

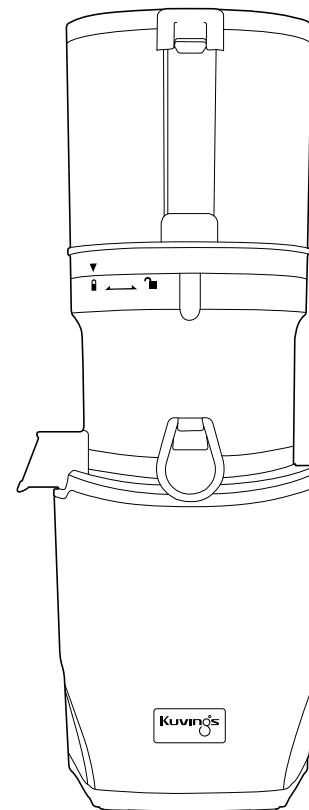


# AUTO 8 MANUAL

Kuvings Hands-Free Slow Juicer



10AA241080A



Do not place parts in a dishwasher, dish dryer, microwaver or under extremely hot water.

# AUTO 8

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## IMPORTANT SAFEGUARDS

- 01 Read all instructions.
- 02 To protect against risk of electrical shock, do not put motor or base of unit in water or other liquid.
- 03 Keep away from children.
- 04 Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 05 Avoid contacting moving parts.
- 06 If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 07 The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- 08 Do not use outdoors.
- 09 Always make sure juicer cover is clamped securely in place before motor is turned on. Do not unfasten clamps while juicer is in operation.
- 10 Do not put your fingers or other objects into the juicer opening 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.
- 11 Be sure to turn switch to OFF position after each use of your juicer. Make sure the motor stops completely before disassembling.

- 12 Please do not alter the appliance in anyway.
- 13 Do not use the appliance for anything other than it's intended purpose as described in the manual.
- 14 This appliance should be used for limited period of time.
- 15 This appliance can not be used by children and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children.
- 16 This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.

## SAVE THESE INSTRUCTIONS

- This juicer is for household use only. Please carefully follow the instructions in the manual.  
(The juicer cannot be covered under the manufacturer's warranty if the product is used in a manner it was not designed for, or is used for commercial purposes.)
- Save the instructions manual for future reference.
- If the juicer is given as a gift, please include the manual with the product.

## WARNING / CAUTION

Risk of product damage, injury, or death.

Prohibited

Must take action

Do not disassemble

Follow instruction

Do not plug multiple power cords on a single outlet during operation.  
It may cause an explosion or fire.

Do not touch the power cord with wet hands.  
It may cause electrical shock.

Do not leave the appliance unattended.  
Unplug the power cord from the outlet when not in use.

Use a dry towel to clean the power cord if it is dirty or wet.  
It may cause electrical shock or fire.

Do not drop the appliance nor inflict strong force to the appliance.  
It may damage or break the appliance.

Do not unplug by pulling off the power cord cable.  
It may damage the power cord and cause electrical shock.

Do not insert your finger or other objects into the feeding tube while it is in operation.  
It may cause injury.

Do not place the parts in the dishwasher or hot water above 40°C.  
The parts may wear faster.

Do not repair, disassemble the base, or customize the appliance.  
The appliance may not operate properly causing fire, electrical shock or injury.

Do not use the appliance on an uneven surface.  
It may cause a malfunction if the appliance tips over.

Keep away from children and store the appliance in a safe place.  
It may cause injury.

