

Greatly noticed as the fresh juice of wheatgrass, barley, grass, and pomegranate

GREENPOWER[®]

Juice Extractor

User's Manual

- Model : ① KP-E1304 Standard type
② KP-E1304 Standard + Exclusive Pro type
③ KP-E1305 Exclusive Pro use type
④ KP-E1306 Silver type (Simple type)



Please read the safety warning before using the product to ensure proper operation.
The Certificate of Warranty is included in the User's Manual.

SAMSONBRANDS[®]
www.samsonjuicers.com

Warning for the safe use of the product

- The following Direction is an indication of a safety-related warning that is provided to ensure the safe and proper use of the product and prevent unexpected dangers or damages.



It is a sign that calls the user's attention regarding the issues and operations that may lead to a dangerous results.



warning A case that has a possibility of slight physical injury or product damage if sign is violated

Please keep the manual to a place that is easily accessible to the user.

What is a 3-Way Bio Clean System?

It is the spirit of Green Power Juice Extractor that leads to the realization of a bright and hopeful world to the consumers by providing a juice extractor that does not cause environmental pollution.

Mechanical environment

Patented through independent development, the clean gear is truly one of the world's first as it does not produce any iron and plastic dust. Also, it presents a fresher and cleaner juice by separating the agricultural chemicals and heavy metals. As it rarely generates mechanical failure, the Green Power Juice Extractor receives a highly favorable review in the international markets. It is also easy to clean, thus allowing simple assembly and disassembly.

Juice environment

With 160 revolutions per minute in low-speed operation, it creates fresh ion-filled juice without damaging the nutritional value from the extracted juice. Also, the installation of a fresh juice cup that is made of special 4,200 gauss Neodymium magnet and bio-ceramic panel allows the storage of extracted juice for 72 hours and creates hexagonal-ion fresh juice to increase the nutrients being absorbed by the body.

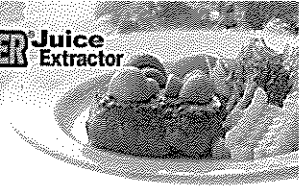
Natural (Home) environment

Being equipped with a super-precise motor and speed reducer, this extractor can be used even in a room with a sleeping baby, as it operates silently, generating a noise less than 60dB. Also, it is equipped with an EMI (Electromagnetic Interference) resistant device that prevents image wobbling in case of using the product near electric devices such as TV. Since the Eco-Friendly is the primary concept for all of our components, every part used in the juice extractor is made of recyclable new materials.

Product specification is subject to the type of product.

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Special features

1

Easy to clean and convenient to use

With the simplified design, the size became smaller and the operation is relatively easy. Most importantly, extractor is easy to clean.

2

Extraction of ion-vitalizing fresh juice

The far infrared irradiating materials and magnetic wire installed in the fresh juice cup and clean gear (Twin gear) help in the ion-vitalization of the fresh juice, while presenting a delightful flavor and removing the unpleasant grass odor.

3

Separation of agrichemicals and heavy metal

Based on the scientific logic proposed by Norman Walker (American biochemist) that the heavy metal and fiber (Pulp) separated after mashing and crushing vegetables are combined with affinity, the Green Power Juice Extractor is specially designed and created to extract pure fresh juice by discharging the combined agrichemicals and heavy metal with the vegetable pulp through the utilization of a complete mashing, crushing, and squeezing method.

4

Automatic pulp discharge

With the use of Pulp Discharging Knob that is applied depending on the characteristics of the materials to be extracted, the juice can be extracted more efficiently.

5

Multi-functional cooking aid

It is a perfect aid for home-made dishes as various screens can be applied for vegetable juice extraction as well as for grinding of various ingredients.

6

High quality juice extraction with low noise

With the application of the super-precise motor and speed reducer, it generates noise less than 60dB while realizing high quality juice extraction and other various functions.

7

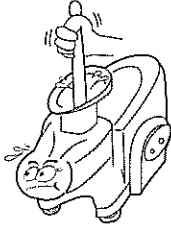
Automatic overheating thermostat

An automatic overheating thermostat is installed to automatically intercept the power in case of overheating due to excessive use and to restart the machine when the temperature goes down. Such feature prevents the occurrence of overheating and suppresses the danger of potential fire.

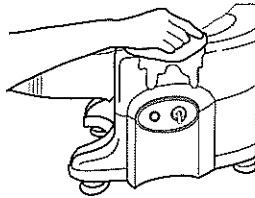
Important safety instructions

Warning

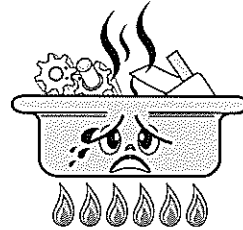
The wooden pusher is made out of birch tree, which is safe to human body, and any part separated by the Clean Gear (Twin gear) is discharged together with the pulp, thus, there is no detrimental effect on the quality and freshness of the juice.



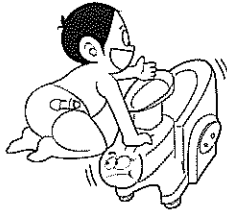
Do not allow water to seep into the product when cleaning (It may result to performance degradation and electric shock).



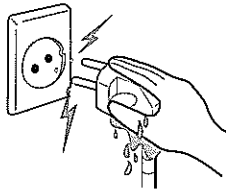
Do not boil the parts when cleaning (It may result to product deformation and discoloration).



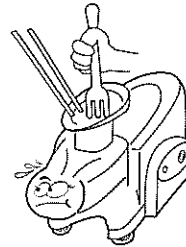
When using the product at home, use it away from children. After using the product, store it in a safe place that is out of reach of children.



Do not unplug the power cord with wet hands (It may result to electric shock).



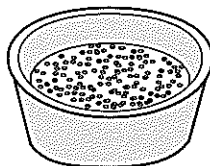
Do not insert any hard object (Knife, chopsticks, etc.) into the feeding chute (It may result into the damage of the speed reducer).



Slice the ingredients to be inserted through the feeding chute in their proper sizes (Excessive insertion of ingredients shortens the life of the juice extractor).

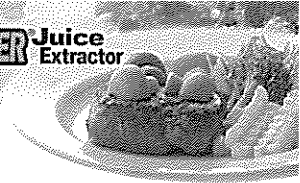


When using hard grains, soak them first in water (For about 6 hours) and then grind them a little at a time with small amount of water.



* Never put ice into the extractor.
⊘ It may damage the parts.

* When using the Crush Screen for fruit ice cream, fruit ice sorbet, red pepper mincing, etc., remove the vegetable and fruit knobs before use.



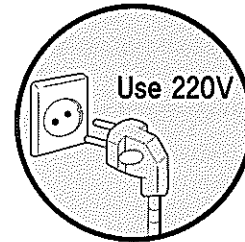
Important safety instructions

Green Power Juice Extractor pursues perfection for the consumers. Owing to misuse or inappropriate storage, however, it may encounter a technical problem. Please keep in mind that the life cycle of the product is commensurate to the appropriateness of product use. Please pay attention to the following basic warnings to ensure the safe and effective use of the product.

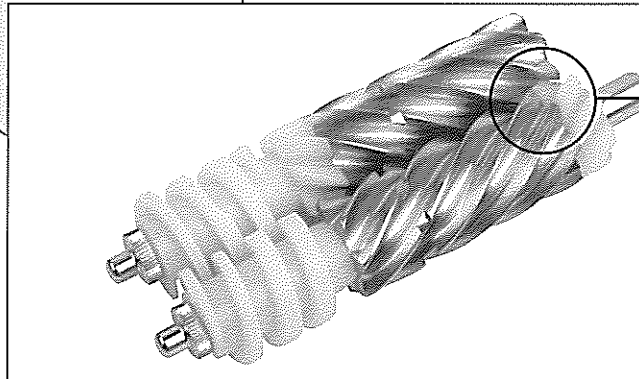


This product is for 110V or 220V use.
 (In case of 110 voltages, convert the voltage to 220 using a transformer.)

