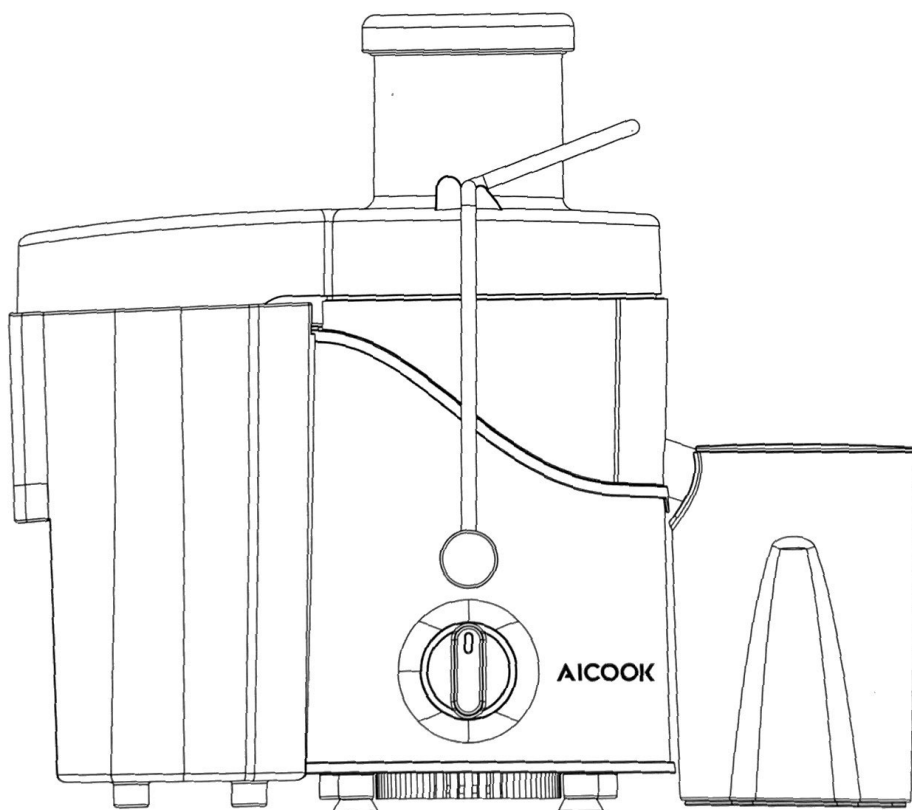


AICOOK

AMR526



Read this manual thoroughly before using and save it for future reference.

Contents

- Chapter 1 Precautions for safe use
- Chapter 2 Parts and their functions
- Chapter 3 Directions for use
- Chapter 4 Maintenance
- Chapter 5 Safety indexes
- Chapter 6 Fault analysis and elimination

Introduction

Thank you for choosing our product. For appropriate using and maintenance of the product, we have specially compiled this User's Manual. Please read it carefully before using and properly keep it for future reference.

The User's Manual is suitable for our AMR526 juicers only. We reserve the right of final interpretation of it. All contents herein is reference only for usage and maintenance. Please consult our customer service department about the issues that not mentioned herein. Please give your valuable criticisms and suggestions. We hope our product could make your life warm, convenient and healthy.

Chapter 1 Precautions for safe use

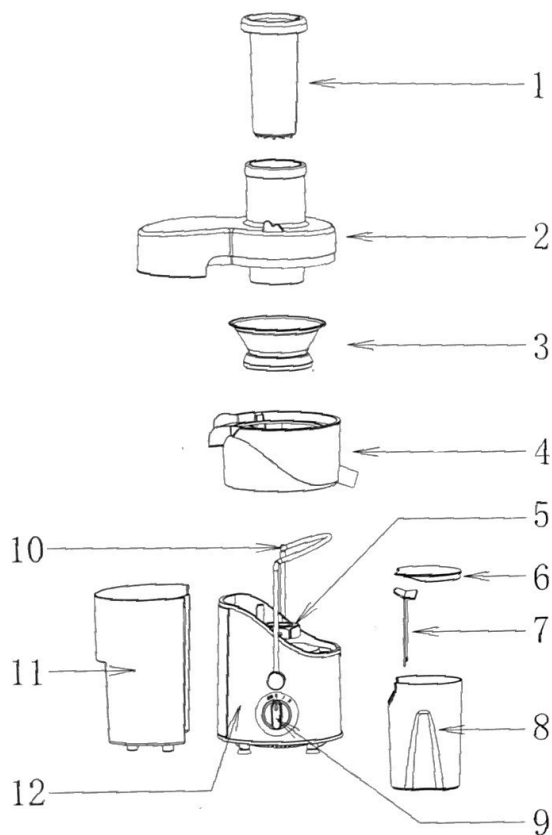
1. Make sure the product has an input voltage of AC120V~60Hz before use.
2. Disconnect the power supply before assemble/reassemble or adjustment.
3. The product has Y type connection. If the power cable is damaged, contact our customer service department or have it replaced by a designated service center directly. It is dangerous to disassemble and repair the product by yourself.
4. Before use, check whether any parts such as the power cable or the plug is damaged and, if it is, stop using the product and contact our customer service department immediately. It is dangerous to disassemble and repair the product by yourself.
5. If product maintenance is needed, contact our customer service department or have the maintenance done by a designated service center directly. It is dangerous to disassemble the product by yourself.
6. Before connecting the power supply, make sure detachable parts such as the juice

