OR DISASSEMBLING PARTS AND BEFORE CLEANING. TO UNPLUG, GRASP THE PLUG AND PULL FROM THE OUTLET. NEVER PULL FROM THE POWER CORD.
- 5 AVOID CONTACTING WITH MOVING PARTS.
- 6 DO NOT OPERATE ANY APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR IS DROPPED OR DAMAGED IN ANY MANNER. RETURN APPLIANCE TO THE NEAREST AUTHORIZED SERVICE FACILITY FOR EXAMINATION, REPAIR OR ELECTRICAL OR MECHANICAL ADJUSTMENT.
- 7 THE USE OF ATTACHMENTS NOT RECOMMENDED OR SOLD BY THE MANUFACTURER MAY CAUSE FIRE, ELECTRIC SHOCK OR INJURY.
- 8 DO NOT LET CORD HANG OVER EDGE OF TABLE OR COUNTER.
- 9 ALWAYS MAKE SURE HOPPER IS SECURELY FASTENED IN PLACE BEFORE MOTOR IS TURNED ON. DO NOT UNFASTEN HOPPER WHILE JUICER IS IN OPERATION.
- 10 BE SURE TO TURN SWITCH TO OFF POSITION AFTER EACH USE OF YOUR JUICER. MAKE SURE THE MOTOR STOPS COMPLETELY BEFORE DISASSEMBLING.
- 11 DO NOT PUT YOUR FINGERS OR OTHER OBJECTS INTO THE JUICER WHILE IT IS IN OPERATION. IF FOOD BECOMES LODGED IN OPENING, USE FOOD PUSHER OR ANOTHER PIECE OF FRUIT OR VEGETABLE TO PUSH IT DOWN. WHEN THIS METHOD IS NOT POSSIBLE, TURN THE MOTOR OFF AND DISASSEMBLE JUICER TO REMOVE THE REMAINING FOOD.
- 12 DO NOT USE OUTDOORS.
- 13 DO NOT PLACE ON OR NEAR A HOT GAS OR ELECTRIC BURNER OR IN A HEATED OVEN.
- 14 DO NOT USE APPLIANCE FOR OTHER THAN INTENDED USE.

## SAVE THESE INSTRUCTIONS

# 02

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## Before Reading Manual

1. Read 'Safety Precautions' (p. 3-5) and use the appliance properly.
  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 V.
  4. Any quality improvements are subject to change without notice.
- 

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# 03



## Safety Precautions

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### Warning

Denotes risk of serious injury or death.

**01** You should read <Safety Precautions>

**02** You should follow <Safety Precautions>

**03** Precautions are classified as follows.

**DO NOT PLUG IN NOR UNPLUG WITH WET HANDS.**

It may cause electric shock or injury.

**DO NOT USE OTHER THAN 230-240 V AC.**

It may cause electric shock, fire or abnormal performance. If the voltage is different, it may shorten the life of the motor or cause a failure.

**PLUG THE POWER CORD CORRECTLY AND FIT IT TIGHTLY INTO A WALL SOCKET.**

It may cause an electric shock or a fire.

**IF THE POWER CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER OR SIMILARLY QUALIFIED PERSONS TO AVOID A HAZARD.** If the power cord is damaged, it may cause electric shock or fire.

**NEVER DISASSEMBLE THE JUICER OR INSERT ANY FOREIGN ITEMS (SUCH AS A KNIFE OR SPOON) INTO IT WHILE IT IS RUNNING.** It can cause injury, accident, or trouble

**IF THE PLUG IS DAMAGED, DO NOT OPERATE THE MACHINE.** It may cause electric shock, fire or injury.

**DO NOT WET OR SPLASH WATER ON THE MAIN BODY.** Be careful not to let any liquids or other substances get into the switch on the appliance.

**DO NOT OPERATE THE POWER DIAL WITH WET HANDS.** It may cause an electric shock or fire.

**FOR SAFETY, GROUND THE APPLIANCE. (MAKE SURE TO USE THE OUTLET WITH GROUND CONNECTION.) DO NOT GROUND TO GAS PIPE, PLASTIC WATER PIPE, TELEPHONE LINE, AND SO FORTH.** It could cause electric shock, fire, malfunction or explosion.

**NEVER DISASSEMBLE THE CHAMBER SET DURING OPERATION NOR INSERT FINGERS, FOREIGN OBJECTS SUCH AS FORKS, SPOONS, ETC. INTO HOPPER CHUTE OR JUICE OUTLET.** It may cause injury, accident or failure.

**DO NOT USE THE PRODUCT WHILE WEARING OR CARRYING ITEMS WITH MAGNETIC FORCE (E.G., MAGNETIC BRACELETS, ETC.).**

Placing objects with magnetic force around the product may lead to malfunctions.

# 04



## Safety Precautions

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The following actions can cause serious injury or damage to the appliance.



**DO NOT RUN THE JUICER WHILE THE CHAMBER SET IS NOT ASSEMBLED PROPERLY.** It can cause injury, accident, or trouble.

**WHEN DETECTING A GAS LEAK, DO NOT INSERT THE POWER CORD INTO THE OUTLET. OPEN THE WINDOW TO VENTILATE FULLY AND IMMEDIATELY.** It may cause injury or failure.

**IF THE SCREW STOPS TURNING, TURN THE POWER DIAL TO [REV] DIRECTION TO TURN THE SCREW IN REVERSE DIRECTION FOR 3~5 SECONDS, AND THEN TURN THE DIAL BACK TO [ON] DIRECTION. IF THE MACHINE CONTINUES TO STOP WHILE RUNNING, IT MAY LEAD TO DAMAGE TO PARTS AND FUNCTIONAL DEGRADATION DUE TO OVERHEATED MOTOR.**

**DURING THE OPERATION, DO NOT ATTEMPT TO MOVE THE MAIN BODY, DISASSEMBLE THE CHAMBER SET OR PARTS, OR TRY TO LOCK THEM.** It may cause an injury or a failure. If any action is needed, switch off and unplug the power cord first.

**MAKE SURE NO ALIEN SUBSTANCES GET INTO THE HOPPER OTHER THAN INGREDIENTS WHEN USING THE JUICER.** It can cause damage or breakage.

**PLACE THE APPLIANCE ON A FLAT AND STABLE SURFACE.** It may cause injury or failure.

**DO NOT OPERATE THE APPLIANCE FOR MORE THAN 30 MINUTES AT A TIME.** It may cause a motor failure due to overheating. Cool it down sufficiently about 5 minutes and operate it again.

**DO NOT ALLOW A SEVERE SHOCK TO THE APPLIANCE NOR DROP IT.** It may cause electric shock, fire or damage.

**IF THE APPLIANCE GIVES OFF AN UNPLEASANT SMELL, EXCESS HEAT, OR SMOKE, IMMEDIATELY TURN OFF THE APPLIANCE AND CONTACT YOUR SELLER.** When using a new appliance, it gives off a smell, which disappears naturally over time.

**ALWAYS UNPLUG THE APPLIANCE AFTER USE. ALWAYS DISCONNECT THE APPLIANCE FROM THE POWER SOURCE IF IT IS LEFT UNATTENDED AND BEFORE ASSEMBLING, DISASSEMBLING OR CLEANING. WHEN UNPLUGGING THE POWER CORD, MAKE SURE TO HOLD THE POWER CORD BY ITS HEAD.** Pulling the cord to unplug may cause electric shock or fire.