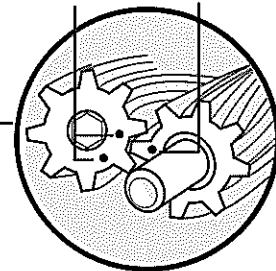
Plug for 220V must be used.



Clean Gear (Twin gear)



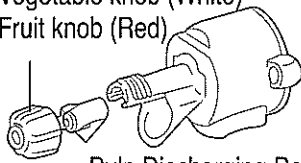
2nd gear point 1st gear point



Make sure indicated parts are properly aligned when combining the Clean Gear (Twin gear).
 Non-alignment may result into product malfunction and noise generation.

Pulp Discharging part and Vegetable (Fruit) knob

Vegetable knob (White)
 Fruit knob (Red)

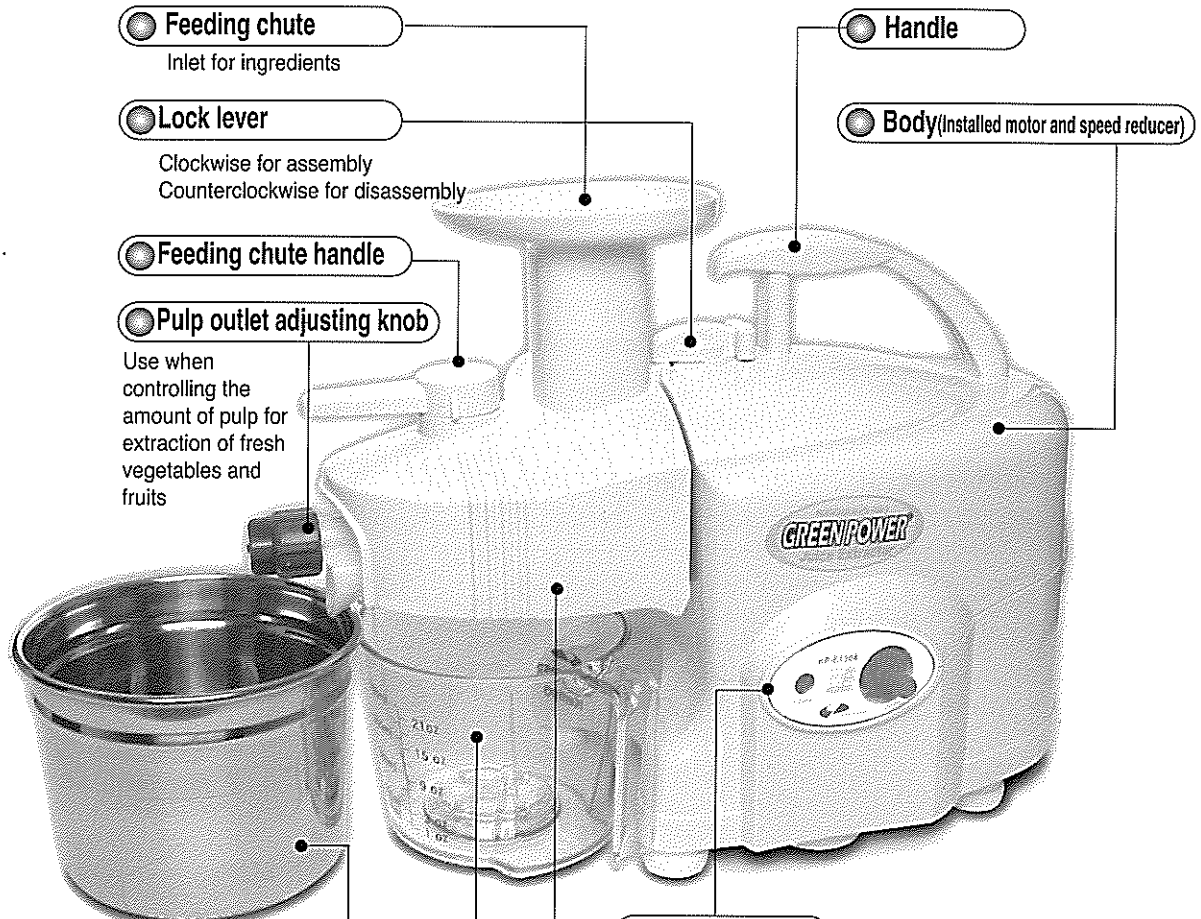


Pulp Discharging Part

When assembling the Vegetable (Fruit) knob, properly align the dented part of the Pulp Discharging Part and the projected part of the Vegetable (Fruit) knob. Non-alignment may result into product malfunction.

Since the Vegetable (Fruit) knob has different spring strengths, adjust the knob depending on the ingredients to ensure a convenient use of the product (Loosen the knob slightly when having trouble in discharging the pulp)

Name and function of each part



Feeding chute

Inlet for ingredients

Lock lever

Clockwise for assembly
Counterclockwise for disassembly

Feeding chute handle

Pulp outlet adjusting knob

Use when controlling the amount of pulp for extraction of fresh vegetables and fruits

Handle

Body(installed motor and speed reducer)

Stainless-steel pulp container

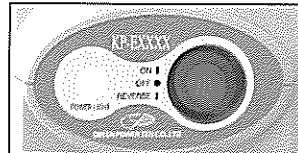
Fresh juice cup

Use when extracting and storing fresh juice (Place the cup closely toward the body.)

Feeding chute cover

The part covering the feeding chute and Pulp Discharging Part (Remove any juice remnants after assembly.)

Power switch

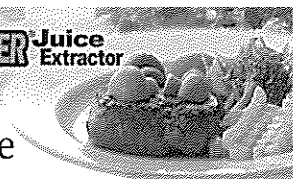


On : For operation

Off : For operation stop

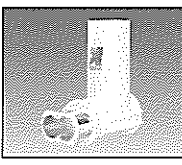
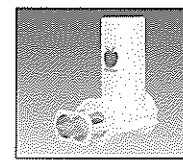
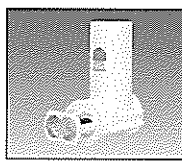
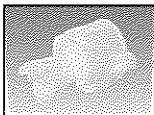

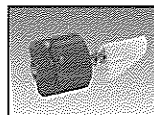
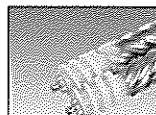
Reverse : Switch down for 1~2 sec. when the product is stopped by overload

* For a more convenient disassembly, set the switch on reverse position for 5~10 sec. after using the product










Parts organization and usage








1. Parts organization and usage for KP-E1304 Standard type

<p>1. Vegetable screen Refer to Pg. 10 and Pg. 11 (Already assembled part)</p>		<p>2. Fruit screen Refer to Pg. 12 (The fruit knob is inserted inside.)</p>		<p>3. Crush screen Refer to Pg. 13. Used for the functions of the multi-purpose extractor (Refer to Pg. 16)</p>	
<p>4. Pulp Discharging Part (Already assembled part)</p> 	<p>5. Vegetable knob (Already assembled part)</p> 	<p>6. Fruit knob (Red) (Inserted in the fruit screen)</p> 	<p>7. Clean Gear (Already assembled part)</p> 		

2. Common parts for KP-E1304 and KP-E1305

<p>1. Feeding chute cover</p> 	<p>2. Stainless-steel pulp container</p> 	<p>3. Fresh juice cup</p>  <ul style="list-style-type: none"> 1. The installed ceramic panel and magnet allows storage of extracted fresh juice for a longer period of time. 2. Foam removing device is installed. 3. Volume indication is provided. 	
<p>4. Wooden pusher</p> 	<p>5. Fruit pusher</p> 	<p>6. Cleaning brush</p> 	<p>7. Inlet lid</p> 

Parts organization and usage for KP-E1305 Multi-purpose Extractor and KP-E1304 Standard + Exclusive Pro type

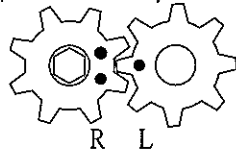
<p>1. Multi-purpose gear</p> 	<p>2. Wheatgrass screen (For pomegranate and grape)</p> 	<p>3. Fruit screen (Orange, apple, tangerine)</p> 	<p>4. Noodle/pasta screen</p> 
<p>5. Multi-purpose outlet</p> 	<p>6. Noodles/pasta outlet (Udong, pasta)</p> 	<p>7. Nozzle (Refer to Pg. 18)</p>  <p>[1] W (Wheatgrass) [3] G-S (Grape with seed) [5] P-S (Small pomegranate) [8] O (Orange)</p>	

Assembly for KP-E1304 Standard type

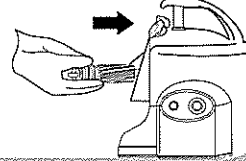


Unplug and assemble in the following order.