strainer and the top cover are all properly installed.

7. When the product is running, never put hands or sharp articles into its feed opening, or replace the pushing rod with any object, or have eyes close to the feed opening, these actions or similar actions may hurt you or damage the product.
8. Keep the juice strainer or motor wheels away from the operator's body and other hard objects when the product is running to avoid personal injuries and product damage.
9. Do not dismantle the detachable parts from the product immediately, wait until the motor and the juice strainer both stop and the power supply disconnect.
10. Operate with the rated operating time strictly: Juice run for 1 minute at maximum speed time. After end of any function above, stop for 2 minutes to end a cycle. Stop for 15 to 20 minutes after 3 successive cycles and start again after the motor cools down. Follow these instructions can prolong using life of the product.
11. If the product stops when it is in use, it is possibly caused by temperature protection of the motor. Disconnect the power supply for cooling and use the product 15 to 20 minutes later.
12. To avoid heat caused deformation and damage, do not disinfect any accessories in hot water above 80°C or microwave ovens. Materials of the parts contact with food is clean, hygienic, reliable and in compliance with relevant food hygiene certification.
13. Do not place main unit of the product into water or other liquids, or flush it with water or other liquids (it can be wiped by soft cloth).
14. Do not clean the product with steel wool, abrasive cleansers or corrosive liquids (such as gasoline or acetone).
15. Put the product in a place out of reach of children. Use or touch the product by persons with disabled or sensory /mental disorders or by persons without relevant experience or knowledge (including children) is forbidden.
16. Do not process any fruits or vegetables with cores, hard seeds or shells or thick skins until they are removed.
17. The product is suitable for individuals or families only.
18. This product is not suitable for squeezing fruit and vegetables which have more fiber, such as sugar cane and ginger.
19. To better maintain the machine, squeeze a glass of juice, please stop for two minutes.

20. During operation, please do not put too many fruits and vegetables. Vigorously push propelling rod will reduce the juice yield and damage the product.

Chapter 2 Parts and their functions

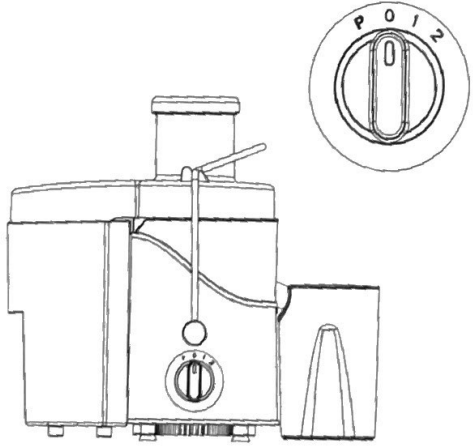


No	Part	Function
1	Pushing rod	For gently pushing the food materials in food material feeding to ensure full contact between the food materials and the juice strainer and prove the juicing efficiency
2	Top cover	For connecting with the main unit. As a key part for juicing, it realizes safety protection.
3	Juice strainer	For cutting food materials by the cutter holder at its bottom and filtering juice and separating fruit residues by the lateral strainer
4	Middle ring	For discharging the juice separated by the juice strainer by means of pressing
5	Motor wheel	For connecting the juice strainer and making the juice strainer align automatically for convenient handling

6	Juice cup cover	Put cover on the juice cup to keep foreign body out when juicing.
7	Baffle	To separate the fruit juice from residual.
8	Juice cup	A container for juice, easy for cleaning.
9	Knob switch	For controlling the operating status (including inching, low speed, high speed) of the product
10	Pull rod	A key component for starting the safety switch, locking the body and header to allow the machine under normal working condition.
11	Fruit residue cup	For collecting the fruit residues separated by the juice strainer by means of pressing
12	Main unit	As a main part of the product, it contains parts such as motor and serves as the power source of the product.