**DO NOT WASH THE APPLIANCE AT A HIGH TEMPERATURE, 80°C(176°F) OR HIGHER. DO NOT PUT THE APPLIANCE IN A DISHWASHER, A DRYER OR A MICROWAVE ETC.** It may cause a trouble or a deformation of part.

**THE MACHINE WEIGHS ABOUT 5.7kg. WHEN YOU ARE MOVING THE MACHINE, MAKE SURE YOU HOLD THE MAIN BODY TIGHTLY WITH BOTH HANDS.** When you hold the machine by the chamber or the side of the main body, the main body may fall and result in injury or malfunction.

**DO NOT USE HOUSEHOLD PRODUCTS FOR COMMERCIAL PURPOSE.** Forcing a large amount of ingredients for extraction may damage the parts.

# 05



## Cautions during Operation

**Information on how to prepare different produce items. Please be aware of any allergies you may have to specific ingredients.**

**Ingredients that can be used under the following guidelines.**

- For fruits with a pit such as apricots, plums, and peaches, be sure to remove all traces of the pit before juicing. Even a small bit of pit can damage the juicer.
- For vegetables with long and tough fibers (such as water parsley and celery), cut them to 3–4cm in length for insertion.
- Extracting juice from fibrous root vegetables such as ginger or garlic must be done slowly and in smaller quantities. If you are extracting larger amounts, be sure to frequently stop and clean the juicer.

**Ingredients to Avoid: Inserting these ingredients may lead to damage or malfunction.**

- Ingredients that are not for extracting juice such as sesame seeds, coffee beans, tree barks, Chinese pepper, etc.
- Boiled ingredients (potato, sweet potato, sweet pumpkin, chestnut), loach, eel, shrimp, marsh snail, squid, salted fish, etc.
- Fruits pickled in liquor, honey, sugar, etc. (such as grapes, Korean raspberry, mulberry, etc.) and enzymes (herbacea, rock pine, etc.)
- Ingredients that aren't suitable for juicing due to the consistency of the produce (such as aloe, cactus, or linden).
- Do not use the machine for crushing cereals.
- Ice prepared by freezing water (shall be avoided for both juice strainer and sorbet strainer)

**Older ingredients will soften and lose their juice content after prolonged storage in the refrigerator. Only juice fresh and firm produce.**

**We recommend you to drink green vegetable juice and fruit juice immediately after extraction rather than keeping them for long time.**

**Do not re-squeeze pulp discharged through the pulp outlet.**

**Do not let the motor run for more than a few seconds without produce in the juicer.**

**Do not insert too many ingredients at once.** If you insert an excessive amount of ingredients of thick ingredients, the unit may stop.

**Do not use for more than 30 minutes continuously.** It may cause a failure due to the overheating of the motor. When using the appliance continuously, stop for 5 minutes after every 30 minutes of use.

**Never insert foreign objects like chopsticks, spoons, or forks into the juicer while it is running.** These objects will be pulled into the juicing chamber and damage the parts.

**Do not use anything besides the pusher to push produce into the juicer.** Anything else can be pulled in by the auger and damage the machine.

**Do not operate the power dial with a wet hand** It can cause electric shock, short circuit, or fire.

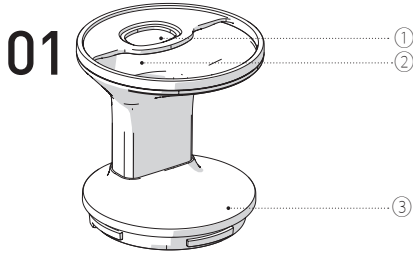
**If you are extracting 350ml of juice or more at once, open the juice cap to discharge the juice for every 350ml. If you are extracting a large amount of juice, open the lift lever frequently to discharge pulp.** The pressure inside the chamber may increase and make it impossible to open the chamber cover or cause damage.

**If there is any water or juice on the main body or standing in any area of the machine, make sure you wipe it with a dry cloth before use.**

**For frozen fruits, use the sorbet strainer only. Do not use the sorbet strainer with ice or for any other homogenizing functions.** It may lead to damage or malfunction.

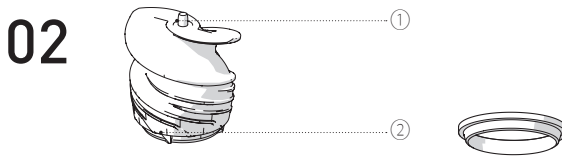
**If you do not wash immediately after use, it may be caked with pulp, which makes it difficult to disassemble and wash or may become the cause of performance degradation.**

# 06 Parts and Accessories



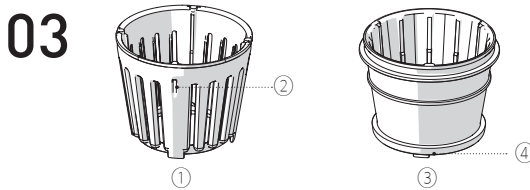
## Hopper

- ① Upper hopper chute
- ② Side hopper chute
- ③ Assembly Guide ▼



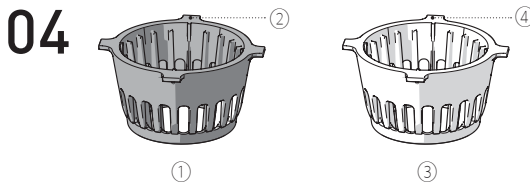
## Auger

- ① Auger Axle
- ② Auger Seal



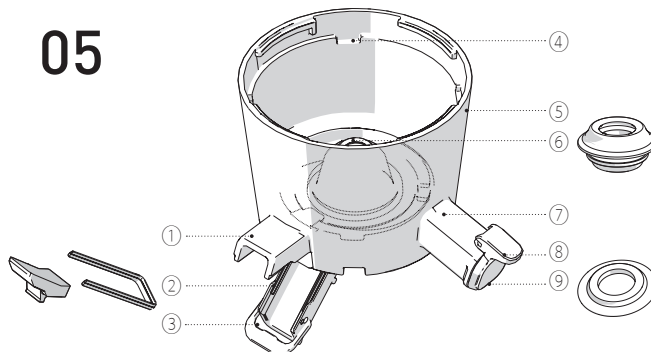
## Inner Strainer

- ① Inner Strainer
- ② Inner Strainer Binding Points
- ③ Sorbet Strainer
- ④ Sorbet Strainer Guide Bumps



## Outer Strainer

- ① Juice Strainer (Black)
- ② Juice Strainer Wing (J)
- ③ Soft Fruit Strainer (orange)
- ④ Soft Fruit Strainer Wing (S)



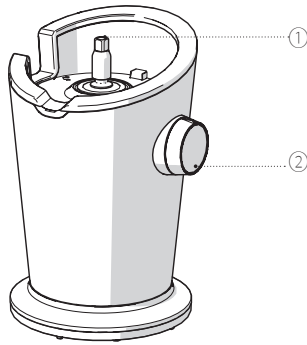
## Chamber

- ① Pulp Outlet
- ② Extraction seal and insert
- ③ Discharge Cover / Discharge Cover Loop
- ④ Filter Binding Groove
- ⑤ Assembly Guide Mark (🔒 🔓)
- ⑥ Chamber seal
- ⑦ Juice Outlet
- ⑧ Juice Cap
- ⑨ Juice Cap Seal



