

*Natural Nutrition for Good Health*  
*We bring you healthy life and happiness*

6-IN-ONE  
**SAMSON**

# Multipurpose Juice Extractor

**OWNERS MANUAL**



[www.samsonjuicers.com](http://www.samsonjuicers.com)







# Multipurpose Juice Extractor

## OWNERS MANUAL

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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock do not put this appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Never feed dough by hand.  
Always use food pusher.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.  
Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Always make sure juicer cover is clamped securely in place before motor is turned on. Do not unfasten clamps while juicer is in operation.
11. Be sure to turn switch to OFF position after each use of your juicer.  
Make sure the motor stops completely before disassembling.
12. 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.

## SAVE THESE INSTRUCTIONS



Antibacterial bio-machine with a traditional millstone-type auger

# Multipurpose Juice Extractor



## Vegetable Juice

You can squeeze a wide variety of vegetables such as carrot, celery, parsley, spinach, wheatgrass, kale, cucumber, etc.



## Fruit Juice

The low speed rotation will help you enjoy all types of fresh juices while preserving their pure nutrients and flavors.



## Mincing Seasonings

Put basic seasonings such as green onions, garlies, gingers into this machine.

You'll get pure nutritious sauces.



## Making ICE-CREAM

Choose fresh fruits, cut them into pieces and store in refrigerator.

Add some milk, yogurt and sugar.

In this way, you can make a delicious fruit shake or rich yogurt.



## Coffee Beans

Depending on the quality of coffee beans, there are two types of grinding. Because expensive coffee beans tend to be oily, it is recommended that you grind them after drying for a day. Low priced coffee beans are dried well comparatively, so that it is better to grind 5 or 6 pieces at a time.



## Making Noodles / Pasta

You can enjoy nutritious noodle and pasta by kneading flour with vegetable juice or carrot juice.



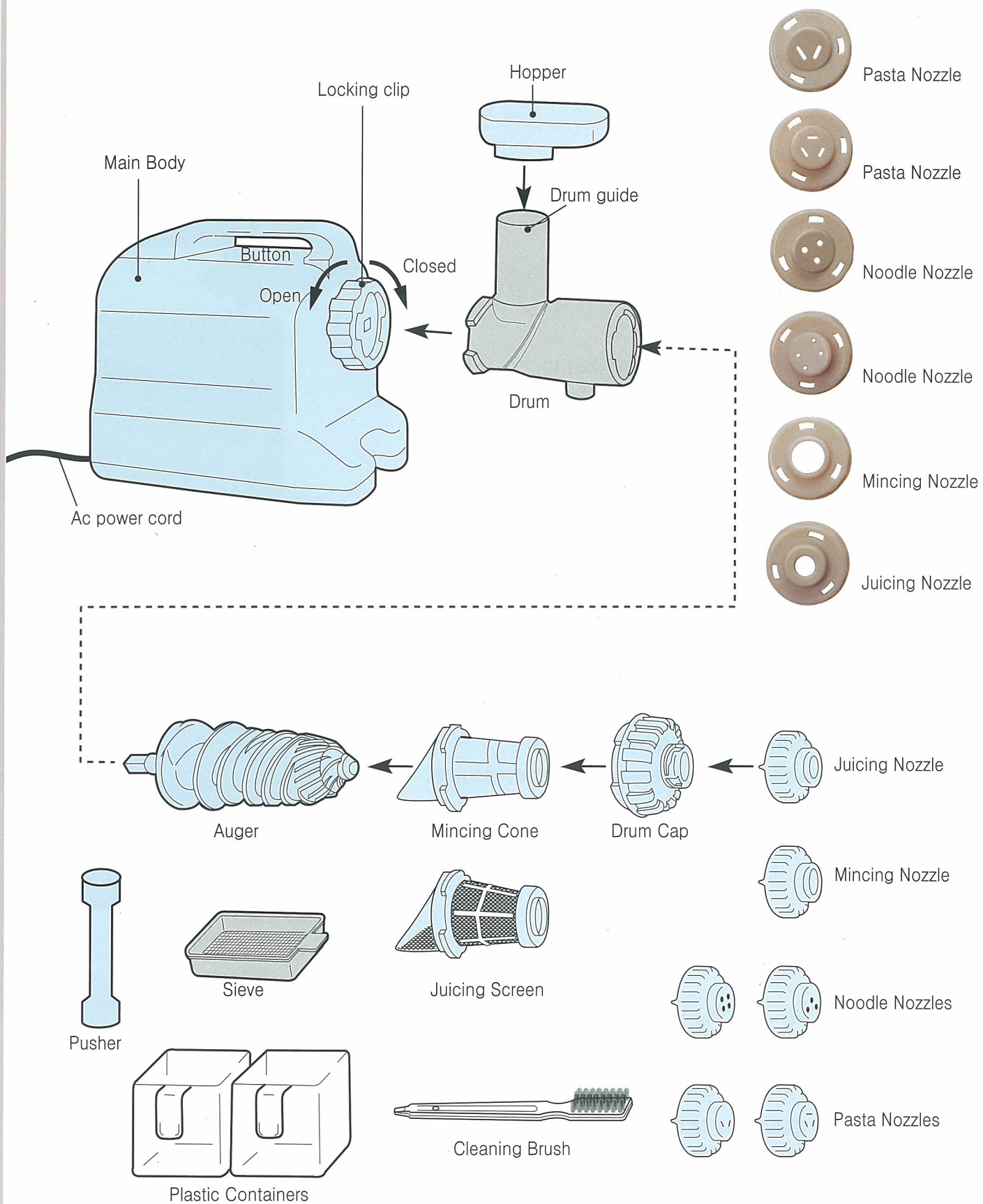
## Making Rice Cake and Stir-Fried Rice Cake

You can make glutinous rice cake, cakes made of artemisia paste, and stir-fried rice cake popular for children by grinding cooked rice at home. Rice powder or beans can be used as ingredients.





# Parts List



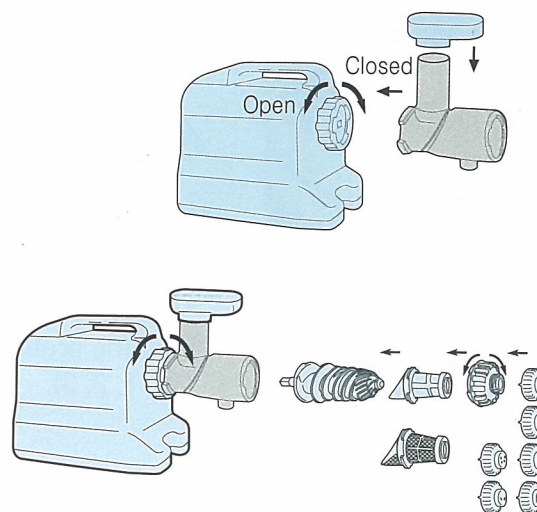


# Assembly Instructions & Cleaning

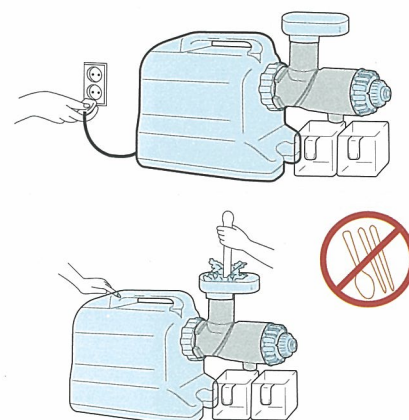
## OWNERS MANUAL

Household use.

- 1** Attach drum to main body and mount hopper to drum guide as shown.
- 2** Insert auger into drum until you hear a click. Insert mincing cone or juicing screen over auger as shown. Drum cap should be attached to end of drum, turn counterclockwise to lock. Attach proper nozzle to counterclockwise to proper position.