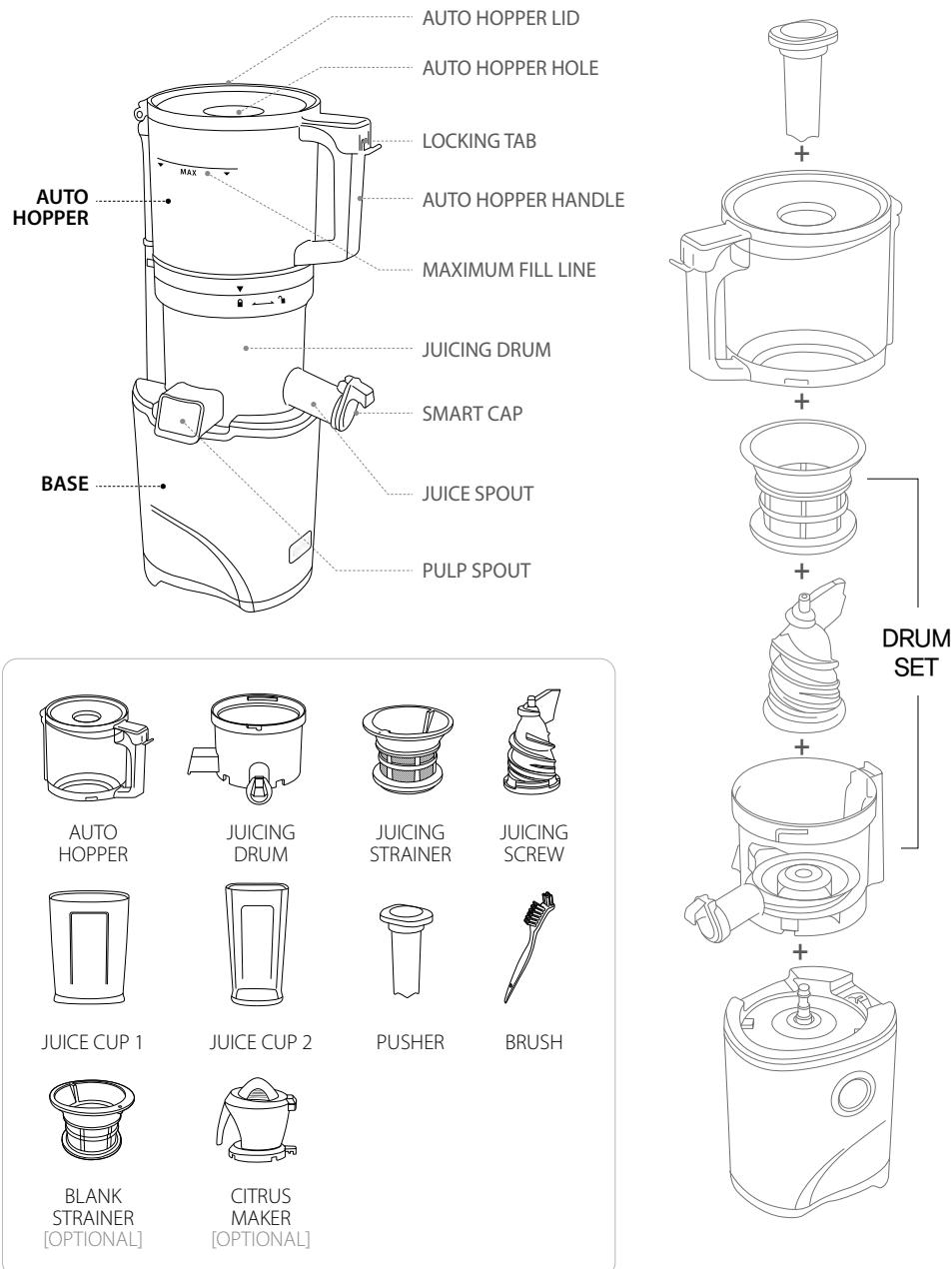
Please do not store or operate the appliance near any heating appliance.  
The appliance may become discolored or deformed.

Do not use any hazardous chemical to clean the appliance or flammable sprays near the appliance.  
It may change the color of the appliance or could result in a fire.

To protect the power cord, please do not aggressively bend or put heavy object on top of the power cord.  
It may cause short circuit or even fire.

Operating the juicer without ingredients can cause damage to the screw.

## PARTS



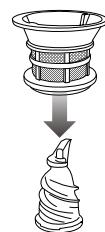
## SPECIFICATIONS

Product	Juicer
Model	KHS-850IE, KHS-860IE, KHS-870IE, KHS-850SE, KHS-860SE, KHS-870SE KHS-850IB, KHS-860IB, KHS-870IB, HS-850SB, KHS-860SB, KHS-870SB
Voltage	AC220-240V, 50/60Hz
Power Consumption	200W
Maximum Use	Less than 20 min
Weight	5.25kg
Dimension	181.6 x 224.5 x 453.8 (mm)
Manufacturer	NUC Electronics Co., Ltd.
Type	Low speed compression
Origin	Made in Korea

## HOW TO ASSEMBLE

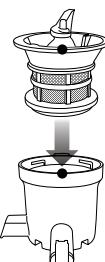
### STEP 1 DRUM SET

Juicing drum & Juicing Screw & Juicing Strainer



**01** Insert the juicing strainer onto the juicing screw.

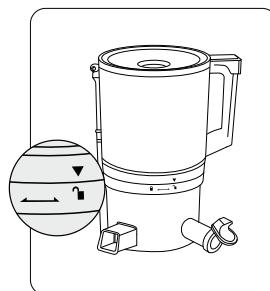
**⚠** Make sure that the silicone parts of juicing drum are properly inserted before assembling.