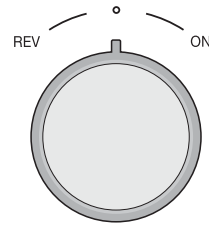
# 07 Parts and Accessories

## 06

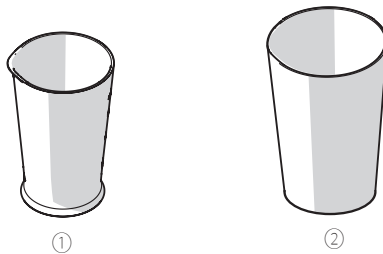


### Base

- ① Motor Axle
- ② Power Dial



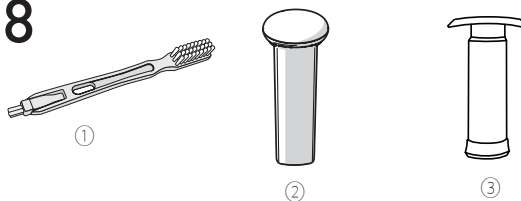
## 07



### Container Set

- ① Juice Container
- ② Pulp Container

## 08



### Accessories

- ① Cleaning Brush
- ② Pusher
- ③ Vacuum pump

### Using the vacuum juice container

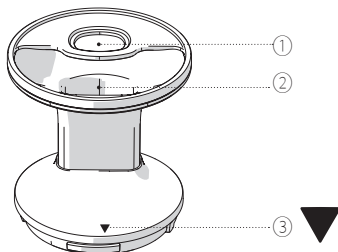
The Sana vacuum juice container allows you to extend the shelf life of juice up to 72 hours, provided it is stored in the refrigerator. For best results, seal the container as soon as possible after juicing.

1. Lock the lid on the vacuum container by pressing down on both side clamps until it clicks into place.
2. Firmly attach the pump to the seal in the middle of the lid, ensuring a tight fit.
3. Hold the lower part of the pump with one hand, and with the other hand operate the pump using smooth even strokes.
4. When resistance is felt while pumping, remove the pump. The juice is now vacuum sealed.
5. To open the container, lift the silicone valve to allow air in, then release the clamps.

**Note:** The amount of strokes needed to create a vacuum depends on the amount of juice in the container. More juice requires less pumping.

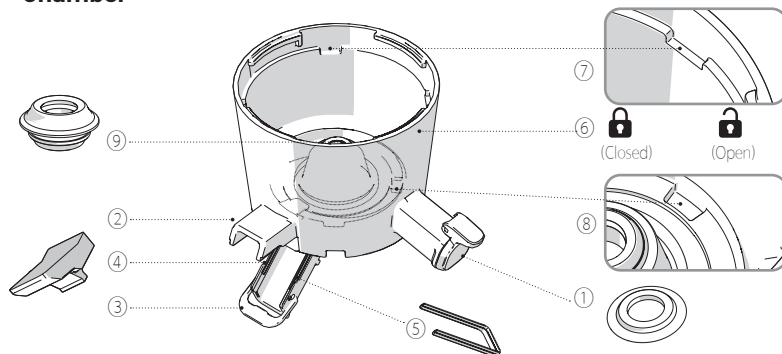
# 08 Component Details

## 01 / Hopper



- ① **Upper hopper chute:** Use this to insert long and narrow vegetables such as celery and carrots.
- ② **Side hopper chute :** Use this to insert cherry tomato, grapes, and diced fruits and vegetables
- ③ **Assembly Guide Mark on Hopper :** Marks to check the assembly with the chamber. Parts must fit properly in order to work.

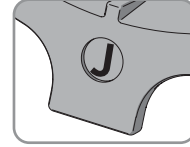
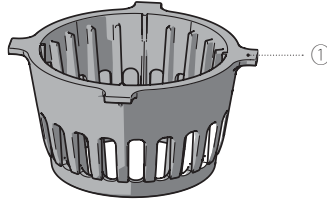
## 02 / Chamber



- ① **Juice cap / juice cap seal:** A cap to prevent drips. Normally it will stay open during juicing, but it can be closed if you want to mix juices or make smoothies. The juice cap seal prevents drips.
- ② **Pulp outlet:** Pulp and sorbet are fed out of the juicing chamber here.
- ③ **Discharge cover / discharge cover loop:** The lower part of the pulp outlet. If not properly assembled, it will leak juice.
- ④ **Extraction insert:** This part fits in the discharge cover. This is removed when making sorbet.
- ⑤ **Extraction seal:** This seal fits in the discharge cover to prevent juice from leaking.
- ⑥ **Chamber assembly guide mark:** This guide mark is used when assembling with the hopper. Proper assembly ensures normal operation.
- ⑦ **Strainer top groove:** Grooves to hold the strainer.
- ⑧ **Chamber bottom groove:** Grooves for holding the sorbet screen and inner strainer.
- ⑨ **Chamber seal:** This keeps juice from leaking onto the motor base.

# 09 Component Details

## 03 / Juice Strainer (Black)



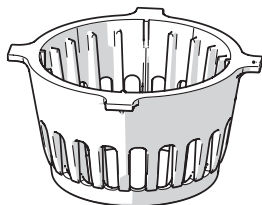
① **Juice strainer wing:** Wings for holding the strainer in the chamber. The strainer fits securely into the groove.

- Use this to extract juice from most fruits and vegetables. (Use the soft fruit strainer for soft fruit).
- Note: The juice strainer can be identified by its black color and the letter “J” on the wing.
- The juice strainer is used for most fruits and vegetables. Please follow the guidelines below for proper ingredient preparation.

Root Vegetables	<b>Carrots, beets, ginger, sweet potatoes, etc.</b>	Wash produce thoroughly under running water. Make sure there are no soil particles or small stones. Cut root vegetables into pieces 3-4 cm in length. Ginger should be peeled and fed slowly due to its dense fiber. <b>Clean the juicer after every 1 kg of root vegetables processed.</b>
Leaf/stem vegetables	<b>Celery, spinach, kale, wheatgrass, etc.</b>	Cut into pieces 3-4 cm in length. Put wheatgrass or leafy greens in by small handfuls. <b>Clean the juicer after every 1 kg of greens processed.</b>
Fruits with thick peel	<b>Pomegranate, etc.</b>	Remove the peel and cut the flesh into small pieces to fit into the hopper tube. Don't put in hard seeds (anything which couldn't be eaten).
Pitted fruits	<b>Peach, plum, apricot, etc.</b>	Make sure to remove all parts of the pit before juicing. Note that sometimes the outer part of the pit will stick to the flesh of the fruit. Remove that to prevent damage to the juicing strainer.
Nuts and soybeans	<b>Almonds, walnut, cashews, soybeans, etc.</b>	Do not use nuts by themselves, but as a flavoring with fruits and vegetables. Soak nuts at least 8 hours and rinse well before putting into the juicer. Gradually add nuts after juicing the fruits or vegetables. Soak soybeans 24 hours and rinse well before juicing. Juice them in a 1:1 ratio with water.
Do not use with juice strainer!	<b>Banana, berries, kiwi, tomato, mango, pineapple, etc.</b>	Use the soft fruit strainer for soft fruits.

# 10 Component Details

## 04 / Soft Fruit Strainer (Orange)



① **Soft fruit strainer wing:**  
Wings for holding the strainer in the chamber. The strainer fits securely into the groove.