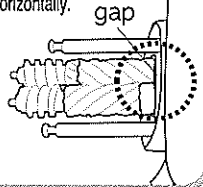
1 It is very important to make sure that the Clean Gears are completely aligned. Ensure the correct placement of the 1st gear point between the 2nd gear points as shown in the figure to assemble the part into the main body.



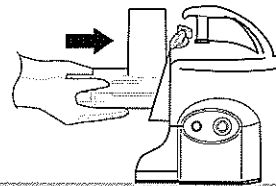
2 It is very important to make sure that the Clean Gears are completely aligned. Ensure the correct placement of the 1st gear point between the 2nd gear points as shown in the figure to assemble the part into the main body.



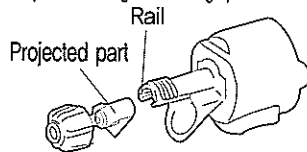
3 There should not be any gap between the body and gears after the gear application, and the gears should be placed horizontally.



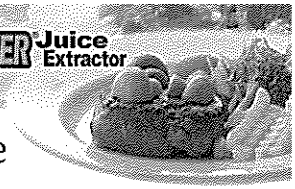
4 Place the screen closely towards the body and then apply.



5 Align the projected part of the knob and the dented rail of the Pulp Discharging Part for their application to the body. Turn those parts to the right for locking up.



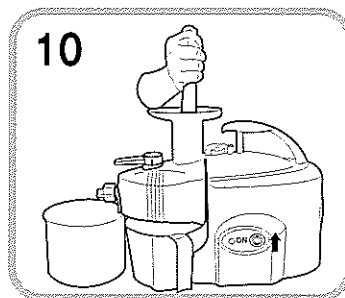
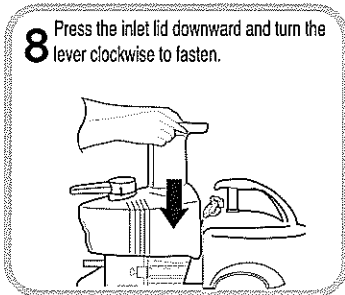
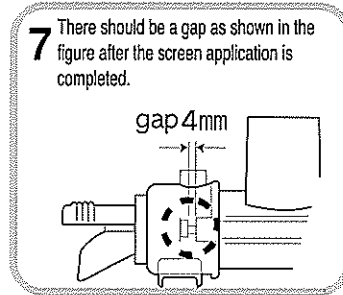
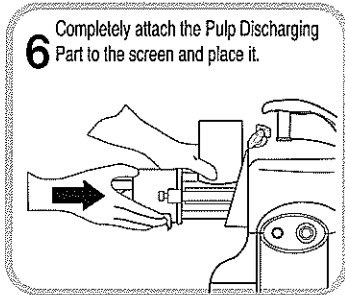
The failure of assembly affects the pulp discharge as the operation of the knob spring would be obstructed. Also, it may result into the damage of the Pulp Discharging Part (Use the knob properly depending on the ingredients to be used).



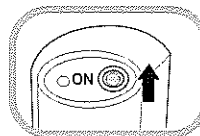
Assembly for KP-E1304 Standard type



Unplug and assemble in the following order.



Place the stainless-steel container and fresh juice cup as shown in the figure and press the power switch upward to operate the extractor. Insert ingredients through the inlet and press them using the wooden pusher.

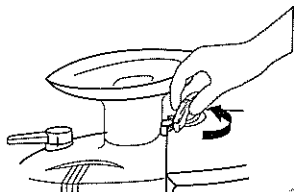


Disassembly for KP-E1304 Standard type

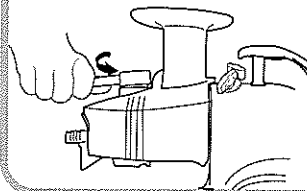


Unplug and assemble in the following order.

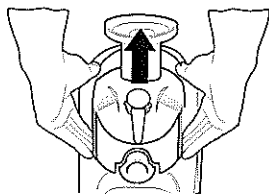
1 Turn the Lock Lever counterclockwise.



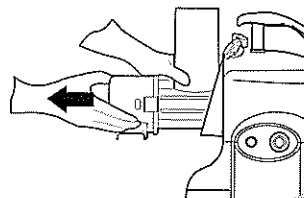
2 Slowly turn the Feeding Chute Handle by 180 degrees in the counterclockwise direction.



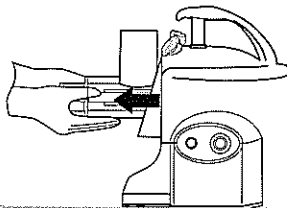
3 Separate the Feeding Chute Cover from the Body by lifting it upward.



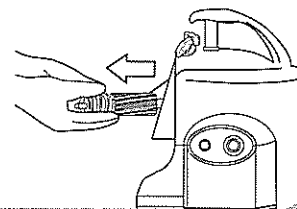
4 Remove the Pulp Discharging Part from the Body.

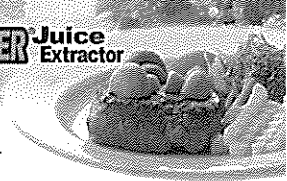


5 Remove the Screen from the Body.



6 Remove the Clean Gear (Twin gear) from the Body.





How to clean

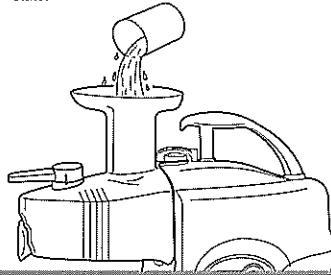


The parts must be cleaned after use. This product displays outstanding performance of calcium extraction, thus, failure to clean the product may result into calcium hardening and product malfunction.



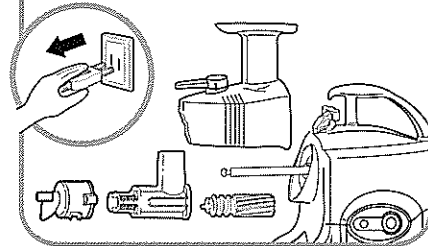
1. Remove the water completely, being careful not to introduce any water content in the body and display part. (Never soak in or spray water to the Body ? Electric/Electronics device protection)
2. When cleaning the parts, do not boil the parts nor use chemical products like chlorine bleach, thinner, and benzene (it causes deterioration and discoloration of the product)

- 1** After use, remove the adjusting knob and clean the interior of the product by pouring a glass of water slowly into the extractor in its normal operation state.



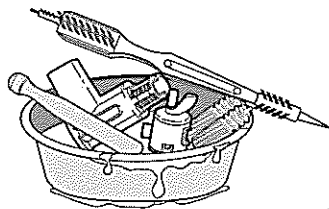
* Do the reverse rotation when disassembling (for 5-10 sec.)

- 2** Unplug and disassemble the extractor.