Chapter 3 Directions for use

Clean parts in contact with food materials thoroughly before using the product for the first time (see the content of “Chapter 4 Maintenance”).

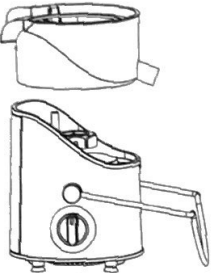
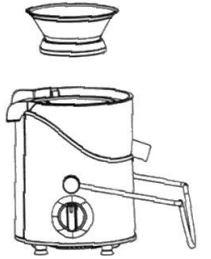
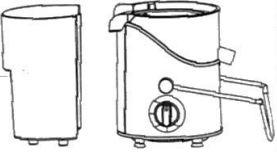
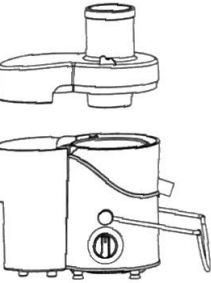
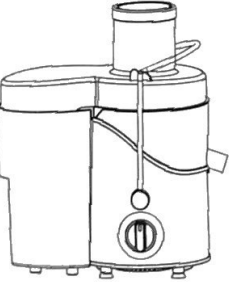

	<p>Gears</p> <p>0: For closing and stopping</p> <p>Inching: Inching</p> <p>1: A low-speed gear for processing soft fruits and vegetables such as watermelon, tomato, cucumber and strawberry</p> <p>2: A high-speed gear for processing all fruits and vegetables (see “II. Tips for fruit selection” under “Directions for use” for the selection of fruits, vegetables and gears)</p>
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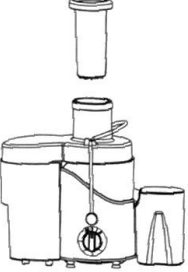
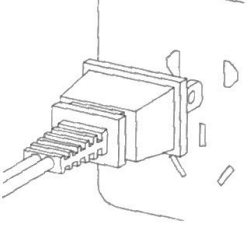
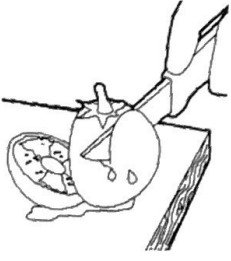
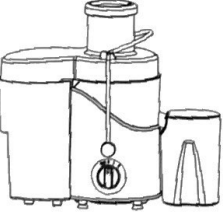
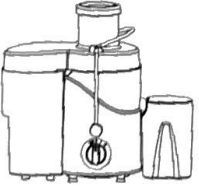
I. Use of product

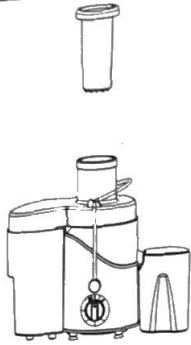
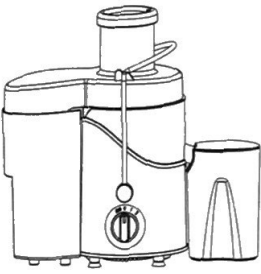

The product is designed with a dual-action safety system and only can run after all parts

are correctly installed. Install and use the product following the steps below.