- Use the soft fruit strainer to extract juice from soft or fibrous fruits.
- Note: The soft fruit strainer can be identified by its orange color, and the letter “S” on the wing.
- The soft fruit strainer is used for soft and fibrous fruits. Please follow the guidelines below for proper ingredient preparation.

Citrus	<b>Orange, grapefruit, lemon, etc.</b>	Peel citrus fruit and insert segments which will fit into the hopper. Discard any large seeds before juicing.
Fruit with a thick peel	<b>Pineapple, watermelon, cantaloupe, etc.</b>	Cut the flesh from the rind into sizes that fit into the feeding tube. Remove any large and hard seeds.
Soft pitted fruits/grapes	<b>Soft peach, older apples, cherries, grapes, etc.</b>	Remove pits from stone fruits like peaches, cherries, and apricots. Cut into pieces that fit into the feeding tube. Remove any stems from the grapes. For very soft fruit, mix in small amounts with juicier ingredients.
Soft fruits and vegetables	<b>Berries, tomatoes, pineapples, etc.</b>	Clean thoroughly and cut into sizes that fit into the feeding tube. Make sure to remove any stems.
	<b>Kiwi, mango</b>	Remove the skin and stem. If it is too soft, mix with firmer produce like carrots or firm apples.
	<b>Banana</b>	Remove the peel and cut into 3-4 cm lengths. Only use a small amount of banana as a complement to juicier produce like citrus.

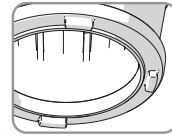
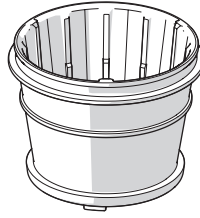
- \* Please be aware of any allergies before selecting produce.
- \* Make sure to use the correct strainer for the type of produce chosen. Using the juice strainer with soft produce may cause jamming or leaking.

\* **Prohibited ingredients: Do not put any of the following ingredients into the juicer**

- Dry ingredients with little or no liquid content including sesame seeds, coffee beans, and fibrous herbs.
- Cooked or boiled fruits or vegetables.
- Canned or pickled fruits or vegetables.
- Ingredients with a thick juice content such as cactus, aloe, etc.
- Any dry grains.
- Ice

# 11 Component Details

## 05 / Sorbet Strainer



①

### ① Guide bump:

When inserting the sorbet strainer, fit the guide bump into the chamber groove.

- **Used to make smoothies, slushies, and sorbet.**
- The sorbet strainer is used alone, without the external strainer.
- Cut fruits into 2cm pieces and freeze thoroughly.
- Make sure to remove any pits from pitted fruits.
- Do not use this strainer for crushing ice or other hard ingredients. It will damage the machine.
- Allow frozen fruit to thaw for a few minutes until it is slightly soft.
- Insert frozen ingredients slowly to prevent the machine from jamming.
- Note that some juice may leak through the pulp outlet if the fruit is too soft.
- Follow the guidelines below for proper produce preparation.

Melons	<b>Watermelon, honeydew, etc.</b>	Remove the flesh from the peel and freeze in small cubes or balls.
Pitted fruits	<b>Mango, peach, etc.</b>	Peel the fruit and remove any pits. Cut onto sizes that will fit the juicer before freezing.
Soft fruits	<b>Banana, berries, kiwi, etc.</b>	Remove the peel or skin and cut into 3-4 cm pieces before freezing. Make sure to remove any stems from berries.

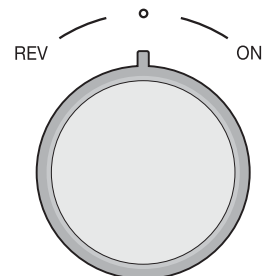
## 06 / Power Dial

Turn to left or right to start, stop, or reverse.

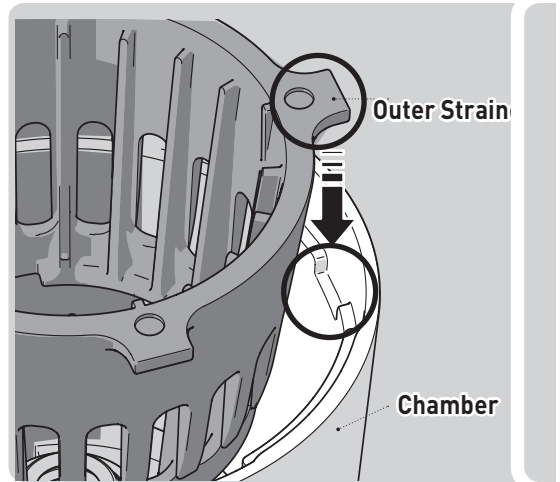
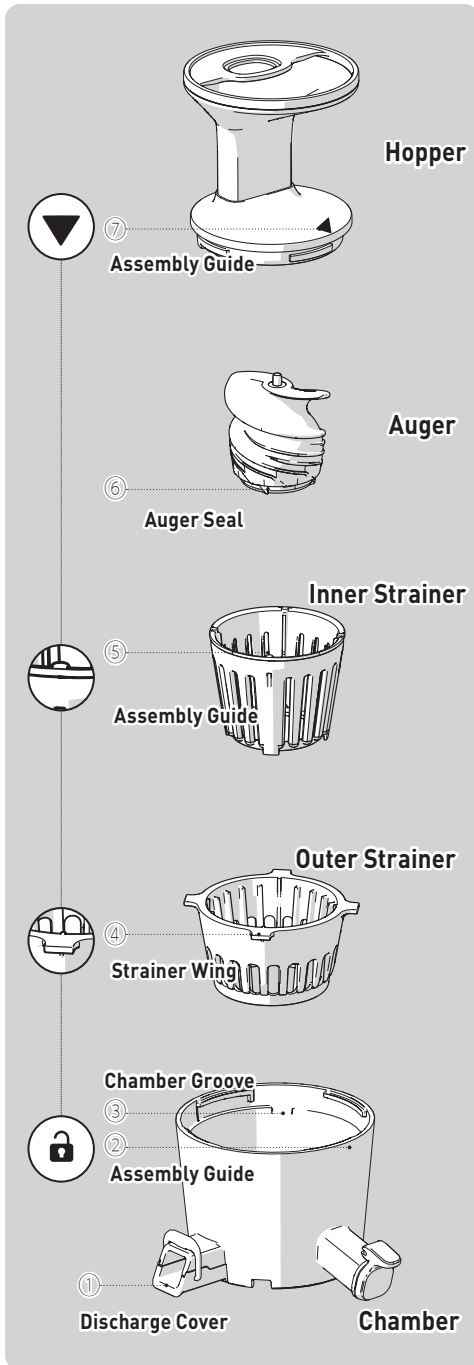
[ON]: **Start** - Used to run the machine to extract juice.

[●]: **Stop** - Used to stop the machine.

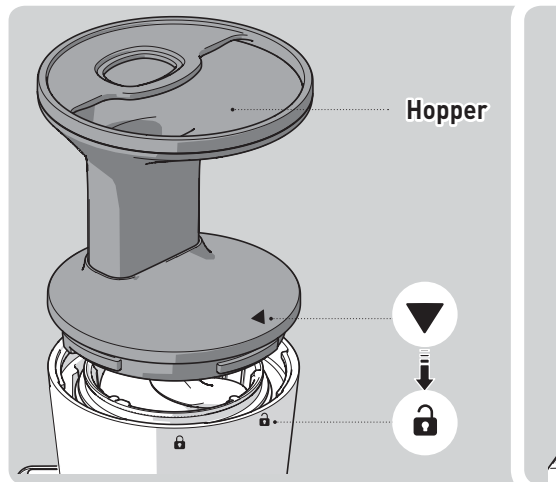
[REV]: **Reverse** - Used to reduce pressure inside the machine by pushing up the ingredients when the machine stops or too much produce was inserted at once. [The motor runs in reverse only when you hold the dial in the REV position. It returns to the Stop position when you release it.]