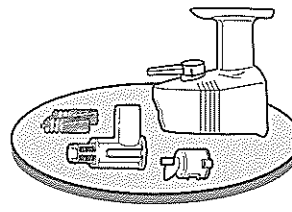


* Disassemble the parts according to the instruction shown in Pg. 10

- 3** After disassembly, soak the parts and clean them completely using the cleaning brush.



- 4** After cleaning, dry the parts in a well-ventilated place.



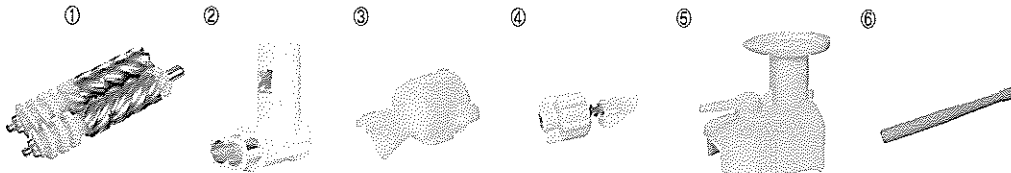
Do not dry the parts under direct sunlight (It may result into product discoloration). Do not dry the products in the dishwasher (It may result into product deterioration).

How to use KP-E1304 standard type

How to use Vegetable Screen [1]

① Clean Gear (Twin gear) + ② Vegetable Screen + ③ Pulp Discharging Part + ④ Vegetable Knob + ⑤ Feeding Chute Cover + ⑥ Wooden Pusher

▶ Fiber texture varies depending on the season so properly adjust the knob when using the extractor.



▶ It is possible to extract vegetable juice more than 3kg consecutively.

▶ The pine needles contain less amount of moisture, thus, it is hard to extract pure juice from it. In such case, perform extraction together with vegetables with high moisture content to get a perfectly extracted pine needle juice.



Alternate the vegetables to be inserted in the order of: soft vegetable → hard vegetable → soft vegetable → hard vegetable.

It is advised to cut highly fibrous vegetables (Ex: Angelica) in short pieces for the effective discharge of the pulp.

Angelica and kale juice

Ingredient : Angelica, kale, and carrot
How to make

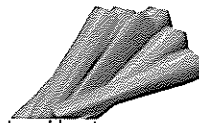
- ① Roll the kale leaf in the size appropriate for juice extraction and cut the angelica in the size of 5cm. Quadrisect the carrot.
 - ② Assemble the Vegetable Screen and Vegetable Knob to the Green Power Juice Extractor and extract juice using the wooden pusher.
 - ③ Since the taste of angelica and kale is bitter, add a carrot to make the taste milder for those who have not tasted it yet.
 - ④ It is also good to add natural honey instead of a carrot.
- * Angelica: It is convenient to extract the juice by inserting the stem and leaf alternately.

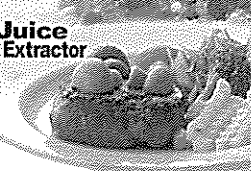


Carrot and beet juice

Ingredient : Carrot and beet
How to make

- ① Wash the carrot or beet and slice it into 4 ~ 6 parts in the size suitable for insertion into the Feeding Chute as shown in the figure.
 - ② Assemble the Vegetable Screen and Vegetable Knob to the Green Power Juice Extractor and extract juice using the wooden pusher.
 - ③ Pour the fresh juice into a glass.
- * Carrot: It is the king of fresh juice extraction. The root and leaves are used, and it is advised to use carrot without peeling off its skin.
- * Beet: The root and leaves are used, and it is advised to drink the juice together with other vegetable juice.
- * Insert the pointed part of vegetables for each extraction.





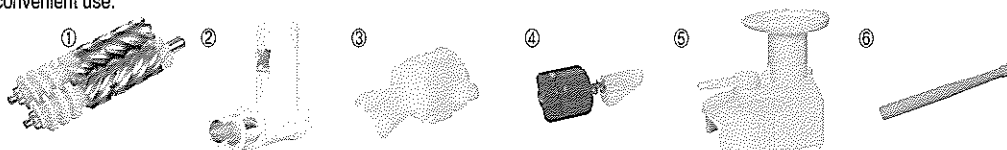
How to use KP-E1304 standard type

How to use Vegetable Screen [2]

When juicing only tough vegetables as wheatgrass, **must use fruit cap(red).**

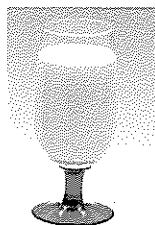
①Clean Gear (Twin gear) + ②Vegetable Screen + ③Pulp Discharging Part + ④Fruit Knob + ⑤Feeding Chute Cover + ⑥Wooden Pusher (Fruit Pusher for beans)

- ▶ Use the Feeding Chute Cover for fruit for the soft vegetables like cucumber, spinach, and lettuce.
- ▶ Fiber texture varies depending on the season so properly adjust the knob when using the extractor.
- ▶ In case of extracting juice of all fruits, vegetables, and mixed fruits or making soymilk or bean curd, use the Feeding Chute Cover for fruit for convenient use.



Alternate the vegetables to be inserted in the order of: soft vegetable → hard vegetable → soft vegetable → hard vegetable. Otherwise, it may cause the ingredient to move away from the Feeding Chute.

Potato juice



Ingredient : Potatoes

How to make

- ① Wash the potatoes and slice them in the size suitable for insertion into the Feeding Chute.
 - ② Assemble the Vegetable Screen and Fruit Knob to the Green Power Juice Extractor and extract juice using the wooden pusher.
 - ③ Add an apple to get a more flavorful juice.
- * It is possible to make pan-fried potato dish by adding starch with the pulp.
 - * The potato with sprout or green potato is poisonous so it is not suitable for juice extraction.

Soymilk, soft bean curd, and three-colored bean curd



Ingredient : Soybeans, salt, bitter water, and mugwort juice (Carrot, beet, and celery)

How to make

- ① Soak the soybeans in water for about 6 hours.
 - ② Assemble the Vegetable Screen and Fruit Knob to the Green Power Juice Extractor and extract juice by adding some water with the Fruit Pusher.
 - ③ Boil the juice while stirring so as not to be scorched. (Add salt to make soymilk and cool it down, and serve it with boiled noodle for soybean noodle.)
 - ④ Mix the mugwort extract to the boiled bean juice (Carrot and beet juice) and stir after adding a little salt. Leave it for awhile to make soft bean curd.
 - ⑤ Place a cotton cloth in the bean curd frame and pour the soft bean into the frame. Drain the water from the bean to make bean curd (Bean curd with mugwort).
 - ⑥ The residue of the bean curd is used for Korean stew made with bean-curd dregs.
- * Extract the once ground soybean for perfect bean juice extraction.

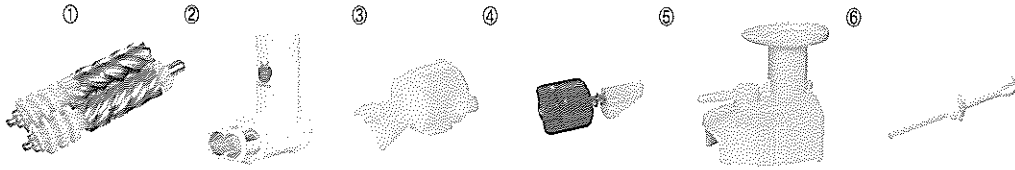
How to use KP-E1304 standard type

How to use Fruit Screen

① Clean Gear (Twin gear) + ② Fruit Screen + ③ Pulp Discharging Part + ④ Fruit Knob + ⑤ Feeding Chute Cover + ⑥ Fruit Pusher

(The juice from the fruits with high viscosity is hardly extracted so take the pulp-added juice or use the Multi-purpose Extractor.)

▶ Fiber texture varies depending on the season so properly adjust the knob when using the extractor.



▶ It is possible to make fruit juice, fruit ice bar, and salad dressings.