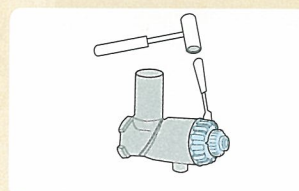
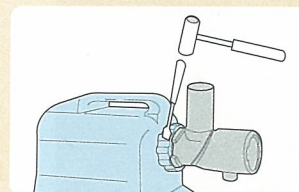
- 3** Place one of the enclosed plastic containers under the hole in the middle of drum with sieve attached to collect juice. Place the other plastic container at the end of the nozzle to collect the pulp. The sieve will collect any small particles, pulp, or foam that is extracted from fruits or vegetables. Then PLUG IN UNIT. This product is designed exclusively for 120V only. If 220V is used, be sure to use a converter to prevent damage to machine.



- 4** Press "ON" button and start to feed materials smoothly with enclosed pusher.

- 5** After using juicer, be sure to unplug, disassemble, and clean thoroughly. If unit is not cleaned after each use, dried pulp can jam the machine.

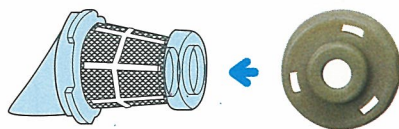
- As for vegetables such as carrots, cut to each proper size.
- As for grains, wash and soak in water before grinding them. Especially for soaked rice powders, put them into the drum guide with additional water.  
If this product stops due to input of an excessive amount, press a "reverse" button after the auger begins to be reverse 2 or 3 times, the machine will begin normal operation.
- Properly frozen meats and fish can be minced with ease.







### How to make vegetable juice

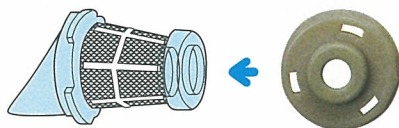


Juicing Screen + Juicing Nozzle (set nozzle on 2nd on 3rd position)

- 1) Clean Vegetables, then let them soak in water for 5 minutes.  
Now they are ready to be juiced.
- 2) Set the protruded tip of the Juicing Nozzle to the position you want.  
(0, 1, 2, 3)

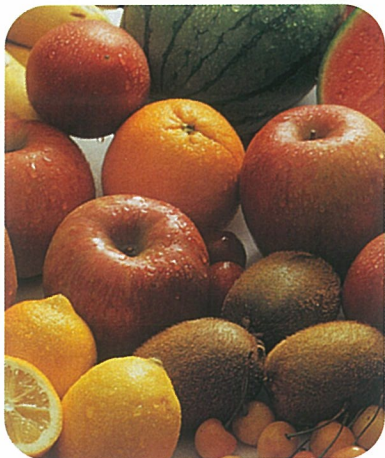


### When extracting juice from Pine Needles or Wheatgrass

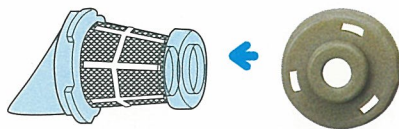


Juicing Screen + Juicing Nozzle (on 2nd on 3rd position)

Wash wheatgrass and pine needles.



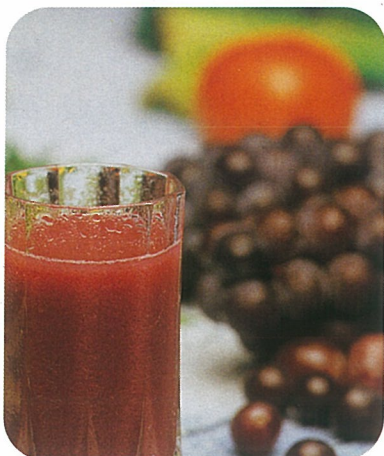
### When extracting juice from fruits and carrots



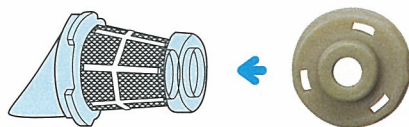
Juicing Screen + Juicing Nozzle (on 2nd position)

When you extract juice from fruits, cucumbers, carrots and potatoes, the pulp can still contain juice. To fully juice them, mix the fruits with highly fibered vegetables. (Cut the vegetables in cubes and put in small quantities at a time)





## When extracting grape juice



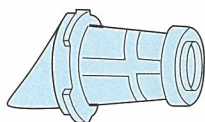
Juicing Screen + Juicing Nozzle (on 2nd position)

Grapes usually have seeds, these seeds can block up the small holes of the Juicing Screen and cause damage or malfunction.

**Suggestion:** After extracting a bunch of grapes or a cup of grape juice, wash the juicing screen clean and remove grape seeds from the juicing screen, then use it again.



## When mincing ice

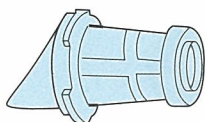


Mincing Cone + Drum Cap only

Put one or two cubed of ice or crushed ice into the Drum Guide and then use the Pusher properly.



## Mincing Seasonings



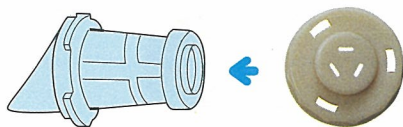
Mincing Cone + Drum Cap only

You can mix fresh hot pepper with onion, tomato, ginger and garlic, if you want, and then mince them all together to make salsa. If you want them fine, repeat the mincing process again.





## How to make Pasta or Noodles



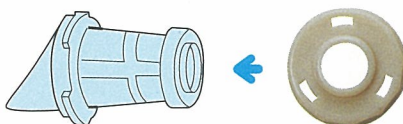
Tip :  
Raw noodles will dissolve when boiled too long.

Mincing Corn + Noodle or Pasta Nozzle

- 1) Mix flour and farina at 5-1 ratio to make dough.
- 2) The dough must be a little thick. Without any extractor or nozzle, put the dough into the Drum Guide repeatedly.
- 3) When extracting noodles, sprinkle flour on the noodles, If the noodle skin is not smooth, try extracting again. Before preparing dishes, boil the noodles slightly for delicious taste.



## How to make boiled rice bread sticks



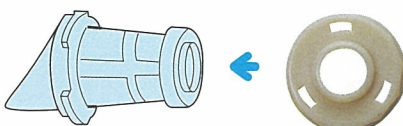
Mincing Corn + Mincing Nozzle

- 1) Steam the rice, and add salt and sesame oil.
- 2) Extract the rice twice to get boiled rice bread stick.
- 3) Boil seasonings first, than boil the rice bread stick slightly.

Tip : Boiled rice is not good for this purpose.



## How to make rice cake



Mincing Corn + Mincing Nozzle

- 1) Steam glutinous rice, mix with salt and sesame oil.
- 2) Extract the rice twice to get rice cake.



# Some Helpful Uses Of Juices

## Onion + Carrot + Apple



This combination is good for preventing arterial sclerosis by scientific experimentation. Also, good for indigestion, hypertension, neuralgia, insomnia and rheumatism. Because onion sap contains a powerful antibacterial component, it is effective to prevent nose and throat related diseases.

## Tomato + Lemon



If you mix lemon with natural tomato juice, it is very good for health and beauty. Tomato prevents hypertension.

## Tomato + Carrot + Apple



Contains vitamins, inorganic nutrients, and prevents heatstroke, especially in summer. It is also good for fatigue of stomach and intestines, constipation, dry skin and pimple.

## Pine Needle + Apple + Carrot

Is good for hypertension, strengthens functionality of the heart, purifies blood and accelerates patient's recovery by changing his PH degree into neutral.

## Leek + Celery + Cabbage + Apple

Makes warm, and helps with diarrhea, anemia, spitting blood, asthma and cold sweating.

## Green Onion + Spinach + Apple + Carrot



Is good for sweating, urination, discharging of phlegm, stops bleeding eradicating harmful insects. It may help effects in preventing heart disease.