# 12 Assembling Juice Chamber Set



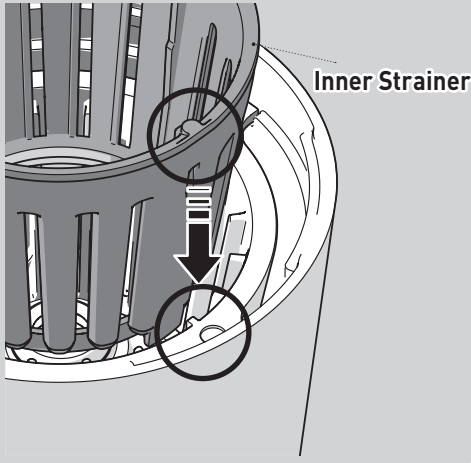
**01** Fit the wings of the outer strainer (4) to the grooves of the chamber (3).



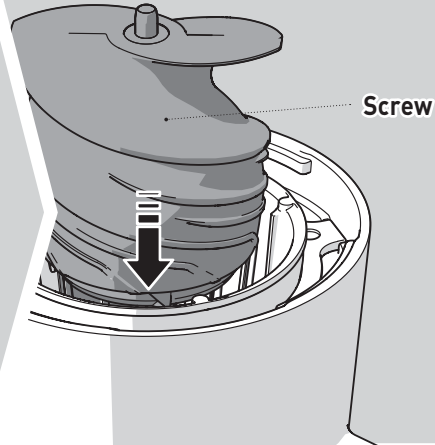
**04** Put together the hopper and chamber by matching the mark on hopper [ ▼ ] (7) and the mark on the chamber [ 🔒 ].  
If the inner parts are not assembled properly, the hopper will not close.

# 13

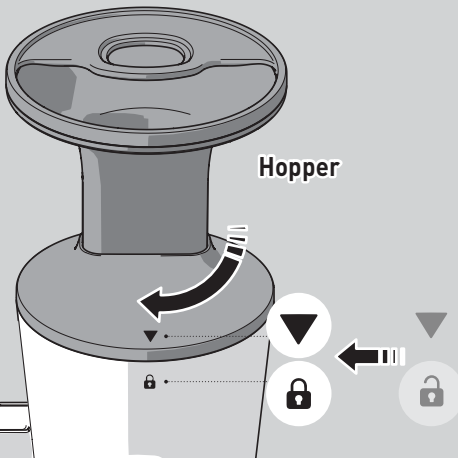
Assembly Guide with Main Body is on page 16.



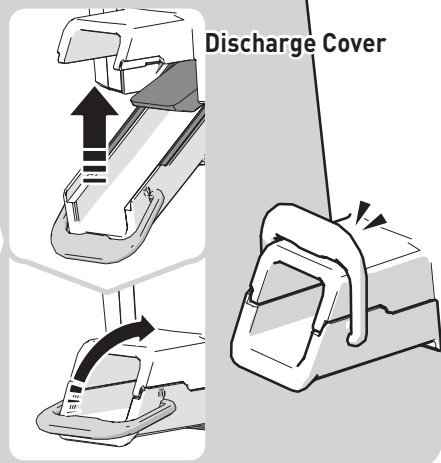
- 02** Place the inner strainer fit into the outer strainer in the chamber.  
Match the binding point (5) of the inner strainer and the wings of the outer strainer (4) when putting the parts together.



- 03** Place the auger in the assembly from step 2.  
Make sure the auger seal (6) is properly inserted in the auger before assembling.

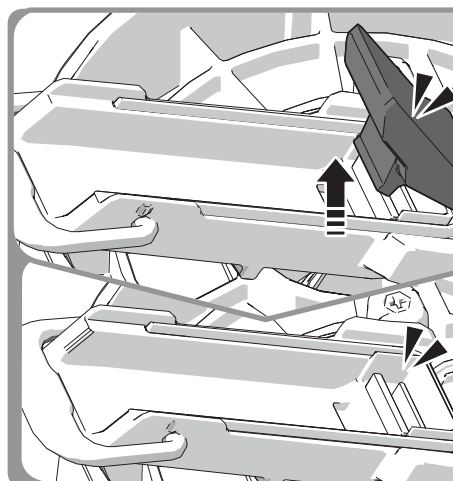
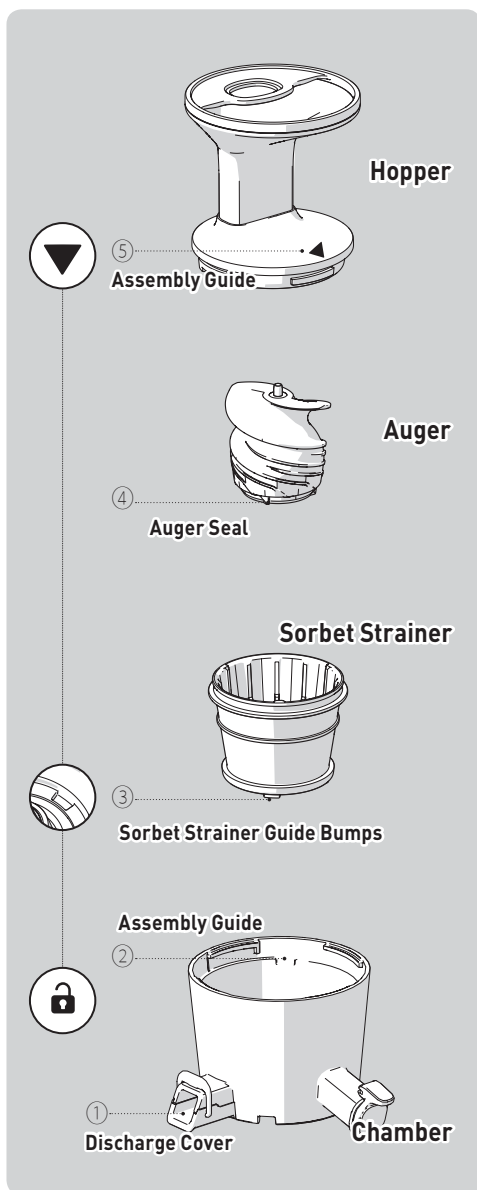


- 05** Turn the hopper clockwise up to the mark [lock icon] on the chamber.  
The hopper will not close if the inner parts are not assembled properly.



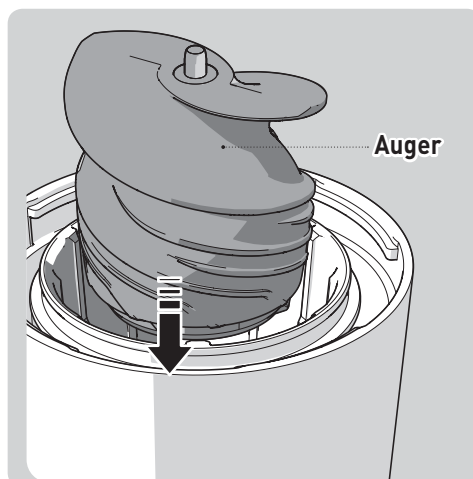
- 06** Make sure the discharge cover (1) of the chamber is properly fastened with the loop.  
1. Close the discharge cover and fasten it with the loop.  
2. If the seal is not properly inserted or the lever is not properly closed, the lever may open or juice may leak.