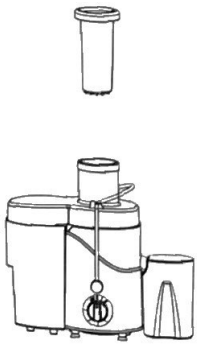
Juicing

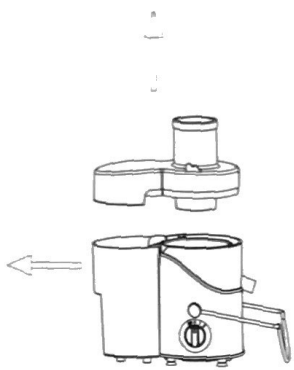
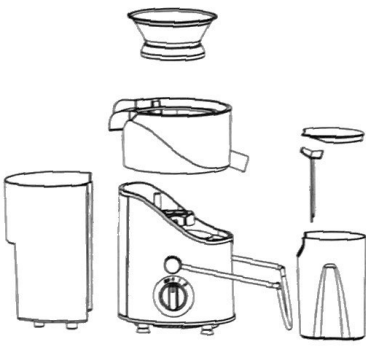
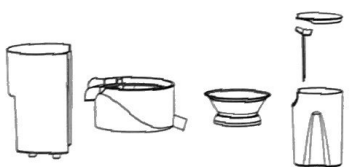
	1	Install middle ring on the body. Proper installation is required.
	2	Put the juice strainer into the middle ring and properly install it on the motor wheel (before use, check whether the juice strainer is damaged and, if it is, do not use the product but contact a near service center immediately).
	3	Install the pomace cup.
	4	Put the header right above on the body and properly install it as the direction indicated on the header.
	5	Put the pulling rod inside the two grooves of header until completely in place, or the product will not work normally.
	6	Allow the fruit juice cup baffle slide in the juice cup along the neck, put on the cup cover.

	7	Put juice cup under the outlet.
	8	Align the groove of pushing rod with the flange inside the feeding port and put the pushing rod inside the feeding port.
	9	Connect the power supply and prepare for run. (Make sure the switch is off before connecting the power supply).
	10	Clean fruits and vegetables and cut them into blocks suitable for the food material inlet (remove hard seeds or shells or thick skins of the fruits and vegetables, if any, first).
	11	Activate the switch, start working with working time ≤ 1 min.
	12	Put the prepared fruit and vegetable in the feeding port.

	13	<p>Push the blocks of fruit and vegetable gently through the feeding port with pushing rod. Too excessive force will lead negative juicing effect.</p> <p>(Never put your fingers or other objects inside the feeding port! Disconnect the power and clean the pomace cup when the pomace or juice cup is filled.)</p>
	14	<p>When there is no longer juice flowing via the juice outlet after good material processing, make the switch off, disconnect the power supply and take the juice cup from the juice nozzle after the motor and the juice strainer both stop running (drink the juice at one, otherwise its taste and nutrition will be both influenced after exposure in air).</p>
	15	<p>Take the juice cup away from the outlet nozzle when the motor and juicing screen completely stop.</p> <p>The foam baffle attached to juice cup may help you with a cup of foamless juice. The baffle may be neglected if the juice with foam is required.</p>

Chapter 4 Maintenance

1	Make the power switch off before cleaning the product.
2	Clean the product promptly after use.
3	Exterior of main unit of the product may be wiped by wet cloth. Do not place main unit of the product into water or other liquids, or flush it with water or other liquids.
4	Put the product in a dry place without direct ultraviolet rays.
5	Make sure the product is clean and dry before keeping it.
6	Clean the detachable parts following the steps below.
	<p>1 Take down the pushing rod.</p>

	2	Pull open the pull rod from right direction and take off the header.
	3	Remove the juice strainer and the middle ring in order etc.
	4	Clean with water the pomace cup, middle ring, juicing screen and juice cup successively.

Recommended usage chart

- Wash all fruit and vegetable thoroughly before juicing.
- Use Speed 2 for harder food items.
- Use Speed 1 for softer food items.
- To maximise juice extraction place small quantities at a time in the feed tube and push down slowly.
- For best results fruits such as bananas, mangoes and soft berries are best processed using a blender.

Fruit/Vegetable	Preparation	Recommended Speed	Hints & Tips
Apples & Pears	Juice whole	2	To maximise juice extraction hard foods are best juiced when at room temperature.
Root Vegetables - Carrots	Juice whole	2	
Pineapple	Take 1 large pineapple and remove the leaves and stalk by slicing off the top and base. Cut the unpeeled and uncored pineapple into lengthwise quarters.	2	Process for approximately 20 seconds, to prevent the filter from clogging clean the filter after every large pineapple.
Grapes	Remove stalks	1	Process small handfuls at a time to maximise juice extraction.
Tomatoes	Juice whole	1	A thick pulpy juice will be produced rather than a smooth juice.

Stone Fruits -Peaches,Nectarines, Plums	Cut in half and remove stone	1	-
Mangoes	Remove tough skin and stones	1	The juice produced will be very thick, so to increase the flow rate best combined with other fruits.
Melons	Remove tough skin	1	Feed slowly to maximise juice extraction.
Kiwi Fruits	Juice whole	1	-
Strawberries	Remove leaves Juice whole	1	Feed small handfuls at a time and juice with other fruits to maximise juice extraction.
Soft berries - Raspberries, Blackberries etc.	Juice whole	1	
Harder Berries - Raspberries, Cranberries etc.	Juice whole	1	
Beetroot (Raw)	Remove leaves and peel	2	Best flavour if peeled and leaves removed.
Leaf Vegetables Spinach, cabbage etc.	Remove hard core. Cut to fit feed tube. Wrap leaves together to form a bundle.	2	Juice extraction will be very low so best juiced with other fruits or vegetables.
Celery	Juice whole	2	-
Cucumber	Juice whole	1	Feed slowly to maximise juice extraction.
Citrus Fruit - Oranges Grapefruits	Peel and remove white pith	1	Removing the pith will produce a better flavour. For best results Citrus Juicers are recommended for citrus fruit.