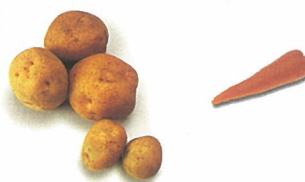
## Spinach + Apple + Carrot

Helps the circulation of the blood. It is good for anemia and hangover.

## Strawberry + Apple

Is good for pale face, wrinkles, pimples, bloodshot eyes, tonsillitis, nervousness and low blood pressure. It purifies blood.

## Potato + Cabbage + Spinach + Carrot



Is good for gastric ulcer, infant undernourishment and diarrhea, asthma, allergic skin, hypertension, heart diseases and obesity.

## Radish Leaves + Carrot + Orange + Apple



Radish leaves contains vitamin A, C calcium and sodium.

## Lotus Root + Carrot + Celery + Apple



Lotus root helps recover from fatigues and reinforces stamina.

## Carrot + Apple



Carrot juice protects blood. And it is especially good for those who don't have an appetite. It helps constipation, and nervousness. Also, good for underdeveloped children, pregnant and nursing mothers, and people who need stamina.

## Cabbage + Apple



Cabbage contains plenty of vitamins A, B, C and K. It is good for anemia, gastric (stomach) ulcers, stomach disorders and diabetes. It also purifies blood.



## Product Characteristics

1

SAMSON Multipurpose Juice Extractor is a machine with a single auger like those found in a millstone. Because it consists of polycarbonate and melamine approved by the FDA, it is strong, effective, and sanitary.

2

SAMSON Multipurpose Juice Extractor operates at a lower speed (80 rpm) at which the original nutrients and flavor can be preserved, At a high speed(7000~10000 rotation per minute), vitamins can be destroyed.

3

SAMSON Multipurpose Juice Extractor has a variety of functions such as, blending, mincing, juicing, making noodles, mixing sauces, mincing fish and meats, bean curd, etc. You can complete the whole process from disassembly, wash, assembly, to switching functions only in one minute.

## Product Standards

### ■ Specification

Model No.	GB-9001	
Weight(Lbs.)	14.6	
Dimension	Length	15"
	Height	12"
	Width	7"
Rating Power Voltage	100V ~ 240V / 50Hz ~ 60Hz	
Rating power Consumption	160W	
Number of Revolution per minute	80RPM	
Motor	Single phase Induction Motor	
Length of the Electric cord	more than 1.6'	
Fuse	125V 6.3A / 250V 6.3A	
Continuous operation	30min	
Remark	Household Use Only	

### ■ Accessories

Operating Manual	1 copy
Mincing Cone	1 piece
Juicing Screen	1 piece
Cups	2 pieces
Cleaning brush	1 piece
Pusher	1 piece
Sieve	1 piece
Fuse 5A(Bottom Board)	1 piece
Extra Nozzles	6 pieces



## **Multipurpose Juice Extractor**

# **TEN(10)YEARS LIMITED WARRANTY**

Samsonlife, LLC ("Samsonlife") warrants this product including any accessories against defects in material or workmanship as follows:

1. **LABOR:** For the following period from the date of purchase, if this product is determined to be defective, Samsonlife or its authorized dealer/service facility will repair the product at no charge. After the warranty period, you must pay for all charges including part(s), labor, shipping, and handling charges:  
Motor -10years, Other parts -5years
2. **PARTS:** In addition, Samsonlife will supply, at no charge, new or rebuilt replacement in exchange for defective parts for a period of five(5)years(Motor:10years).  
After 5(Motor:10)years from the date of purchase, labor for removal and installation is available from SAMSONLIFE authorized dealer/service facilities or other service center at your expense.

To obtain warranty service, you must bring the product, or deliver the product freight prepaid, in either its original packaging or packaging affording an equal degree of protection, to any authorized SAMSONLIFE's dealer/service facility.

This warranty does not cover normal wear and tear, cosmetic damage or damage due to acts of nature, accident, misuse, abuse, negligence, commercial use, or modification of or to any part of the product, including the accessories. This warranty does not cover damage due to improper operation or maintenance, use of improper voltage supply or attempted repair by anyone other than a facility authorized by SAMSONLIFE to service the products. This warranty is valid only in the United States.

PROOF OF PURCHASE in the form of a bill of sale or receipted invoice which is the evidence that the unit is within the warranty period must be presented to obtain warranty service.

REPAIR / REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE TO THE CONSUMER. SAMSONLIFE SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT. EXCEPT TO THE EXTENT PROVIDED BY APPLICABLE LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you.

This warranty gives you Specific legal rights, and you may have other rights which vary from state to state.

Samsonlife, LLC 7 Dunham Drive New Fairfield, CT 06812, U.S.A  
Tel.(203)746-6400 Fax.(802)609-0850



# Vegetable Juice





Pine needles, Dropwort, Kale, Mugwort, Beet,  
Carrot, Radish, Arrowroots, etc.



### Tip

If you wash the vegetables or fruits, drop 3 or 4 teaspoons vinegar to eliminate the remnants of fertilizer or impurities.



**1**

Prepare the fresh ingredients and cut them into pieces.



**2**

Insert juicing screen, fit juicing nozzle to drum cap, then drum cap to drum. Smoothly push the ingredients into drum guide with the pusher.



**3**

The same process is used for beet, carrot and radish.



**4**

Pour juice into a cup and drink in fresh and cold condition.



# Fresh Fruit Juice





Grape, Melon, Orange, Watermelon, etc.



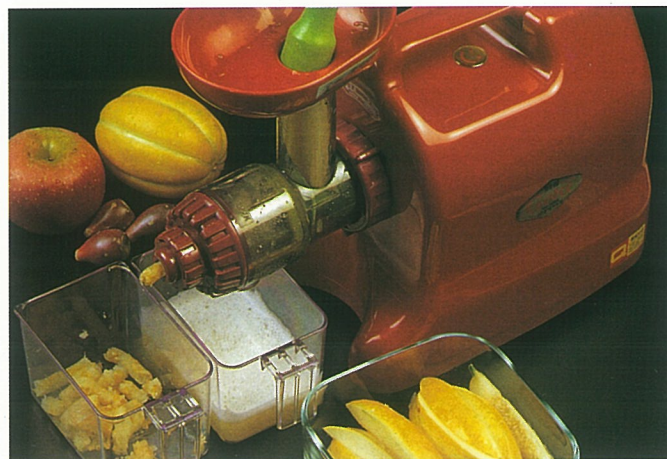
### Tip

Because fruits contain much juice and are soft, the juicy pulp will be drained after making juice.



1

After cleaning grapes, put 2 or 3 pieces into the drum guide at one time.



2

If you choose melon with bright color, you will have sweet melon juice with fresh flavor and taste.