# 14 Assembling Sorbet Set



- 01** Remove the extraction insert in the discharge cover.
1. When making sorbet, remove the extraction insert.
  2. Do not remove the extraction seal.

**02**



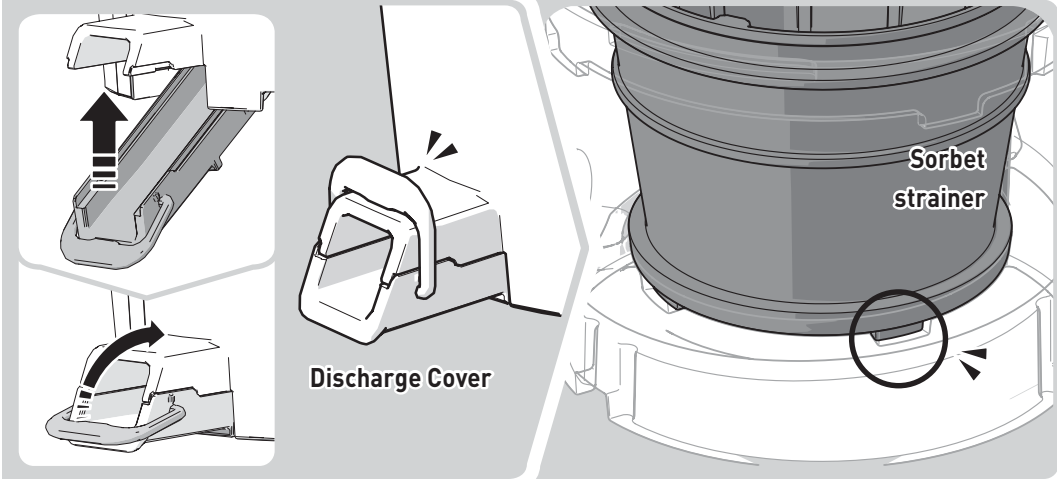
- 04** Place the auger into the assembly from step 1.
- Make sure the auger seal (4) is properly inserted into the auger before assembling.

**05**



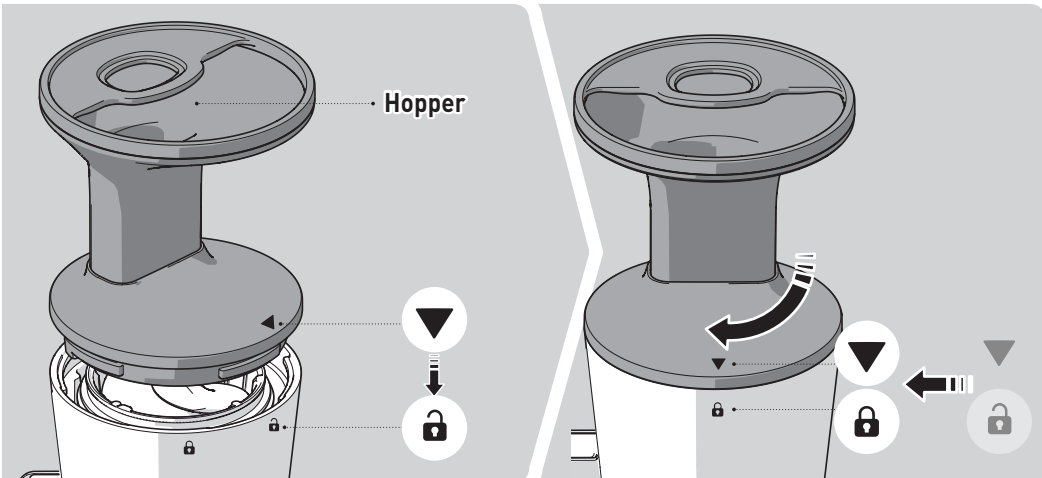
# 15

Assembly Guide with Main Body is on page 16.



- 02** Make sure the discharge cover (①) of the chamber is properly fastened with the loop.
1. Close the discharge cover and fasten it with the loop.
  2. If the seal is not properly inserted or the lever is not properly closed, the lever may open or juice may leak.

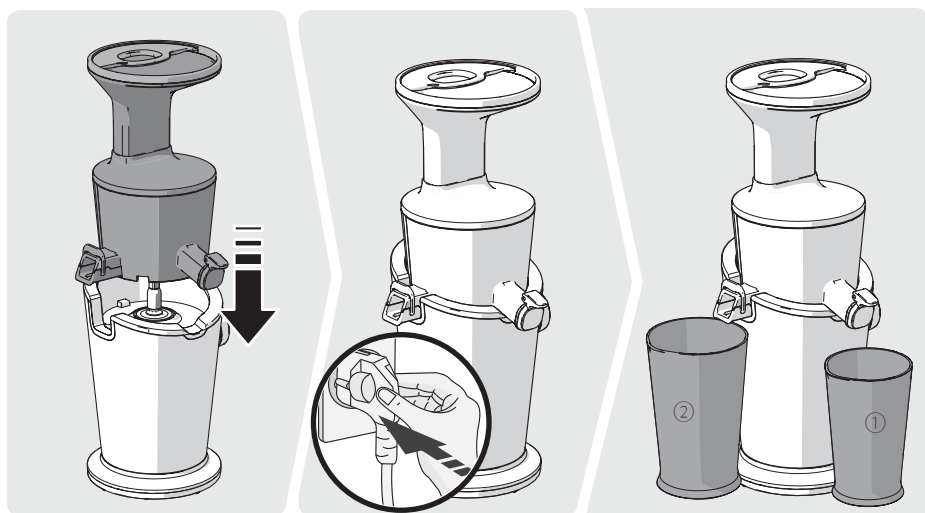
- 03** Place the sorbet strainer in the chamber. Wiggle the strainer left and right until the bump on the strainer fits the groove on the bottom of the chamber (③).



- 05** Match the mark [▼] (⑤) on the hopper and the mark [🔒] (②) on the chamber when putting the parts together. The hopper will not close if the inner parts are not assembled properly.


- 06** Turn the hopper clockwise up to the mark [🔒] on the chamber. The hopper will not close if the inner parts are not assembled properly.


# 16 How to Assemble: Chamber Set and Main Body



**01** Fit chamber set to main body.

**02** Assemble the chamber set to main body before plugging it in.

**03**  Use the juice cup (①) and pulp container (②) when making juice.

 Use the pulp container (②) under the pulp outlet when making sorbet.  
Sorbet comes out through the pulp outlet.

## Check after assembly!

### Make sure you used the proper strainer.

Follow the guidelines on pages 9-10 to determine the correct strainer

### Make sure the hopper is closed properly.

It may cause injury or failure.

### Make sure the chamber set is assembled properly.

### Sorbet comes out of the pulp outlet.

When making sorbet, make sure to remove the extraction insert.