▶ Fruit juice: Fibrous fruits like apples, pears, watermelons, and grapes (Seedless Kyoho grapes)



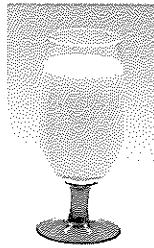
The juice from fruits with high viscosity like strawberry, kiwi, and tomato are not extracted. Take the fruit and juice it using the Crush Screen.

Apple juice

Ingredient : Apples

How to make

- ① Wash the apples and slice them without peeling off the skin.
- ② Assemble the Vegetable Screen and Fruit Knob to the Green Power Juice Extractor and extract juice using the Fruit Pusher.
- ③ Pour the juice in a glass. Unlike the commercially available apple juice, it presents the true taste of an apple with flesh in it.
 - * Apple: If you want to have a clear juice, extract an apple after assembling the Fruit Knob to the Vegetable Screen or use the special part.
 - * Add an orange when extracting apple juice for a fresher taste.
 - * Extract the non-fresh apples with vegetables or through the Multi-purpose Extractor.



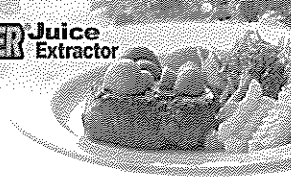
Watermelon juice

Ingredient : Watermelon

How to make

- ① Wash a watermelon and slice it after peeling off the skin.
- ② Assemble the Fruit Screen and Fruit Knob to the Green Power Juice Extractor and extract juice using the Fruit Pusher.
- ③ Savor the fresh taste of watermelon.
 - * Watermelon: Since 99% of the nutrients is contained in the inner skin, it is advised to use the inner skin when extracting juice from a watermelon. Make watermelon juice and store it in the refrigerator as an excellent beverage for summer.

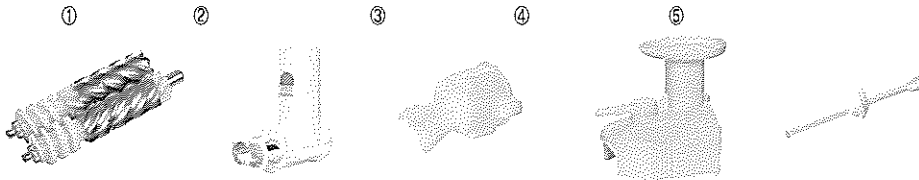




How to use KP-E1304 standard type

How to use Crush Screen

① Clean Gear (Twin gear) + ② Crush Screen + ③ Pulp Discharging Part (Knob removed) + ④ Feeding Chute Cover + ⑤ Fruit Pusher



- ▶ Fruit ice cream and fruit sorbet
- ▶ Crush for dried red pepper and coffee beans
- ▶ Various rice cakes (With the use of a steamer after soaking the brown rice in water)
- ▶ Peanut butter
- ▶ For meat grinding (Refrigerated and frozen meat) ? Beef, pork, and fish



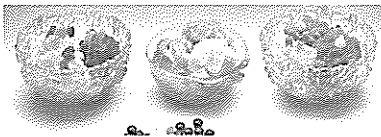
Remove the Vegetable/Fruit knob before use. Failure to do so may result into damaging the parts. Do not use ice when making fruit sorbet as it may damage the Clean Gear.

Fruit ice cream

Ingredient : Various fruits (Banana, strawberry, melon, steamed sweet potato, etc.)

How to make

- ① Wash various fruits and slice them in proper sizes. Remove all the parts that are not consumed when eating fresh fruits.
- ② Freeze the fruits.
- ③ Assemble the Crush Screen and Pulp Discharging Part to the Green Power Juice Extractor and extract the frozen fruits using the Fruit Pusher to make a tasty and fresh fruit ice cream. For those who prefer other flavors, add frozen milk or chocolate syrup to the fruit ice cream. You may also add walnuts and almonds to get crunchy texture in your ice cream. It is also good to mix differently flavored ice creams together.

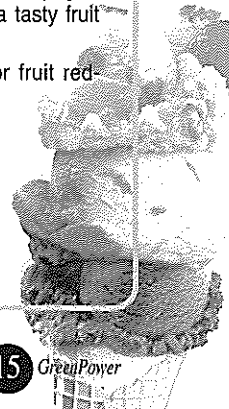
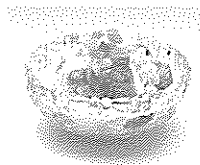


Fruit ice sorbet

Ingredient : Frozen fruits, milk, condensed milk, jelly, and fruit yogurt

How to make

- ① Assemble the Crush Screen and Pulp Discharging Part to the Green Power Juice Extractor and insert the frozen fruits. Extract using the Fruit Pusher.
- ② Add milk, condensed milk, and fruit yogurt and decorate with jelly to make a tasty fruit ice sorbet.
- ③ Add sweet red-bean porridge for fruit red-bean ice sorbet.



How to use KP-E1304 standard type

- Mincing seasonings for Kimch
 - Crushes dried red pepper, fresh pepper, garlic, ginger, onion, salted anchovy, salted shrimp, etc.
 - Possible to store ingredients for a longer period of time without damaging the nutritional value based on the principles of millstone and mortar
 - Displays seasoning effect even by inserting half of the required ingredients as the nutrients are perfectly extracted
 - Good to be used in a restaurant as it presents strong flavor and taste
- When making a patty for hamburger, fish cake, sausage, and meatballs (Able to grind refrigerated and frozen beef and pork, and able to mince fish with bones)
- When juicing the root of Dioscorea batatas, tomatoes, aloe, etc.
- When making porridge with sesame, pine nut, and pumpkin (Porridge can be easily made with the rice soaked in water.)
- When making pan-fried mung beans and potatoes

Making a delicious jam

With the Green Power Juice Extractor, it is possible to make a delicious jam by grinding seasonal fruits. It is the joy of the mothers to be able to effectively present the flavorful taste and nutritional benefits to the family by making a jam. Easily make jams out of strawberries, apricots, tomatoes, and apples.

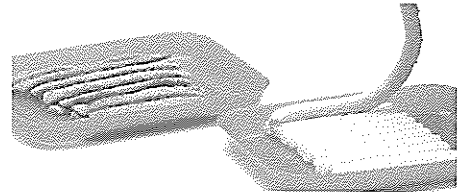


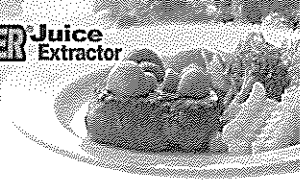
Various rice cakes

Ingredient : Brown rice, sesame oil, salt, and bean flour

How to make

- ① Wash the brown rice and soak it in water for a night. Place a cloth in a steamer and make rice.
- ② Season the rice with a little bit of sesame oil and salt.
- ③ Assemble the Crush Screen and Pulp Discharging Part to the Green Power Juice Extractor and grind the rice using the Fruit Pusher.
- ④ Injeolmi is ready by covering the rice paste with bean flour.
- ⑤ In case of making sweet rice ball cake, steam the brown rice together with Chinese jujube without the seeds. Extract the rice paste using the Green Power Juice Extractor. Make the paste into bite-size pieces and cover it with various types of grain powder.





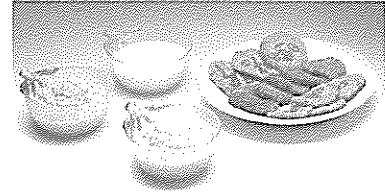
How to use KP-E1304 standard type

Pan-fried mung bean

Ingredient : Mung bean and salt

How to make

- ① Wash the peeled mung bean and soak it in water.
 - ② Assemble the Crush Screen and Pulp Discharging Part to the Green Power Juice Extractor and grind it using the Fruit Pusher.
 - ③ Add salt to the ground paste.
 - ④ Fry the paste on a hot pan. It is also good to add Kimchi, bean sprout, bracken, pork, balloon flower root, onion, etc. depending on one's taste preference.
- * It is good to use only mung beans, but brown rice powder or flour seasoned for pan-fried dishes can be mixed in as well. Also, it is good to fry by adding water-soaked rice to the paste.