3

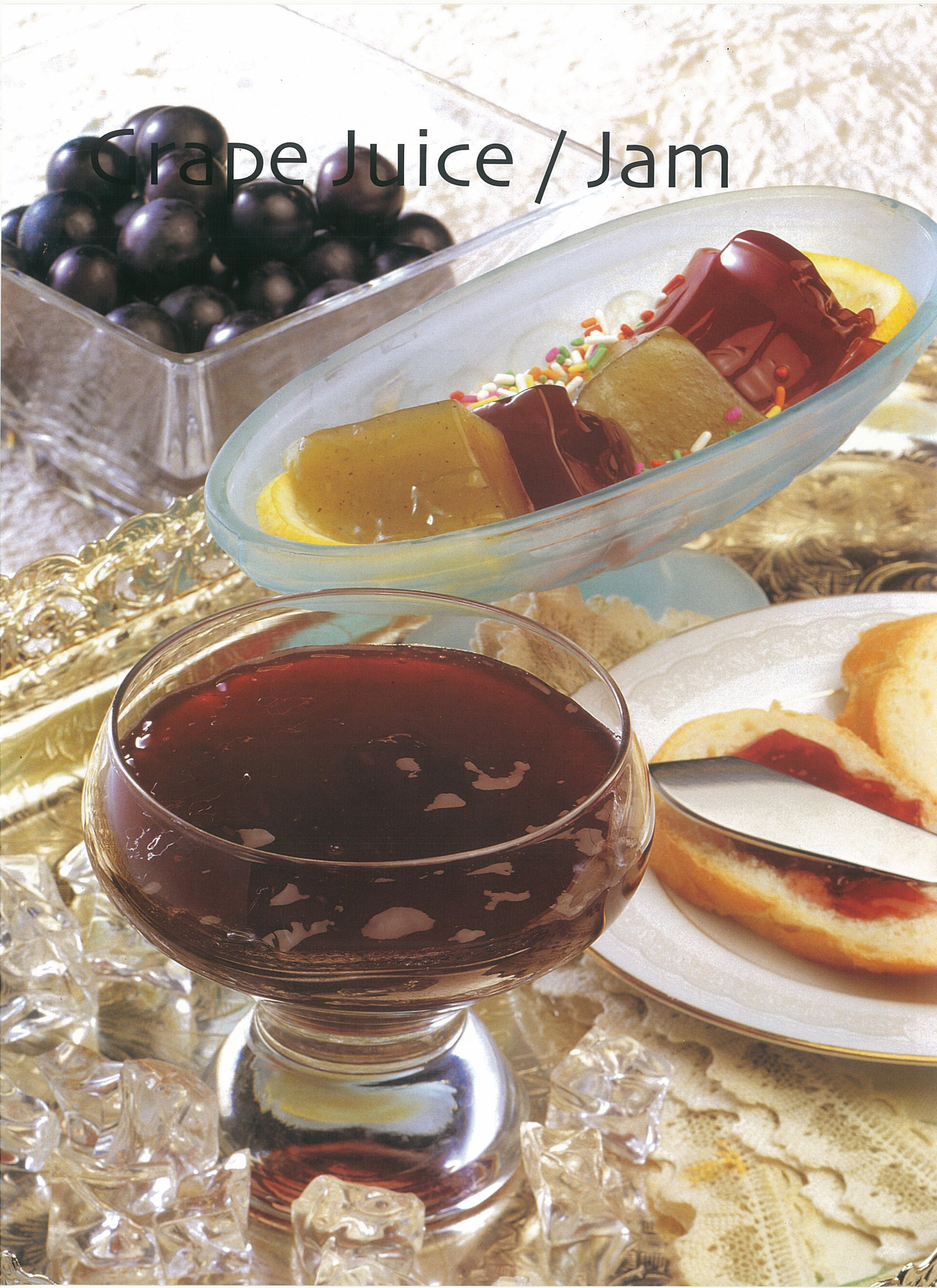
Remember that you can have a great amount of juice by inserting small ingredients at one time.



4

For those who have indigestion, cut watermelon into pieces and make melon juice.





# Grape Juice / Jam



## Grape, Sugar



### Tip

After the sugar has melted, remove the foamy bubbles. Slowly stir until the melted sugar thickens. Use a spoon to take out a small amount of the melted sugar and pour it into a bowl of cold water. If it curdles, remove the sugar from the range. Use the same procedure for kiwi, apple, apricot, and plum jams.



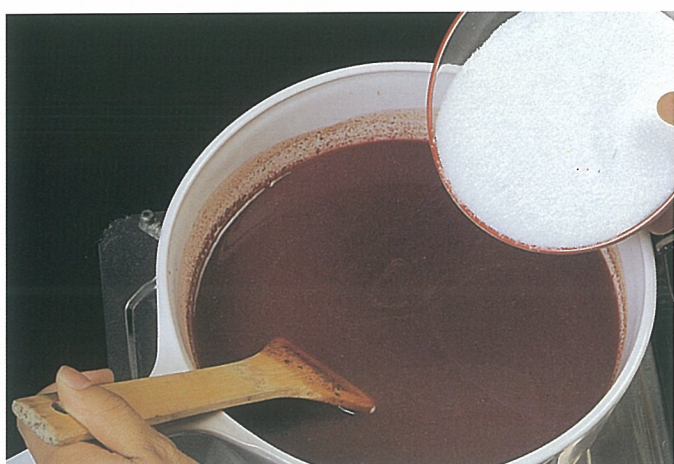
1

Wash each grape thoroughly. Using mincing cone and mincing nozzle make grape juice.



2

Pour the grape juice in a pot and boil it at a medium heat for approximately 30 minutes, and stir continually with a wooden spoon.



3

After boiling for 30 minutes, add the same amount of sugar (same amount of the grape juice) into the boiling grape juice while stirring. Then boil and stir until it forms into a jam. Once the jam is formed, remove it from range and let it set to cool.

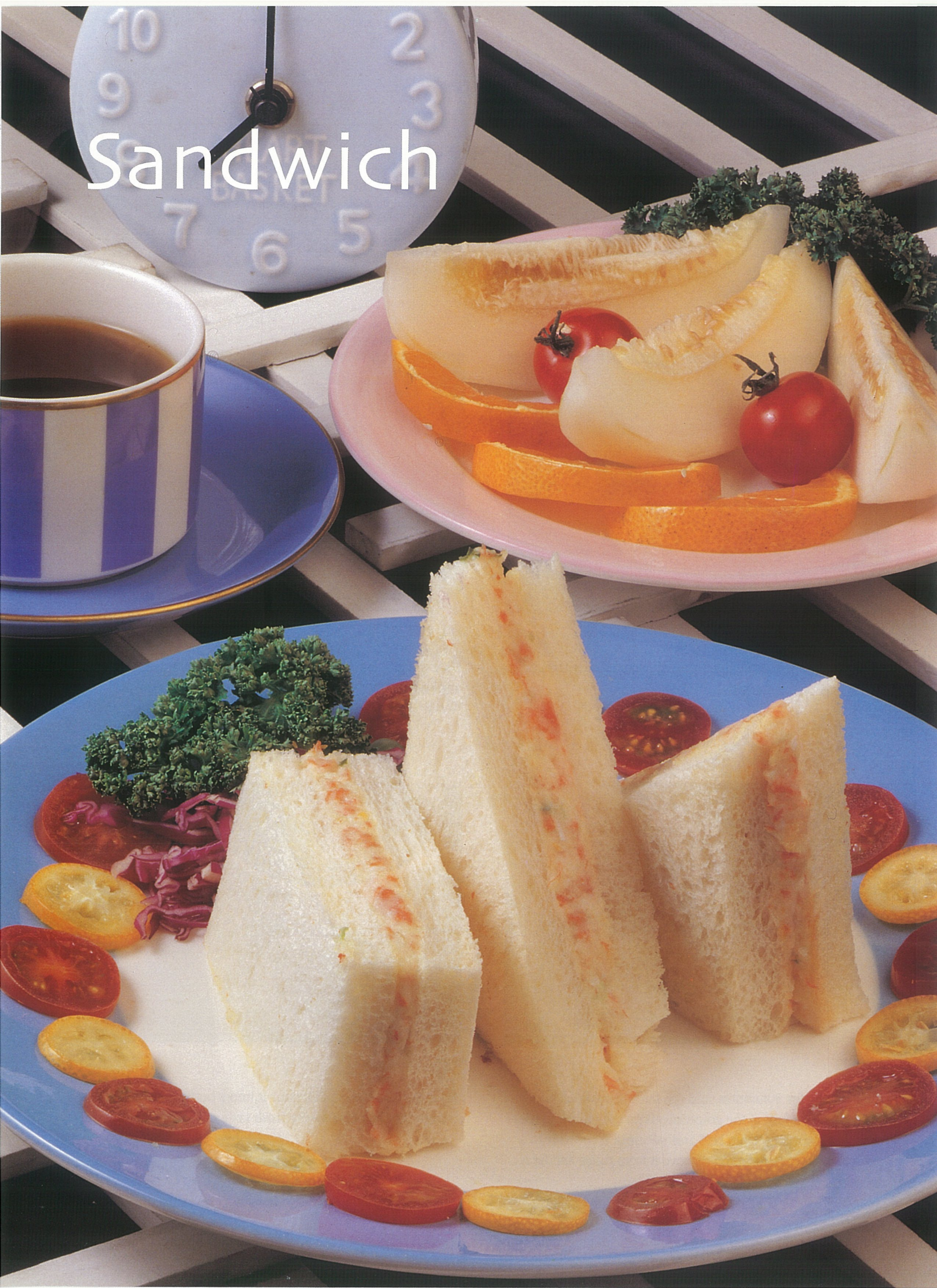


4

After the jam has cooled, pour it into a bottle and keep it in a refrigerator to preserve the fresh taste of the jam.