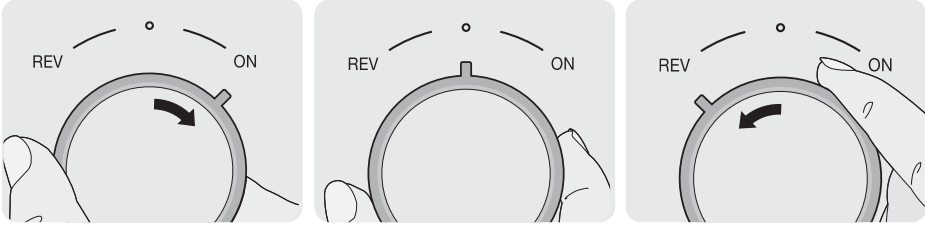
### Make sure the extraction seal, seal insert, and discharge cover loop are assembled properly.

Improper assembly may cause leaking.

# 17 Using Power Dial / If Auger Jams

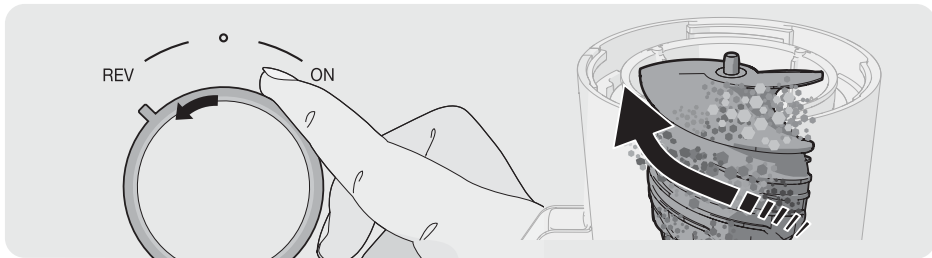
## Using Power Dial

- ① Turn right to start juicing, set in the middle to stop, and turn left to reverse.
- ② To protect the motor, it doesn't stop immediately, but slows to a stop. [●].
- ③ Reverse [REV] only works while the dial is being held in the left position.



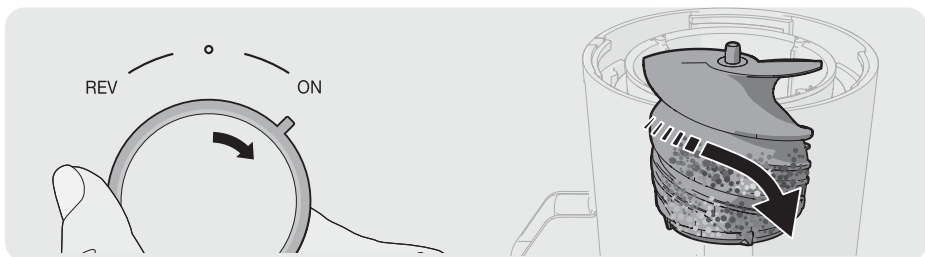
## Auger Stops While Juicing

The auger may jam if you put too much produce into the juicer, or feed it too quickly. Large pieces of firm produce like beets or carrots can also cause jamming. Cut these into smaller pieces. If the juicer doesn't resume after reversing the motor, disassemble and clean out the chamber set.



- 1** Hold the power dial in the [REV] position for 3-5 seconds, and then release. Repeat this up to three times if needed.

The reverse motion pushes ingredients upward. It only works as long as the power dial is held in the left direction.



- 2** After reversing, wait for the motor to come to a complete stop, then turn the dial right to the [ON] position.

Be sure to let the motor come to a complete stop when going from forward to reverse, or vice versa.

# 18 How to Use: Making Juice / Sorbet



# 19 How to Use: Making Juice / Sorbet

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## 01 Make sure the discharge cover is closed properly.

- ① The amount and speed of pulp being discharged depends on the firmness of the produce being juiced.



When making juice, be sure that the extraction seal and insert are properly assembled and the discharge cover is closed with the loop.



When making sorbet, make sure to remove the extraction seal insert.

- ① Do not remove the extraction seal.

## 02 Turn the power dial right to the [ON] position.

- ① When first turning it on, a “click” sound is made as the chamber set locks into place.
- ② Make sure the chamber set is properly assembled on the main body.

## 03 Insert ingredients slowly into the feeding tube.

## 04 Use the pusher if the ingredients get stuck in the feeding tube.

- ① Only use the pusher. Do not use fingers or any tool or utensil, as these can lead to personal injury and damage to the machine.
- ② If the machine stops due to overfeeding, stop the juicer, then hold the power dial in the reverse direction for 3-5 seconds.

## 05 Keep the juice cap open.

- ① Keeping the juice cap open while juicing helps improve yield and reduces pulp in the juice.
- ② The juice cap should only be closed during cleaning, or when moving the juicing chamber to the sink.
- ③ Sorbet comes out through the discharge outlet.

## 06 After finishing juicing, run the juicer 30 seconds more seconds, then run it in reverse for 5 seconds, followed by 30 more seconds in the forward direction.

- ① This helps to get the maximum yield from any remaining produce.
- ② This also makes the juicer easier to clean afterward.

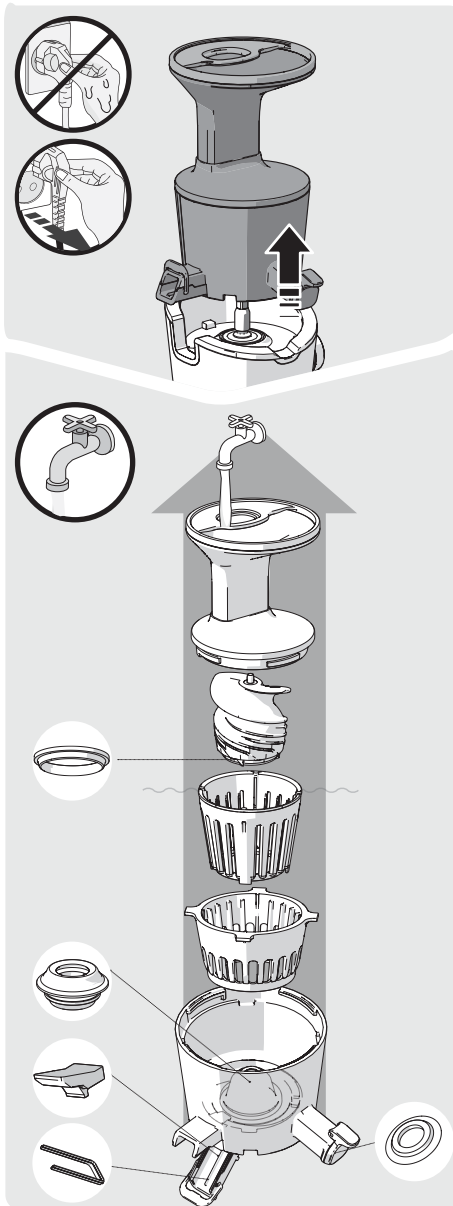
## 07 After following step (07), turn the power dial to the middle [O] position to stop.

- ① The motor will take 3-4 seconds to turn off. This increases performance and extends the life of the motor.

## 08 If there is any juice or sorbet still in the chamber, tilt the chamber set forward to pour it out.

- ① Sorbets and thicker juices (like tomato juice) might remain in the juicing chamber.

# 20 Disassembly and cleaning



※ After the motor has completely stopped, unplug the power cord with dry hands.