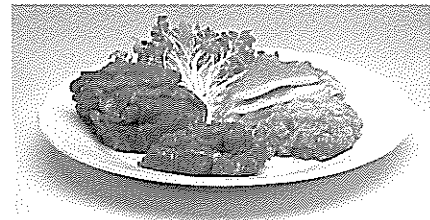


Pan-fried meatball

Ingredient : Beef, pork, bean curd, green onion, garlic, salt, sesame, sesame oil, pepper, flour, and eggs

How to make

- ① After assembling the Crush Screen and Pulp Discharging Part to the Green Power Juice Extractor, grind the meat, green onion, and garlic using the Fruit Pusher.
- ② Make paste by adding bean curd, pepper, salt, sesame, and sesame oil to the ground ingredients.
- ③ Take proper amount from the paste and make it into a ball shape. Cover the meatball with flour and salt-flavored egg. Pan-fry the meatball.

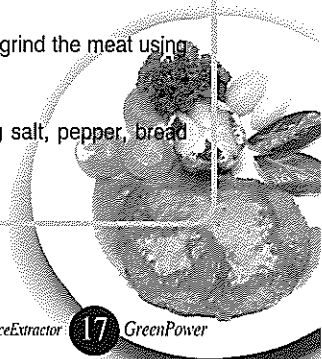


How to make hamburger steak

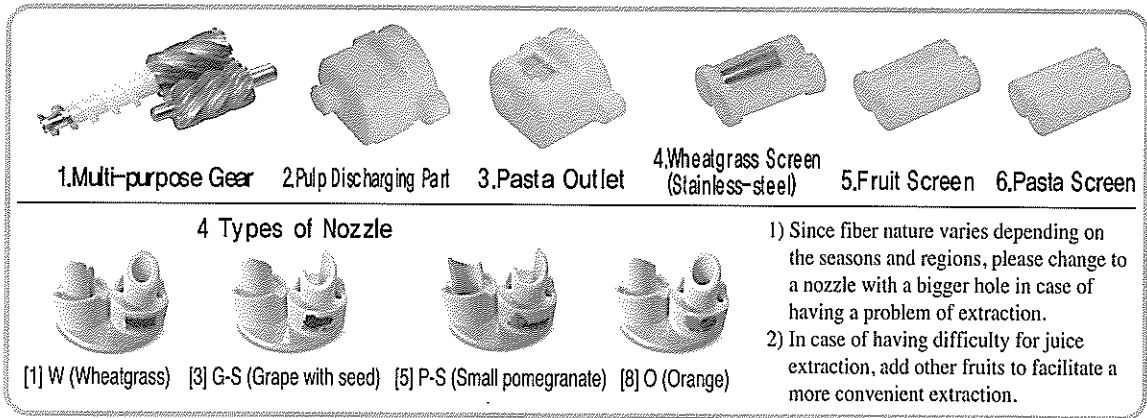
Ingredient : Beef, pork, onion, celery, salt, pepper, bread crumbs, and eggs

How to make

- ① Assemble the Crush Screen and Pulp Discharging Part to the Green Power Juice Extractor and grind the meat using the Fruit Pusher.
- ② Chop the onion and celery and fry them on a hot pan.
- ③ Mix the pan-fried ingredients with the ground ingredients and make them into paste by adding salt, pepper, bread crumbs, and eggs.
- ④ Shape the paste and fry it on a hot pan.



Parts organization and use for KP-E1304 (standard+exclusive pro) and KP-E1305 (Multi-purpose extractor)

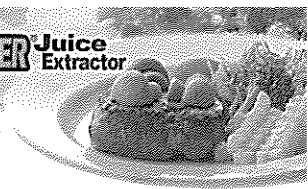


Strength of KP-E1305 (Multi-purpose extractor)

1. It makes clear and pure wheatgrass and fruit juices.
2. It displays excellent economic efficiency by enabling high level of juice extraction.
3. It is easy to clean, and extraction is done in a short period of time.
4. The extracted juice tastes good and remains nutrition filled, and it is possible to store the juice for a longer period of time.
5. It realizes perfect hygiene through the installed 'Clean System' that does not generate iron and plastic powder.
6. The assembly and disassembly are easily done, and the price is reasonable.

Things to note for the use of KP-E1305 (Multi-purpose extractor)

1. It is hard to extract juice when using only strawberry and kiwi. Please add other fruits or vegetables to facilitate a better extraction:
 2. Use 'Clean Gear (Twin gear)' for the vegetables with thick stems and large leaves, such as angelica and kale, or rooted vegetables such as carrots, beets, and potatoes. - Extra purchase
 3. The extraction is higher and faster as the ingredients are gently pressed.
 4. Since the characteristics of fruits and vegetables vary depending on various aspects such as seasons, regions, countries, level of freshness, etc., it is advised to change a nozzle in case of having difficulty in extracting juice. (It is necessary to use the nozzle with big hole when extracting the juice from old fruits or vegetables. - Be sure to wash the screen as well.)
- * Warning! When extracting pomegranate, grapes, or vegetables with seeds, the Wheatgrass Screen must be used (Stainless-steel). The use of the Fruit Screen (Acetal) in the extraction of seeded fruits or vegetables may result into damaging the screen.



Assembly for KP-E1304 (Standard + Exclusive Pro type) / KP-E1305 (Multi-purpose extractor)



Unplug and assemble in the following order.

1 Apply the gear to be used and the screen to the Multi-Purpose Gear.

2 Closely press the Crush Screen into the Body to place it (The Crush Screen must be used).

3 Place the knob for the Multi-purpose Gear to the Pulp Discharging Part (Letter should be seen).

(Failure to do so may result into an extraction problem and part damage when using the Vegetable/Fruit Screen.)

4 There should be a 4mm gap as shown in the figure after assembling the Pulp Discharging Part.

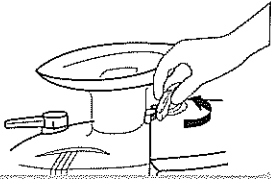
5 Press down the Feeding Chute Cover and fasten the Lock Lever by turning it clockwise.

Disassembly for KP-E1304 (Standard + Exclusive Pro type) / KP-E1305 (Multi-purpose extractor)

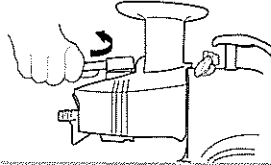


Unplug and assemble in the following order.

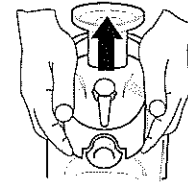
- 1** Fix the Lock Lever towards 'OPEN' (Bottom of the back).



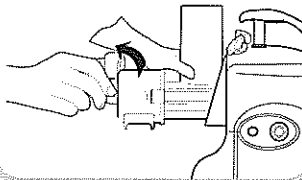
- 2** Slowly turn the Feeding Chute Handle by 180 degrees in the clockwise direction. (The handle may run idle and may be damaged if it is turned fast.)



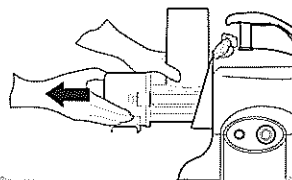
- 3** Separate the Feeding Chute Cover from the Body by lifting it upward.



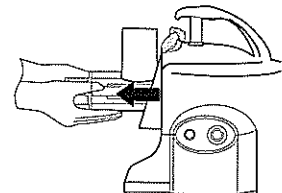
- 4** Turn the Nozzle to the left to remove.



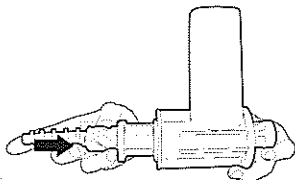
- 5** Remove the Pulp Discharging Part from the Body.