# Sandwich





Boiled potatoes, Boiled Carrots, Boiled onions,  
Boiled eggs, Bread, Mayonnaise,  
A little salt and Black peppers.



Tip

Grind boiled potatoes, carrots, onions, eggs, and season a little salt and sugar to your taste. And dredge small sausages in the mixture, and fry. it's a special dish for children.



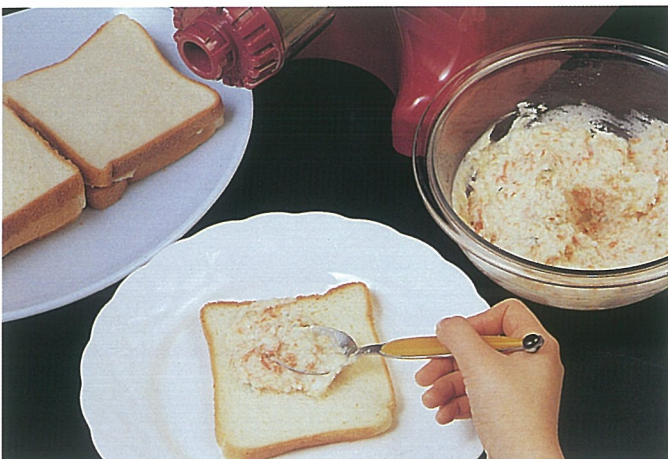
1

Cut potatoes, carrots, onions, boiled eggs into pieces, and pour them into a bowl of water, and preboil for a minute.



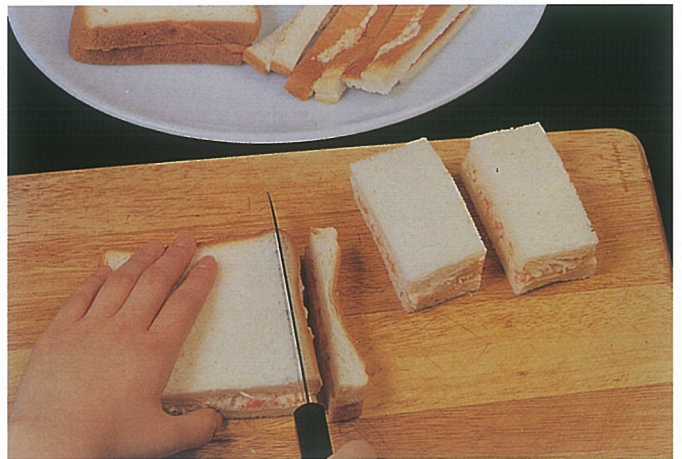
2

Grind the preboiled ingredients finely to use as a filling to sandwich.



3

Add some mayonnaise into ingredients, and mix. Place a piece of bread on a flat dish, and spread the mixture over it.



4

Cut the crust of the bread, and shape to your liking. Serve.



# Ice-cream



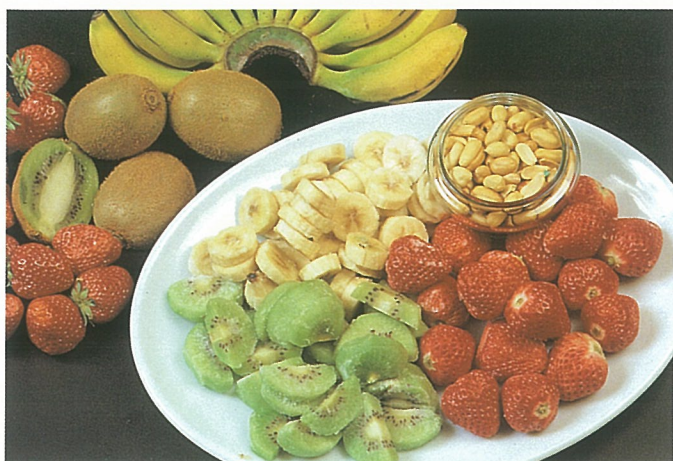


Frozen: Banana, Kiwi, Strawberry, Melon,  
Boiled sweet potato, Milk, Syrup



Tip

Freeze banana, kiwi, strawberry, boiled sweet potato in a freezer, and then grind them. Add some milk, yogurt and sugar. You can make delicious frozen desert.



1

Choose fresh fruits, cut them into pieces, and store in a freezer.



2

Grind frozen fruits.



3

To make them colorful, you can grind fruits with similar color together.