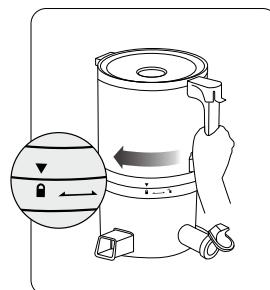
**02** Assemble it so the red dot on the juicing strainer matches the red dot on the juicing drum.

### STEP 2 TOP SET

Drum Set & Auto Hopper

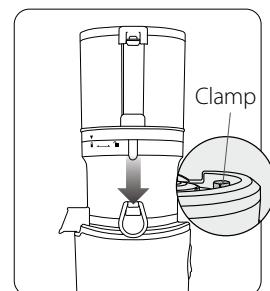


**03** Place the auto hopper onto the drum container aligning ▼ the sign on the auto hopper with the unlock mark □ on the juicing drum.

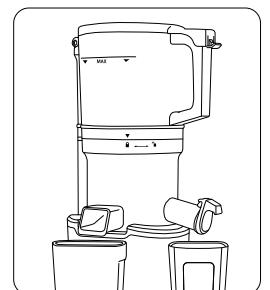


**04** Turn the auto hopper clockwise until the ▼ sign on the auto hopper is lined up with the lock mark □ on the juicing drum.

### STEP 3 BASE&TOP SET



**05** Place the assembled top set on the base clamp in an aligned way.



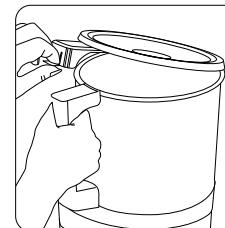
**06** Place the juice cup1 and juice cup 2 under the juice spout and pulp spout.

## HOW TO OPERATE

### CAUTION

- Operating the juicer without ingredients can cause damage to the juicing screw.
- Do not continuously operate the juicer for more than 20 minutes. This can damage the motor from overheating.

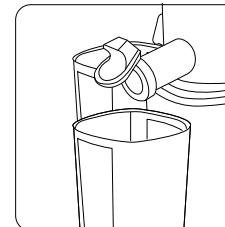
After continuous use, let the juicer rest for 30 minutes to cool down before starting another session.



**01** Open the automatic hopper lid by lifting the locking tab up and ingredients.

**⚠** Do not feed ingredients over the maximum capacity line.

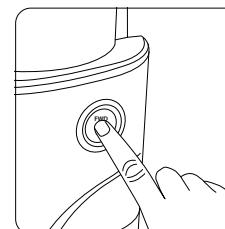
\* Please refer to page 9 for preparation of ingredients.



**02** Press the locking tab and completely close the auto hopper lid, and then put the juice cups in place aligned with the juice and pulp outlets.

**⚠** If the auto hopper lid is not completely closed, the device will not work.

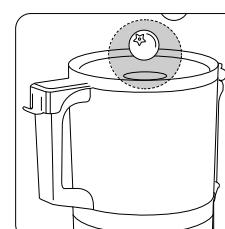
\* Keep the smart cap open. If you close the smart cap and juice, the juice may flow back into the hopper, and juice leaks may form at the connection between the hopper and the drum set.



**03** Press the [FWD] switch to start operation.

**⚠** If the product stops during use, set the switch to [STOP (O)], stop the operation completely, and return the ingredients upwards with the [REVERSE(REV)] switch.

\* The [REVERSE(REV)] switch works only while it is pressed. Hold the REVERSE button for 2-3 seconds and release.