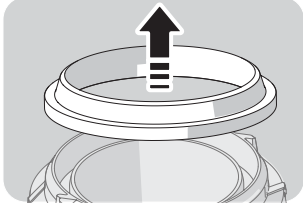
- 01** Remove the chamber set from the main body. Twist the hopper to open and lift up in order to disassemble the unit.
- 02** Use a cleaning brush and wash the chamber set under running water.
- 03** Open the discharge chute and juice cap, and remove all seals.
- 04** Wipe down the main body with a dry towel or soft cloth. Put juicing parts on a towel to dry.
- 05** Wash seals separately and allow to dry before reinserting them.
- 06** For deep cleaning and sterilization, soak juicing parts in a mixture of water, baking soda, and either vinegar or citric acid.

※ If the juicer is not cleaned immediately after use, pulp can dry and stick to the juicing parts. This can reduce performance and make cleaning difficult. Do not clean it with hot or boiling water, abrasive sponges, solvents, or sharp cleaning tools. Do not wash in a dishwasher.

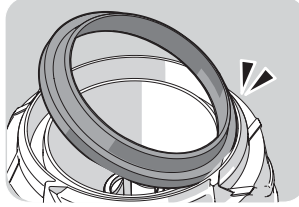
# 21 Disassembling and Washing Silicon Parts

[Seals degrade over time and should be replaced every year. You can purchase additional seals from your authorized Sana distributor.]

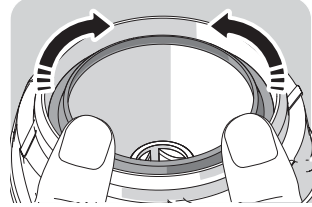
## Assembling and disassembling the auger seal. (Improper assembly can damage the seal)



**01** Turn over the auger, and remove the seal by squeezing the sides of the seal and pulling it out.

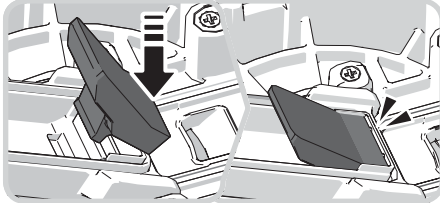


**02** After washing, hold the seal with wide part facing the auger.

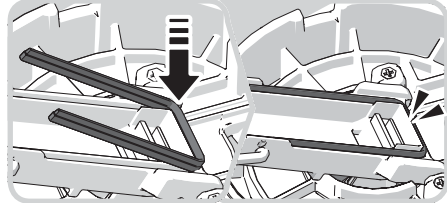


**03** Insert the seal into the bottom of the auger and push it in around the entire circumference.

## Assembling and Disassembling the Extraction Packing / Seal Packing (if it is not assembled properly, juice may leak)



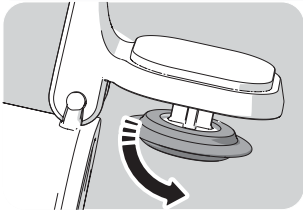
**01** Hold the insert and pull it out smoothly.



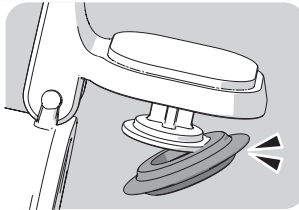
**02** To assemble, line up the ridges and push it in.

**03** Make sure to firmly insert the extraction seal completely.

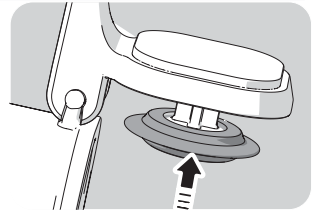
## Assembling and disassembling the juice cap seal. (Improper assembly can cause leaking)



**01** Remove the seal by peeling it off the holder.

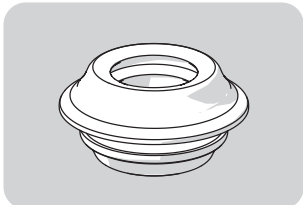


**02** After washing, hook the seal onto one side of the holder.

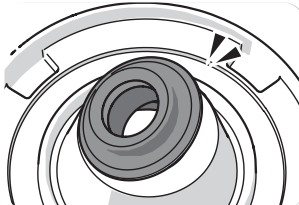


**03** Fit the seal around the holder and push it into place.

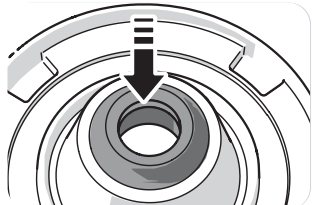
## Assembling and disassembling the chamber seal. (Improper assembly can cause leaking)



**01** Pull out the seal by grasping it from one inner side.



**02** After washing, slide one side of the seal groove into the chamber hole.



**03** Fit the seal around the hole and push it into place.

# 22 Troubleshooting

If the following steps do not solve the problem, contact your retailer or authorized Sana distributor.

<p><b>The juicer makes a “click” sound when I turn it on.</b></p>	<p>This is normal, and is caused by the chamber set locking into place.</p>
<p><b>There is a squeaking sound.</b></p>	<p>This is normal, and is caused by the auger seal rubbing against the juicing chamber.</p>
<p><b>The juicer doesn’t turn on.</b></p>	<p>Make sure the juicer is assembled properly.</p> <p>Make sure the arrow on the hopper is lined up with the arrow on the chamber set.</p> <p>Make sure the power cord is plugged in properly.</p> <p>Make sure the motor is not overheated. If the juicer is operated for more than 30 minutes, it may overheat, causing the motor to automatically shut down. Allow it to cool for 15-30 minutes before turning it on again.</p>
<p><b>The motor stops during juicing.</b></p>	<p>This can happen if too much produce is put into the juicer all at once, or if large pieces of very firm produce are put in. Please follow the procedure from page 17 to clear the jammed ingredients.</p>
<p><b>The auger has lines or “scratches” on it.</b></p>	<p>This is normal, and are simply molding lines from the production process.</p>
<p><b>Juice leaks from the discharge outlet when I start juicing.</b></p>	<p>It is normal for a little bit of juice to drip out of the discharge outlet when first juicing, before it is blocked with pulp.</p>
<p><b>Juice leaks from the chamber set.</b></p>	<p>Keep the juice cap open. If the juice cap is closed, the chamber can overflow with juice.</p> <p>Make sure the chamber seal is clean and properly assembled.</p>
<p><b>The hopper is stuck and won’t come off.</b></p>	<p>This is caused by internal pressure pushing upwards against the hopper, which “locks” it into place. Follow the procedure on page 17 to clear out any excessive pulp. If it is still stuck, keep the juicing chamber attached to the motor base. Push down on the hopper while turning it counterclockwise.</p>
<p><b>The juicing chamber wobbles from side to side while juicing.</b></p>	<p>This is normal and is caused by the orbital rotation of the motor and auger. The side-to-side movement is more pronounced with firm ingredients like carrots and beets.</p>



# 23 Product Specifications / Warranty

## Product Specifications

<b>ProductName</b>	Sana Slow Juicer	<b>Rated Operating Hour</b>	Maximum 30 minutes
<b>Model Name</b>	848	<b>Cord Length</b>	1.4 m
<b>Rated Voltage</b>	230-240 V	<b>Motor</b>	Single-phase induction motor
<b>Rated Frequency</b>	50 Hz	<b>Fuse</b>	250 V 5 A
<b>Rated Power Consumption</b>	150W Energy efficiency is low at high rated power consumption[W].	<b>Dimensions</b>	W 210 mm / L 224 mm / H 471 mm
<b>RPM</b>	43 rpm	<b>Weight</b>	5.7 kg







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