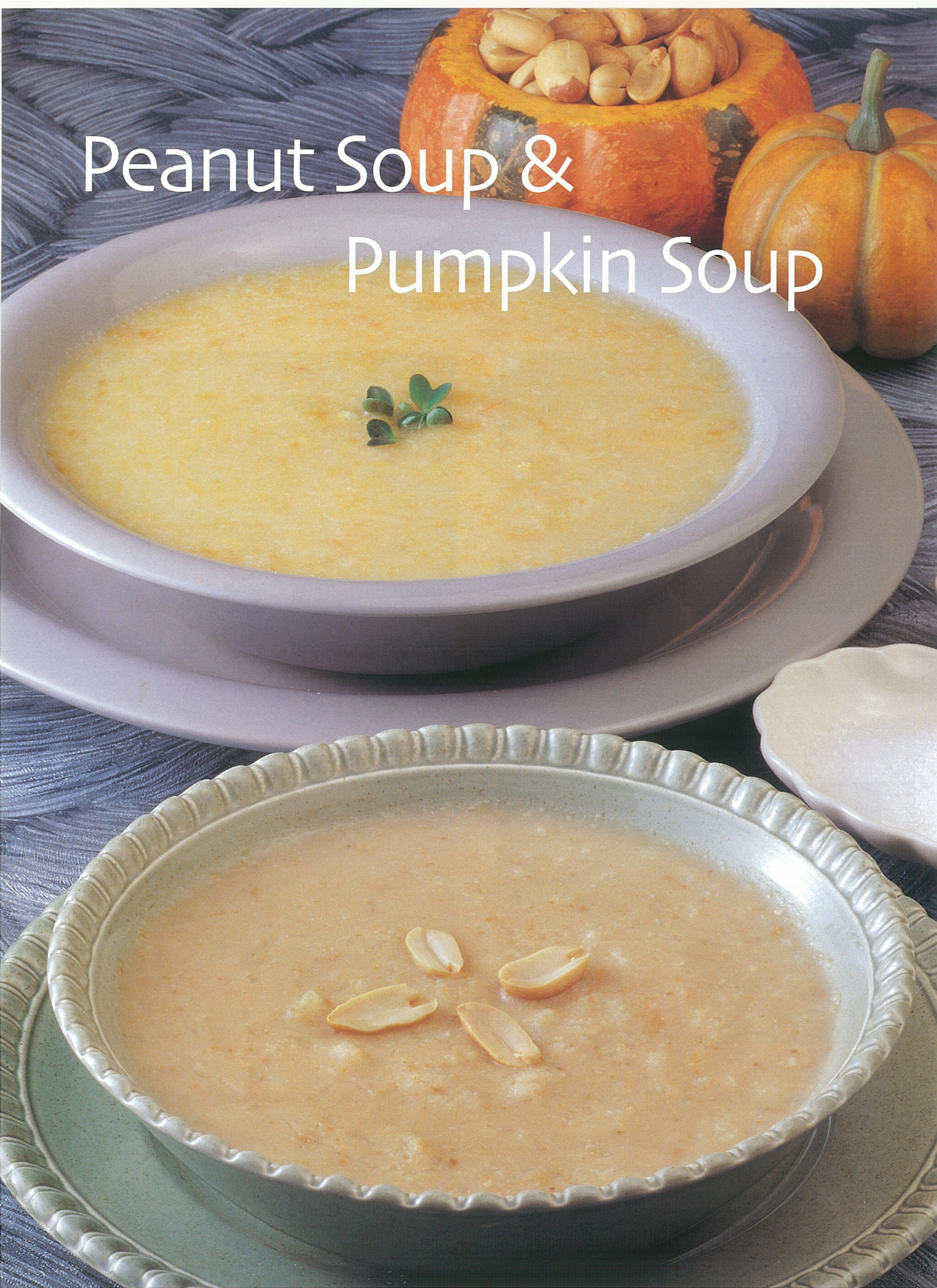


4

Place in individual bowl, and pour color sugar and chocolate syrup over the top of ice-cream. It is also ideal for snacks, especially for children.

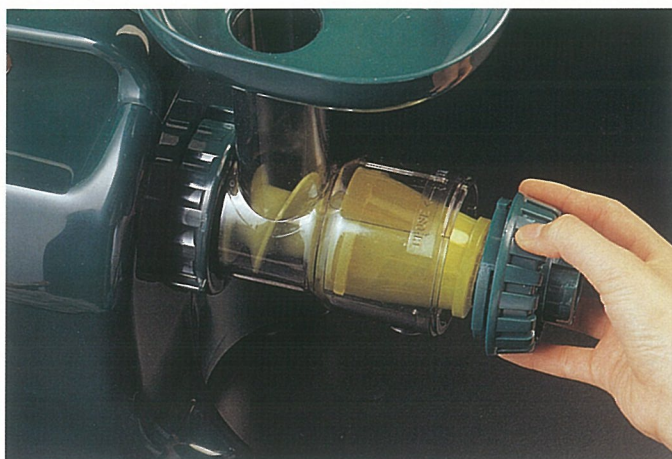


# Peanut Soup & Pumpkin Soup





Roasted peanuts, Soaked rice powder,  
Sesame seed oil, Salt, Sugar, Water



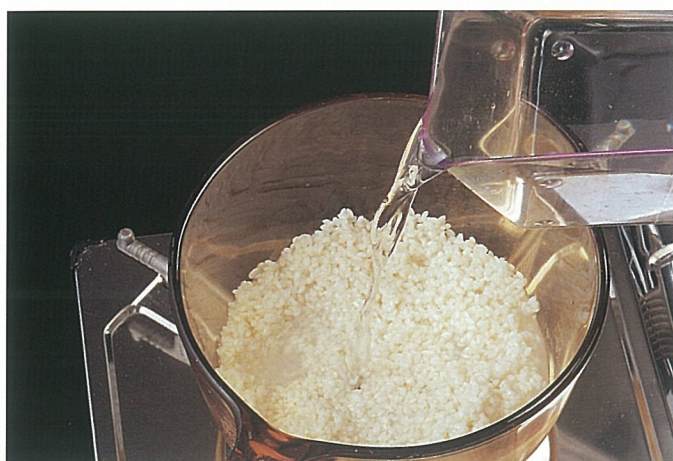
**1**

Insert mincing cone, and tighten the drum cap.



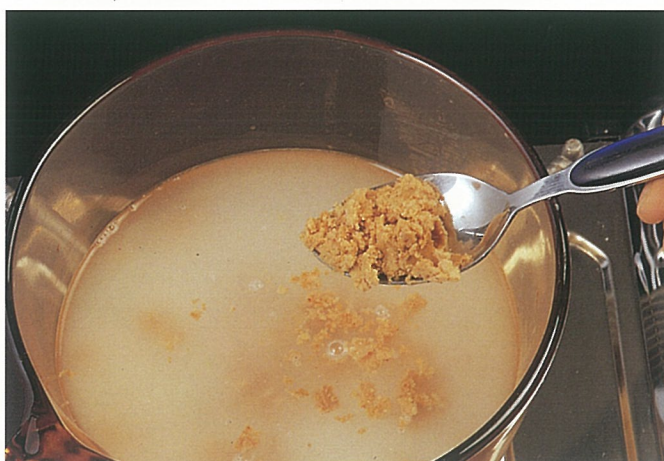
**2**

Put 4 to 5 pieces at a time, and grind finely.



**3**

Soak rice powder in water for some time.  
Add water and bring to a boil.



**4**

Place ground peanuts in water, bring to a boil and stir  
occasionally to prevent scorching.  
To your taste, add salt or sugar.



# Dumpling





Beef, Potato Noodles, Carrots, Kimchi,  
Red pepper, Thread green onions, Flour, Egg,  
Water, Onion, Garlics



## Tip

If you dehydrate kimchi or vegetables as a dumpling filling, first insert mincing cone and a mincing nozzle.



1

To make skins, make a dough and knead well.  
Place on a chopping board, and roll into thin circles.



2

Mince slightly frozen beef, carrots, onions, and garlics finely



3

Put about 1 tablespoonful of the filling at the center of a circle, fold over and crimp the edges together.