**04** Add ingredients through the auto hopper hole while the juicer is running.

**⚠** If the Auto Hopper Lid is opened and ingredients are feeding in, the operation will stop.

**05** Turn off the power switch once juicing is complete and all pulp and fiber are discharged.

**⚠** Run the juicer until the pulp is completely discharged

## INGREDIENTS PREPARATION

### CAUTION

- Do not feed ingredients over the maximum capacity line.
- Juicing soft & hard ingredients altogether increases efficiency.
- When juicing mixed ingredients, put in soft ingredients and stringy ingredients first and then put in hard ingredients such as carrots and beetroot to juice more efficiently.

### FRUITS

#### Hard seed

Cut the ingredients into an appropriate size to fit in the auto hopper. Hard seeds must be removed before extraction.

ex) Apple, peach, tomatoes, nectarines, apricot, plum, etc.

#### Thick-skinned fruits

Peel the skins from the ingredients and cut the ingredients into an appropriate size before juicing. Hard seeds must be removed before extraction.

ex) Oranges, melons, mango, pineapple, dragon fruit.

#### Soft fruits

Don't just juice soft fruits. Juice soft fruits together with hard ingredients.

ex) Strawberry, kiwi, tomato, pineapple, mango, etc.

### VEGETABLES

#### Leaf/stem vegetables

Cut leaf/stem vegetables with a lot of fiber, into 1~2 inches (3cm~5cm) or less before feeding. Cut long or thin ingredients into 1cm pieces.

ex) Water parsley, wheatgrass.

⚠ When a whole size of ingredients containing a lot of fiber is inserted, the ingredient may wind around the screw.

#### Root vegetables

Peel the skins and cut the ingredients an appropriate size to fit in the auto hopper. For long ingredients, cut them vertically for extraction. For long ingredients, cut them into 3cm dice.

ex) Carrots, beet, ginger

### ⚠ INGREDIENTS THAT REQUIRED TO CARE WHEN HANDLED

**POMEGRANATE** : Please remove the peel and only put the seeds into the hopper.

**GRAPES** : Remove stems and slowly feed only grapes into the hopper.

**ALMONDS, BEANS, PEANUTS, AND NUTS** : Nuts should be soaked for at least 8 hours before using.

Slowly add the soaked nuts to the auto hopper one spoonful at a time with water to extract the nut milk.

\* Be sure to close the smart cap when extracting nut milk.

### ⚠ DO NOT INSERT THE FOLLOWING INGREDIENTS INTO THE JUICER

**VEGETABLE/ANIMAL OILS** : Ingredients containing vegetable or animal oils such as sesame, perilla, butter or margarine should not be juiced. Contact with the screw may lead to performance degradation and damage.

**CANNOT BE JUICED** : Ingredients like coconut, arrowroot, sugarcane, rice, etc. which are tough or dried fibrous materials, must never be included.

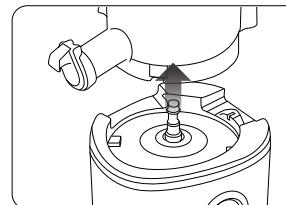
**FROZEN INGREDIENTS** : Do not include frozen fruits or ice. It may cause breakage and damage.

\* For frozen fruit, use an blank strainer

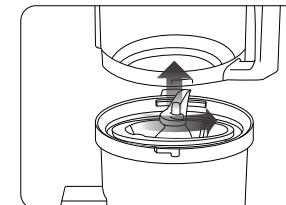
## HOW TO DISASSEMBLE AND CLEAN

### CAUTION

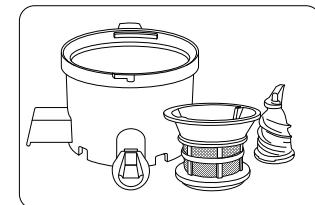
- Please clean each part thoroughly with running water, excluding the main body. (Do not wash with water hotter than 40°C.)
- Do not put it in a dishwasher, dryer, microwave, etc.
- If not cleaned immediately after use, residue can dry and adhere, making decomposition and cleaning difficult, as well as potentially leading to performance degradation.