Chapter 5 Safety indexes

Rated voltage	120V~
Rated power	400W
Rated frequency	60Hz
Continual juicing time	≤1 min.
Time interval	≥2 min.

As an electric appliance of class II, the product needs no grounding device.

Chapter 6 Fault analysis and elimination

Fault	Possible cause	Elimination
After the power supply is connected and the switch is on, the product does not run.	<ol style="list-style-type: none"> 1. The middle ring is not correctly installed; 2. The top cover is not correctly installed; or 3. The top cover contact has fractured. 	<ol style="list-style-type: none"> 1. Install the middle ring correctly; 2. Install the top cover correctly; or 3. Replace the top cover.
There is a bad smell from the motor in the first few times of use of the product.	It is normal.	If the bad smell still exists after the product has been used for several times, have the product tested by a near service center.
The product stops automatically in use.	<ol style="list-style-type: none"> 1. The voltage is too low; 2. There are many food materials in the product; 3. The pushing rod is pushed violently; or 4. The motor is under temperature protection. 	<ol style="list-style-type: none"> 1. Check whether the voltage is too low; 2. Disconnect the power supply and remove the surplus food materials; 3. Gently push the pushing rod; or 4. Stop the product and start it again 20 to 30 minutes later.
There are too much residue in juice.	<ol style="list-style-type: none"> 1. The juice strainer is damaged; or 2. There are many residues in the middle ring. 	<ol style="list-style-type: none"> 1. Replace the juice strainer; or 2. Clean the middle ring.
The product has abnormal vibration or big noise.	<ol style="list-style-type: none"> 1. The juice strainer is not correctly installed, resulting in poor running balance; 2. The product is not steadily placed or the foot pad has fallen off; 3. The voltage is too high; or 4. There are many food materials in the product; 	<ol style="list-style-type: none"> 1. Install the juice strainer correctly; 2. Place the product steadily or install the foot pad correctly; 3. Check whether the voltage is too high; or 4. Disconnect the power supply and remove the surplus food materials;

There is a little juice.	<ol style="list-style-type: none"> 1. There are too many residues in the middle ring; or 2. The pushing rod is pushed violently. 	<ol style="list-style-type: none"> 1. Clean the middle ring; or 2. Gently push the pushing rod.
The cutter holder is seized up.	The cutter holder is wound or seized by food materials.	Disconnect the power supply, take out the food materials and cut them into smaller blocks.

Notes:

The table above introduces the common faults and their cause analysis and elimination methods. For other faults, contact our customer service department or have the product repaired by a designated service center directly. Do not disassemble or repair the product by yourself.

HOUSEHOLD USE ONLY



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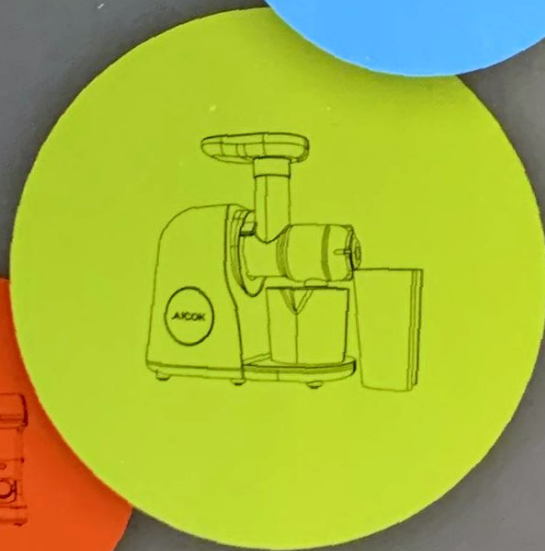
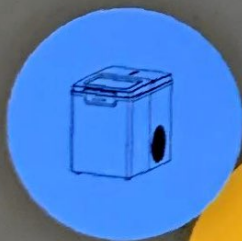
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