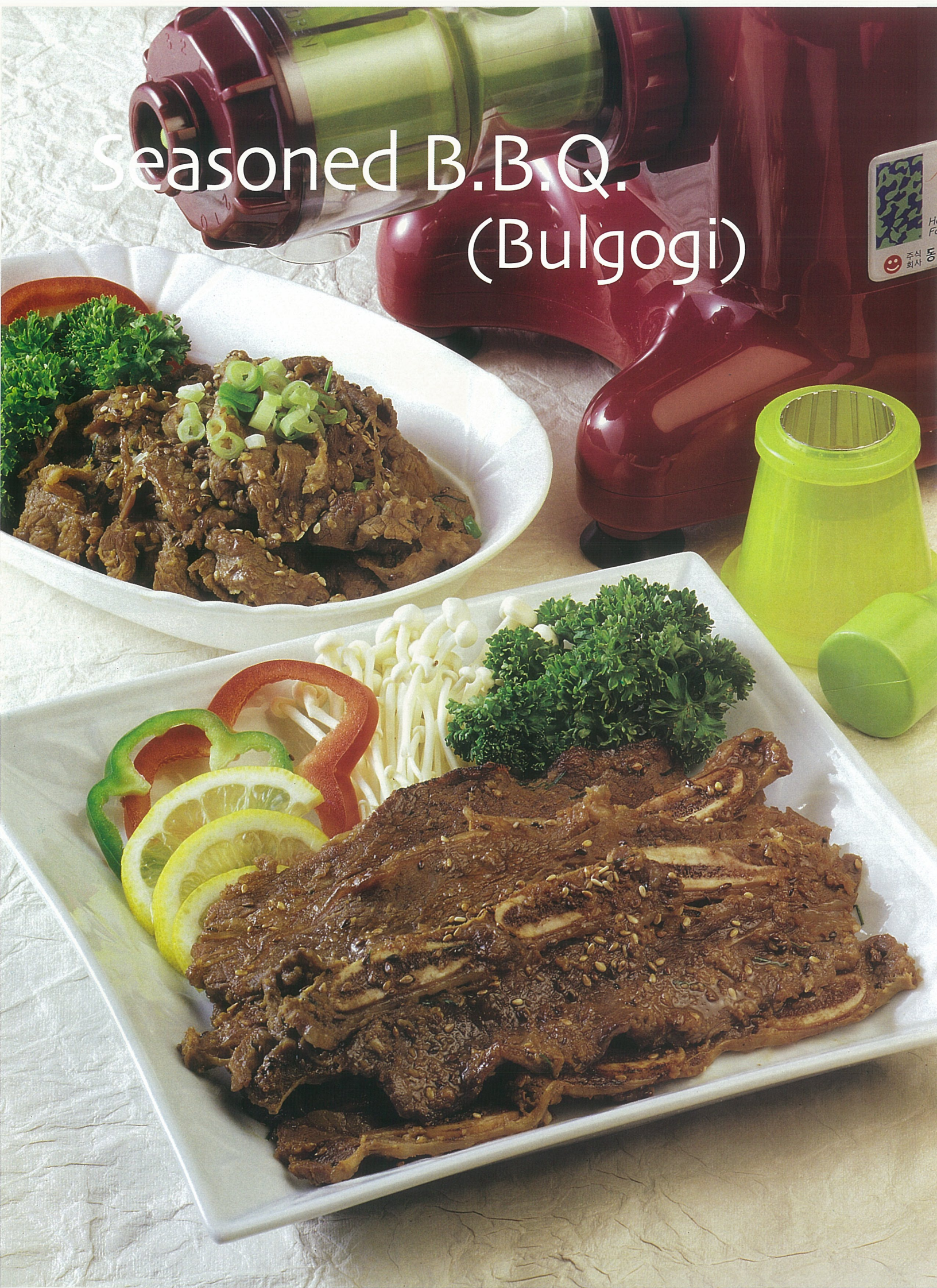


4

Put various minced vegetables, arrange them by color in the pot, and pour the broth over them.  
Add dumplings and boil.



# Seasoned B.B.Q. (Bulgogi)





Beef, Pear, Garlic, Ginger, Onions, Soy sauce,  
Sugar, Syrup, Seasonings, Black pepper,  
Sesame oil, Powdered sesame mixed with salt.



**1**

Apply mincing cone, mince pear, garlic ginger, onion together.  
Add good quantity of pears for refreshing taste.



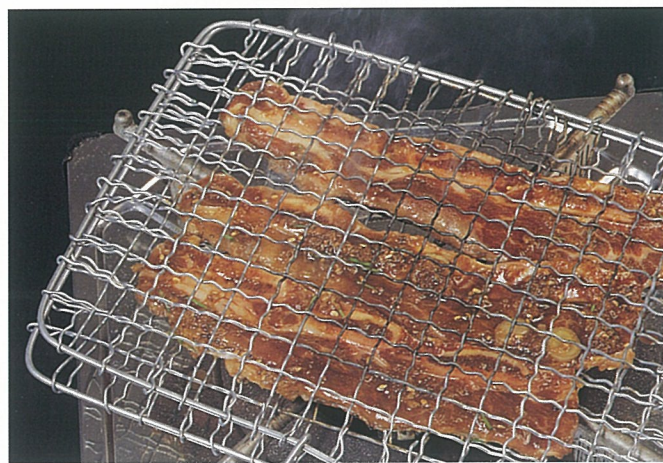
**2**

Add and mix soy sauce, sugar, syrup, a little bit of  
seasonings, black peppers, sesame oil, powdered sesame  
mixed with salt to the ingredients pictured on the left side.



**3**

After mixing beef with #1 and #2 above, cover and keep it  
in the refrigerator for two or three hours.

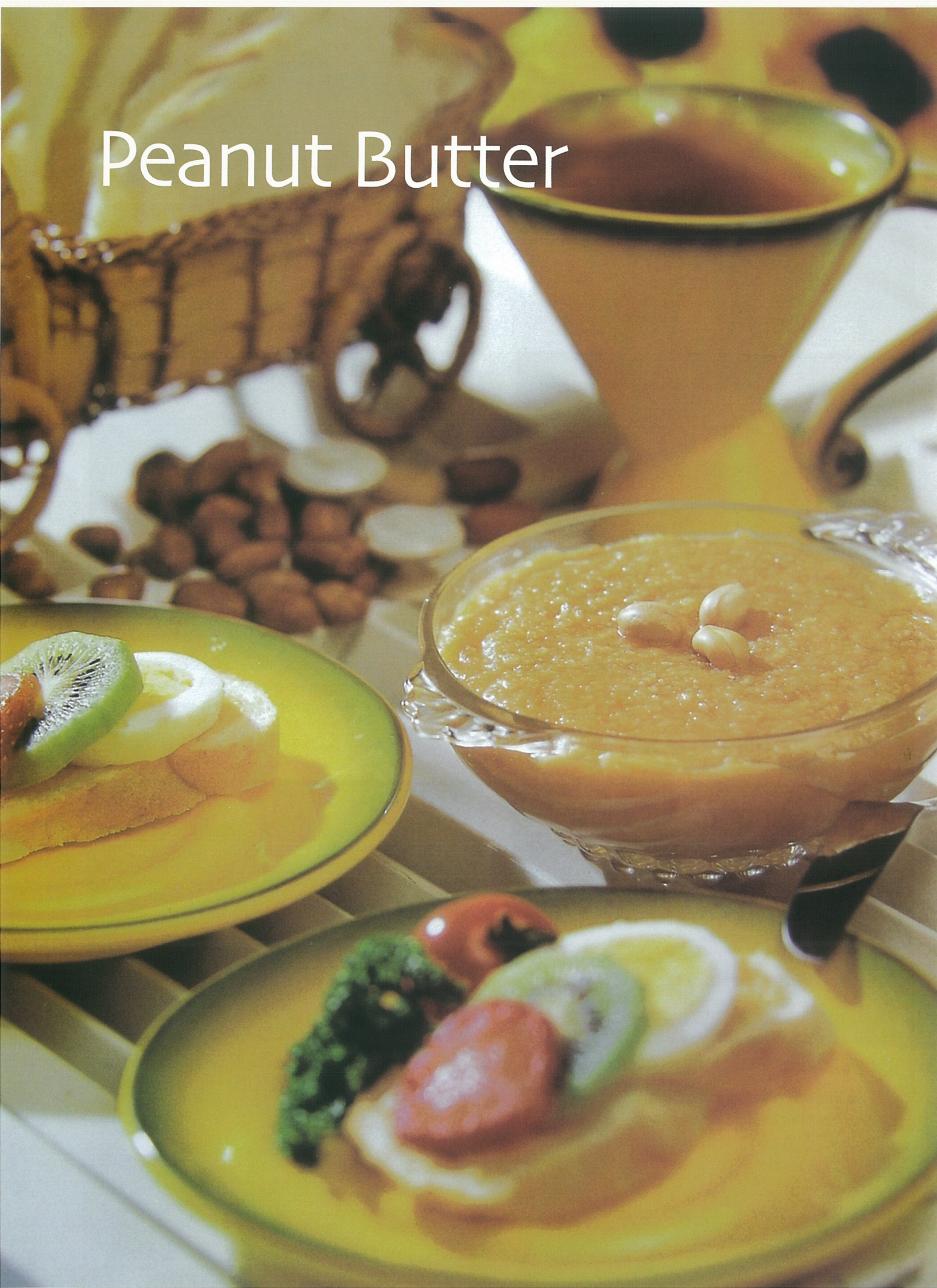


**4**

B.B.Q. beef and serve.