01 Separate the top set from the body.



02 Open the auto hopper by turning the handle counter-clockwise and separate from the drum set.

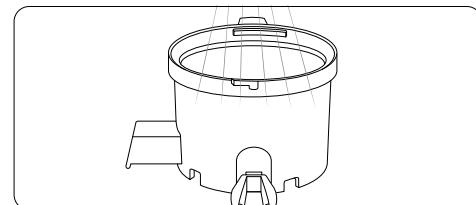


03 Disassemble the juicing strainer and the screw from the juicing drum.



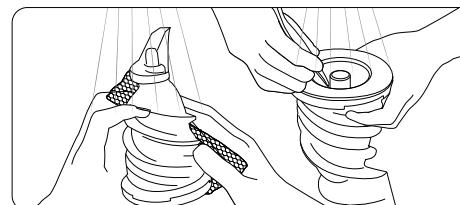
04 Wipe the base with a soft cloth containing a little moisture.

⚠ The base cannot be washed with water, so wipe it with a cloth containing a little moisture.



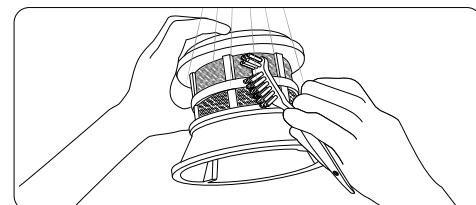
05 Wash the juicing drum under running water.

⚠ Open silicone plug at the back of the juicing drum base and clean it. Do not completely detach it.



06 Under running water, clean the outside of the juicing screw with a dish scrub. Use the tip of the cleaning brush to push out any residue in the crevices on the bottom of the juicing screw.

⚠ Please make sure to wipe the metal parts of the screw clean to prevent water from remaining.



07 After washing the juicing strainer with a brush under running water, dry it before use.

## OPTIONAL

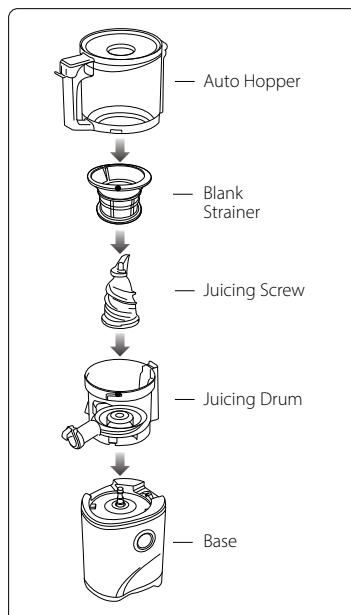
### HOW TO USE THE BLANK STRAINER

#### CAUTION

- Blank strainer is used for making fruit ice cream with frozen fruits(such as strawberries, blueberries, mangoes, bananas, etc.).
- Use frozen ingredients in amounts of 500g or less.
- Firmer frozen ingredients result in better juicing.
- Add ingredients gradually through the hopper hole(3-4 strawberries, 3-4 bananas, 1 spoonful of blueberries, 1 spoonful of mango), and slowly add more once the ingredients have descended.
- Ice cream is dispensed only through the pulp outlet.

- 01 Insert the blank strainer onto the juicing screw.
- 02 Assemble it so the red dot on the blank strainer matches the red dot on the juicing drum.
- 03 Assemble the top set by combining the drum set and auto hopper.
- 04 Align the assembled top set with the base clamp, then press the power button to start operation.

**!** If frozen ingredients stick to the screw or base autohopper wall at the end of operation, use a silicone spatula to scrape and push them into the screw.



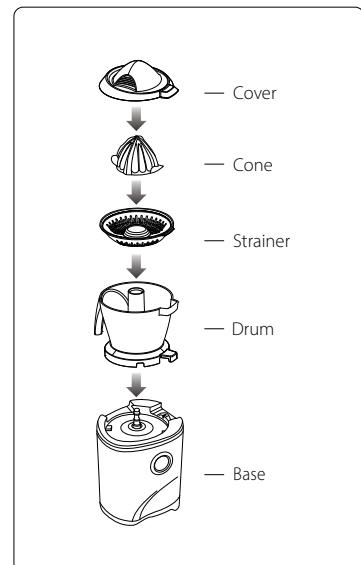
### HOW TO USE THE CITRUS MAKER

#### CAUTION

- If not cleaned immediately after use, residue can dry and adhere, making decomposition and cleaning difficult, as well as potentially leading to performance degradation.

- 01 Place the strainer onto the citrus maker drum.
- 02 Insert the cone into the center of the strainer to assemble.
- 03 Position the assembled citrus maker onto the base clamp and press the power button to start operation.
- 04 Cut the fruits in half and press them gently on the cone.