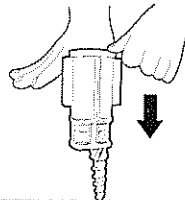
- 6** Remove the Screen from the Body.

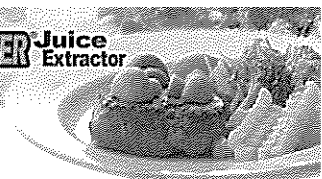


- 7** Remove the Stainless-steel Screen using the longer side of the Multi-purpose Gear.



- ※ Separate the Screen as shown in the figure if it is not separated.





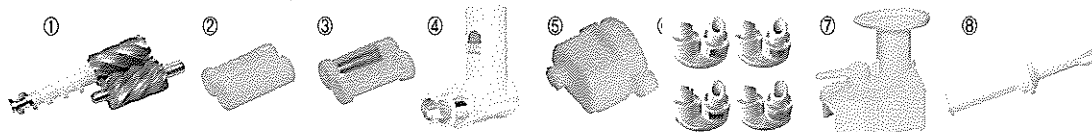
How to use KP-E1304 (Advanced type) / KP-E1305 (Multi-purpose extractor)

How to use Multi-purpose Gear for Fruits

① Multi-purpose Gear + ② Fruit Screen + ③ Wheatgrass Screen + ④ Crush Screen + ⑤ Pulp Discharging Part + ⑥ Nozzle (Select a type) + ⑦ Feeding Chute Cover + ⑧ Fruit Pusher

(The juice from fruits with high viscosity like strawberry and tomato are not solely extracted. In that case, take the minced fruit as porridge type or insert other fruits alternately in the middle of its extraction.)

▶ Since fiber nature varies depending on the season, please change the nozzle for the effective use of extractor.



▶ The Stainless-steel Screen must be used for seeded fruits like pomegranate and grapes <③ Stainless-steel Screen> (The use of the Fruit Screen in the extraction of seeded fruits or vegetables may result into damaging the screen.)

▶ The Fruit Screen may be used instead of the Stainless-steel Screen when extracting seedless fruits. (The Fruit Screen is easy to clean.)

Selecting basic nozzles of Multi-purpose Gear for Fruits

Specialized nozzles - Select a nozzle depending on ingredients to be extracted.

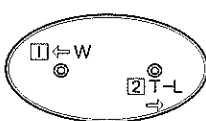
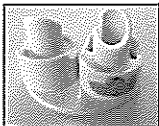
① W (Wheatgrass)

1. Wheatgrass 2. Melon 3. Oriental melon 4. Pear (Hard) 5. Houttuynia cordata Thunberg



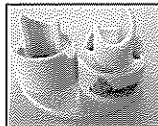
② T-L (Big-sized tomato)

1. Tomato (Big) 2. Wild grape



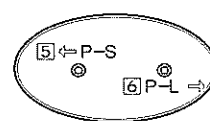
⑤ P-S (Small-sized pomegranate)

1. Pomegranate (Small seeds) 2. Apple (Hard)



⑥ P-L (Big-sized pomegranate)

1. Pomegranate (Big seeds)



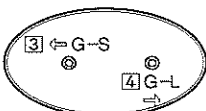
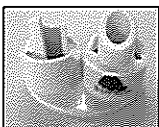
③ G-S (Grape with seeds, small-sized grapes)

1. Grape (With seeds)



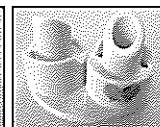
④ G-L (Seedless grapes, big-sized grapes)

1. Grape (Seedless) 2. Apple (Hard) 3. Melon (With seeds) 4. Celery 5. Soy milk



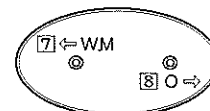
⑦ W.M (Watermelon)

1. Watermelon 2. Water parsley 3. Pear (Hard) 4. Mugwort 5. Paprika 6. Chives



⑧ O (Orange)

1. Orange 2. Pear (Soft) 3. Apple (Soft) 4. Cherry tomato 5. Grapefruit 6. Tangerine 7. Celery 8. Spinach



How to make pasta / noodle with KP-E1304 (Standard + Exclusive Pro type) / KP-E1305 (Multi-purpose extractor)

How to make pasta / noodle with KP-E1304 (Standard + Exclusive Pro type) / KP-E1305 (Multi-purpose extractor)

[How to make dough for pasta/noodle]

- Mix 500g of flour + 150cc of Vegetable juice (Water) + a little bit of salt + 3T of vegetable oil together.
- The dough should be neither watery nor thick so that it can be broken into small pieces.

①Multi-purpose Gear + ②Pasta Screen + ③Crush Screen ④Pasta outlet ⑤Feeding Chute Cover + ⑥Fruit Pusher



Udong noodle (For 5 persons)

Ingredients : 500g of flour, 150cc of water, a little bit of salt, and 3T of vegetable oil

How to make

- ① Mix flour and vegetable oil well so as not to be lumpy, and then add salt.
- ② Assemble Pasta Screen and Pasta Outlet to the Green Power Juice Extractor.
- ③ Insert the dough little by little using a spoon.
- ④ Cut the noodle discharged from the outlet into the proper length.

Hot noodle soup

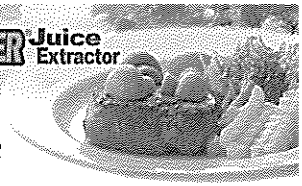
Ingredients : 500g of flour, 150cc of water, a little bit of salt, and 3T of vegetable oil

How to make

- ① Mix flour and vegetable oil well so as not to be lumpy, and then add salt.
- ② Assemble Pasta Screen and Pasta Outlet to Green Power Juice Extractor.
- ③ Insert the dough little by little using a spoon.
- ④ Cut the noodle discharged from the outlet into the proper length.








* Information on parts purchase for multi-purpose extractor and general extractor





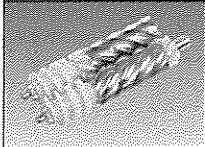
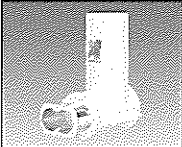
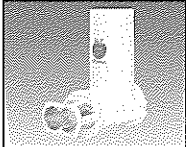
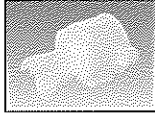
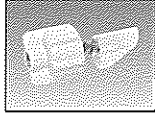
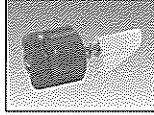
Information on parts purchase for multi-purpose extractor and Standard extractor

1. Those who have purchased KP-E1304 Standard type can purchase the extra set of Multi-purpose Extractor.

<p>1. Multi-purpose Gear</p> 	<p>2. Wheatgrass Screen (Pomegranate, grape)</p> 	<p>3. Fruit Screen(Orange, apple, tangerine)</p> 	<p>4. Pasta Screen</p> 
<p>5. Multi-purpose Outlet</p> 	<p>6. Noodle Outlet (Udong, noodle)</p> 	<p>7. Nozzle(Refer to Pg. 18)</p>  <p>[1]W(Wheatgrass) [3]G-S(Grape with seed) [5]P-S(Small pomegranate) [8]O(Orange)</p>	

Price of Multi-purpose Extractor Set: USD ()

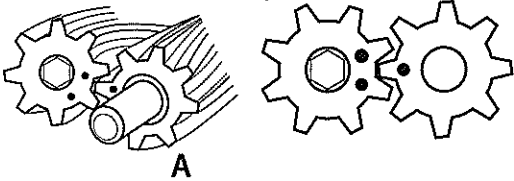
2. Those who have purchased KP-E1305 Multi-purpose Extractor can purchase the extra standard set.