**!** If the strainer accumulates an excessive amount of pulp, wash it and then resume juicing.  
 \* The amount of juice may vary depending on the characteristics of the ingredients.



## TROUBLESHOOTING Q&A

#### When there is no power

- Check if the power cord is properly plugged in.
- Check if the drum lid and the juicing bowl are properly assembled.
- Check if the top-set and the body are properly assembled.
- \* Juicer will not operate if parts are not properly assembled and if the arrows are not aligned.

#### Low juice yield

- The amount of juice extracted may vary depending on the water content of the ingredients.
- If the ingredients are not fresh, they may have lower water content and produce less juice.
- Ingredients with small, soft seeds may leave residual seeds at the bottom of the juicing mesh, which can hinder juicing efficiency and affect the overall juice yield. To ensure smooth juicing, it is recommended to disassemble the drum set and clean it during the juicing process.
- \* If there is seed residue on the bottom of the strainer, this can affect juicer's performance and the overall juice yield.

#### The auto hopper will not close

- Make sure the juicing screw is pushed all the way into the strainer in order for the drum lid to close properly.
- \* If the juicing screw is not properly in position, the auto hopper may not close.

#### Noise from the juicer

- Check if the parts are assembled correctly. Try to reassemble the parts and check for noise.
- If the juicer is operated without any ingredients or liquid, the noise can be loud, and it can cause the damage.
- The friction noise from the juicing screw and the strainer will disappear when ingredients are inserted into the juicer.
- If the noise occurs when ingredients are inserted into the juicer, check the size of the ingredients. Do not insert any hard ingredients that are more than 1 inch thick.
- \* The noise can occur if the juicer is operated on an uneven or slanted surface. Place the juicer on a horizontally flat surface when operating.

#### During operation, the durm shakes.

- 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.
- If the ingredient contains strong fiber, the vibration from the top-set may be stronger.

#### During juicing, the motor stopped

- Check the power cord and make sure it is plugged in correctly.
- Check that all the parts are correctly assembled.
- If too many ingredients are inserted at one time, this can cause the juicer to stop.
- When the juicer stops because there are too many ingredients inserted in it, press the REVERSE - OFF - FORWARD button in this order, switching back and forth 2 to 3 times.
- The reverse setting will push the ingredients up, and the forward setting will pull the ingredients down.

- After using more than 30 minutes continuously, the overload protection feature may stop the juicer. Let the juicer cool for 30 minutes to 1 hours before juicing again.
- If there are hard seeds within the ingredients, remove them before juicing. Hard seeds can damage the juicer.

#### Layer separation of juice

- Depending on the density of the ingredients, the extracted juice may show layers of different juices. It is different from separation due to oxidation caused by juicing with a high-speed juicer.

#### Juice dripping down the body

- If the silicone parts on the bottom of the pulp outlet are not plugged in correctly, the juice may seep out on to the juicer body. Before assembling the parts, make sure the silicone parts are plugged in correctly.

#### Is it possible to juice ingredients with tough fiber?

- Ingredients like celery or ginger contain long fibers that may wrap around the juicing screw and affect the juicer's performance. When juicing fibrous ingredients, cut them down to smaller pieces and alternate with other ingredients. Clean the top set regularly if juicing larger amounts of fibrous produce.

#### Plastic parts are discolored

- After juicing, if the juicer is not cleaned right away, the remaining pulp inside the top-set can dry up which can make disassembling and cleaning hard. This can also affect the juicer's performance and color.
- 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 or lemon juice into the dyed areas and use mild detergent to clean.
- Vegetable oil should only be used during clean-up for parts that are discolored. 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, this can affect the juicer's performance and may result in damaged parts.
- The silicone pieces on the top-set can be detached to be thoroughly cleaned.

#### Using for different purposes

- This juicer is designed for home use to juice ingredients like fruits, vegetables, soaked nuts, and soaked soybeans.
- Do not use the juicer for extracting oils or butters.
- Do not juice ingredients with high contents of vegetable/animal oil.
- If vegetable/animal oil gets on the juicing screw or the strainer, this can affect the performance of the juicer and could result in damaged parts.

\* The lifetime of each part may vary depending on length and method of use and ingredients extracted.