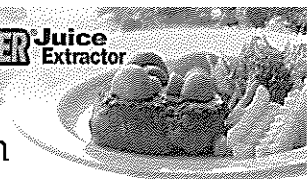
<p>1. Clean Gear set : USD ()</p> 	<p>2. Vegetable Screen: USD ()</p> 	<p>3. Fruit Screen: USD ()</p> 
<p>4. Pulp Discharging part : USD ()</p> 	<p>5. Vegetable Knob: USD ()</p> 	<p>6. Fruit Knob: USD ()</p> 

Price of General Type Set: USD ()

- 3. How to purchase: Contact the main office or the store where you purchas the product.
- 4. KP-E1306 Silver type (Simple type) is designed for the convenience of the elderly or those people who only need the function of vegetable extraction. The user's manual for this product is provided separately.

Trouble shooting

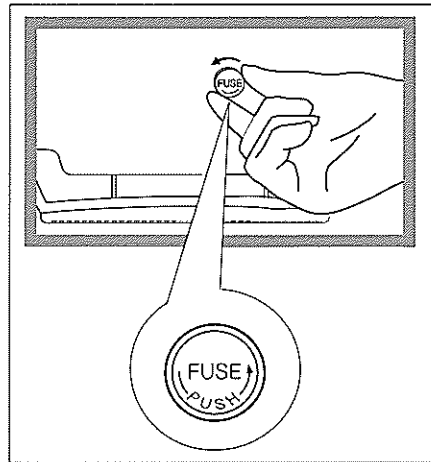
Problem	Check-up point
<p>Having noise from the Clean Gear (Twin gear) during the product operation</p>	<p>1) Are the Clean Gears (Twin gear) assembled as shown in the figure below? (2 parts on the left, 1 part on the right)</p>  <p>2) Are the assembled Clean Gears (Twin gear) completely attached on the fixing axis on the body?</p> <p>3) Is there any foreign substance at the dented part where axis A is placed?</p>
<p>Operation failure</p>	<p>1) Make sure if the power supply is a reasonable power. 2) Is the power cord properly plugged to the socket? 3) Is the fuse ok? 4) Have you used the extractor excessively? (An automatic overheating thermostat is installed in the machine to automatically intercept the power in case of overheating generated by excessive use and to restart it when the temperature goes down. Please wait for about 30 minutes in such case.)</p>
<p>When Clean Gear is stopped during the product operation</p>	<p>1) Have you inserted too much ingredients into the Feeding Chute? (Perform reversed rotation for 2~3 sec. when the machine is stopped owing to the excessive insertion of ingredients.) 2) Is there any foreign substance in the Feeding Chute? (Stop operation when a foreign substance is introduced and unplug the machine. Disassemble it as shown in Pg.8 to remove the foreign substance.)</p>



How to replace the fuse and product specification

The fuse of the product is located on the bottom of the body. For performing fuse replacement, please follow the following instructions.

1. Slightly press the fuse holding knob counterclockwise as shown in the figure. By turning it 1/3 in the counterclockwise direction, it can be disassembled.
2. Remove the damaged fuse and replace it with a new one.
3. Press the knob slightly and turn it clockwise for assembly. By turning it 1/3 in the clockwise direction, it can be assembled.



Specifications

Model	Electricity certification
Product Name	Greenpower Juice Extractor
Power	150W
Operation time	30 min.
Dimensions	1.9m Over
Net weight	405(W)*190(D)*300(H)
Electricity certification	6.5kg

Limited Warranty

The product warranty is available as follows

1. It is a product that is manufactured through the strict quality management and testing process.
2. In case of having a technical problem under normal operating condition, the Service Center of the main office offers free repair service for the below stated warranty period.
3. In case of requiring service charge during the warranty period, the repair service is to be offered as well.
4. Please present the Certificate of Warranty when requesting for a repair service.
5. This Certificate of Warranty is effective only in Korea.
6. Consumable supplies (Wooden pusher, cleaning brush, etc.) are not covered by the warranty period.
7. In case the product is used for business purposes (Sales activity, use under abnormal situation, etc.), the warranty period shall not be applied.
8. If a product is taken to the Service Center and is judged as not to have a technical problem, the service charge shall be asked.
9. The quality warranty of motors and speed reducers are 5 years but Twin gear and screen are just only 1 year.

Product name	Electric juice extractor		Model name	Warranty period
Product No.			KP-E1304/KP-E1305/KP-E1306	5Year
Date of purchase				
Customer	Address			
	Name		TEL	
Sales store	Address			
	Name		TEL	

Information on consumer's compensation for the loss

	Type of consumer's loss		Detail of compensation	
			During warranty period	After warranty
period In case of naturally generated functional and performance malfunction under the normal product use	In case of repair request for the important parts within the 1 month after the product purchase		Free repair	Repair with charge
	Repair available	Mechanical problem generated by the same defect up to 3 times	Free repair	Repair with charge Repair unavailable
		Mechanical problem generated by the same defect up to 4 times	Free part replacement	Repair with charge
	(Period of parts availability)	Repair unavailable regardless of parts availability	Free part replacement	Replacement after depreciating
Repair unavailable due to the unavailability of required parts		Refund after adding 10% to the depreciated amount		
In case of functional and performance malfunction	Repair available Repair unavailable (Except for the case that has an exterior problem, away from functional or performance failure)		Repair with charge Product replacement after charging the amount applicable to the charged repair service Repair with charge	Based on the standard stipulated by our company



Award History

- ♣ Nov. 199 Awarded with the prize of Commissioner of KIPO in the National Competition of Excellent Invention
- ♣ Apr. 1992 Awarded with the Silver Prize in the Exhibition of International Invention held in Geneva, Switzerland
- ♣ Oct. 1992 Awarded with the Silver Prize in the International Invention Competition held in Nuremberg, Germany
- ♣ May 1993 Awarded with the Grand Prize for food and beverage sector in the International Invention Competition held in Pittsburgh, U.S.
- ♣ May 1993 Awarded with the President's Citation on the 28th Day of Invention
- ♣ May 1994 Awarded with the Minister's Citation on the Day of Invention by the Ministry of Commerce and Industry
- ♣ May 1994 Awarded with the Grand Prize for juice extractor sector in the Invention Competition held in Pittsburgh, U.S.
- ♣ Jul. 1994 Acquired the SD mark (Successful Design)
- ♣ Sep. 1994 Awarded with the Silver Prize in the International Exhibition of New Technology Invention held in L.A., U.S.
- ♣ Oct. 1994 Awarded with the Gold Prize in the 1994 Idea New Products Exhibition held in Germany
- ♣ Nov. 1994 Selected for the medical supply for Tanabe Hospital (Medical institution specialized in medical treatment using fresh juice) in Japan
- ♣ Nov. 1994 Acquired the C mark (Clean Mark) - Korea Environment & Water Works Institute
- ♣ Dec. 1994 Acquired the UL Mark in U.S.
- ♣ Mar. 1995 Recommended by Koda Hospital in Japan
- ♣ Oct. 1999 Awarded with the Bronze Prize in the International Invention Exhibition held in Nuremberg, Germany
- ♣ Dec. 1999 Participated in 1999 Korea Patent & Technology Competition - Awarded with the Prize of Commissioner of KIPO

Global Standards and Certification

- ♣ Acquired UL (Underwriters Laboratories Inc.) in U.S.
- ♣ Acquired C-UL (Canada Underwriters Laboratories Inc.) in Canada
- ♣ Acquired CE (Conformite European) in Europe
- ♣ Acquired CNS (Chinese National Standards) in Taiwan
- ♣ Acquired AS (Australian Standards) in Australia
- ♣ Passed the hygiene test for imported products in Japan
- ♣ Acquired PSE (Product Safety Electrical) in Japan

International Patents

- ♣ Possesses industrial property right in approx. 20 countries including U.S., Japan, Europe, and Canada



USA Safety certi



Canada Safety certi



EU Safety certi

CNS AS PSE

Korea Safety certi Austria Safety certi Japan Safety certi

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