# Peanut Butter





Peanuts 3.5 oz, Butter 10.5 oz,  
York of egg, Salt



**1**  
Brown peanuts  
and then take  
off the skins.



**2**  
Assemble the  
juice extractor  
using the  
mincing cone,  
and then mince  
handful of  
peanuts at a  
time.



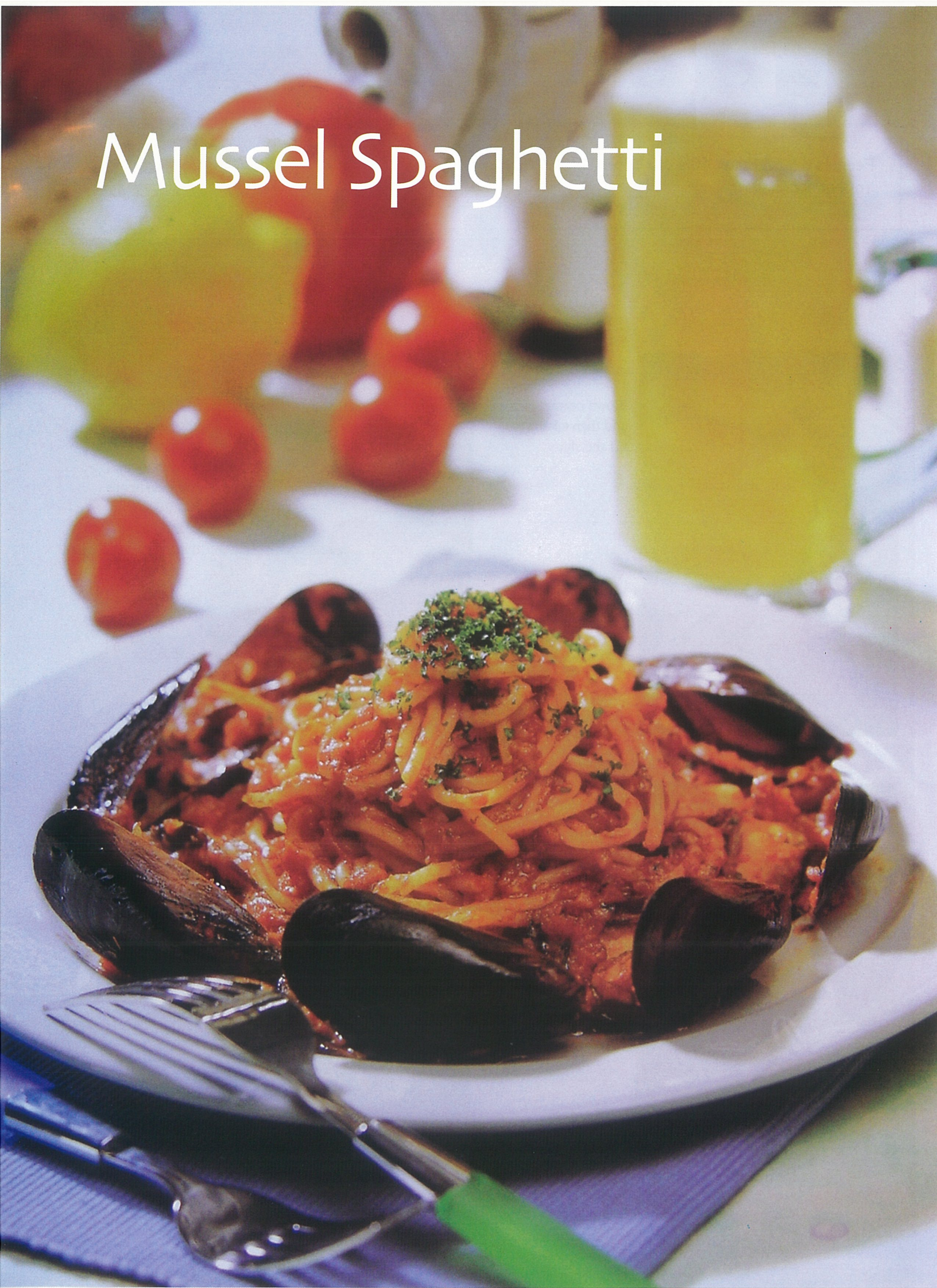
**3**  
Pour butter,  
minced peanuts,  
and the yolk of  
egg into a frying  
pan, brown while  
stirring.



**4**  
Season with salt  
and spread on  
bread.



# Mussel Spaghetti



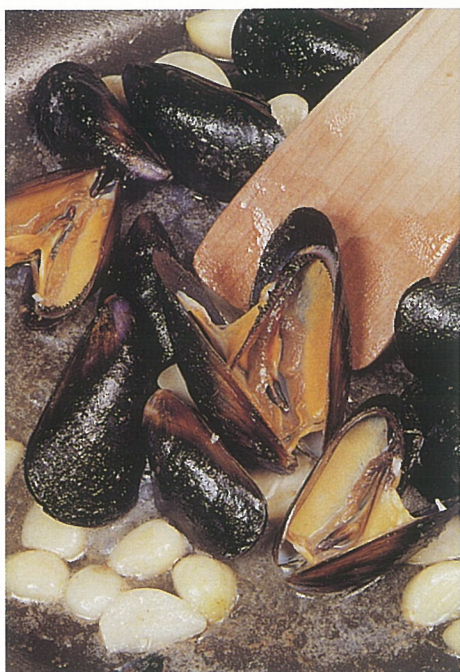


Spaghetti Noodle 6 oz, One tea spoon of salt,  
One tea spoon of olive oil, Mussels(7 oz)  
3 cloves of garlic, Dash of black pepper,  
1/3 cup of white wine, A basil



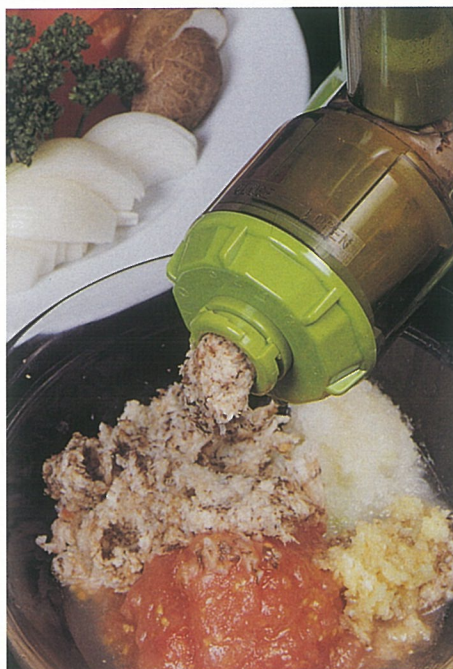
## Tip

(Tomato sauce) 14 oz of tomato, one tea spoon of tomato paste, half of an onion, 4 cloves of garlic, two tea spoons of olive oil, one tea spoon of basil, two pcs of bay leaves, salt black pepper.



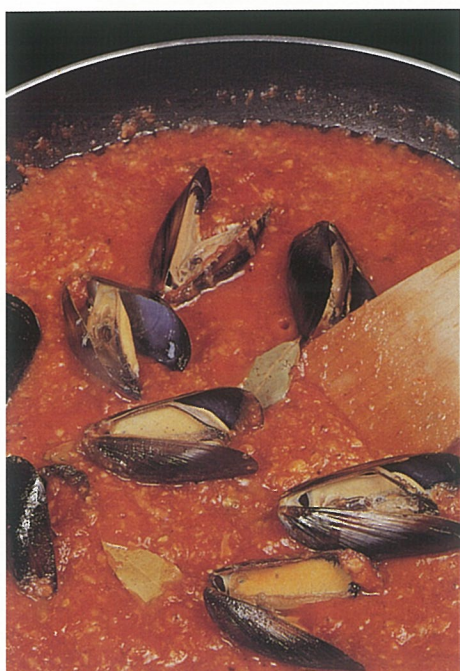
**1**

Roast mussels in a heated wok with olive oil, garlic, black pepper. Cook in high heat together with wine(When the mussel shell opens, turn off heat then remove garlic and black pepper from the wok)



**2**

Assemble the juice extractor on mincing mode and mince tomato without skin boiled slightly.



**3**

Mix in hot wok, boil the minced ingredients for two or three minutes. Put salt, black pepper, the mussels prepared for at #1 above, basil, bay leaves into the wok, and then make proper density by applying tomato paste.

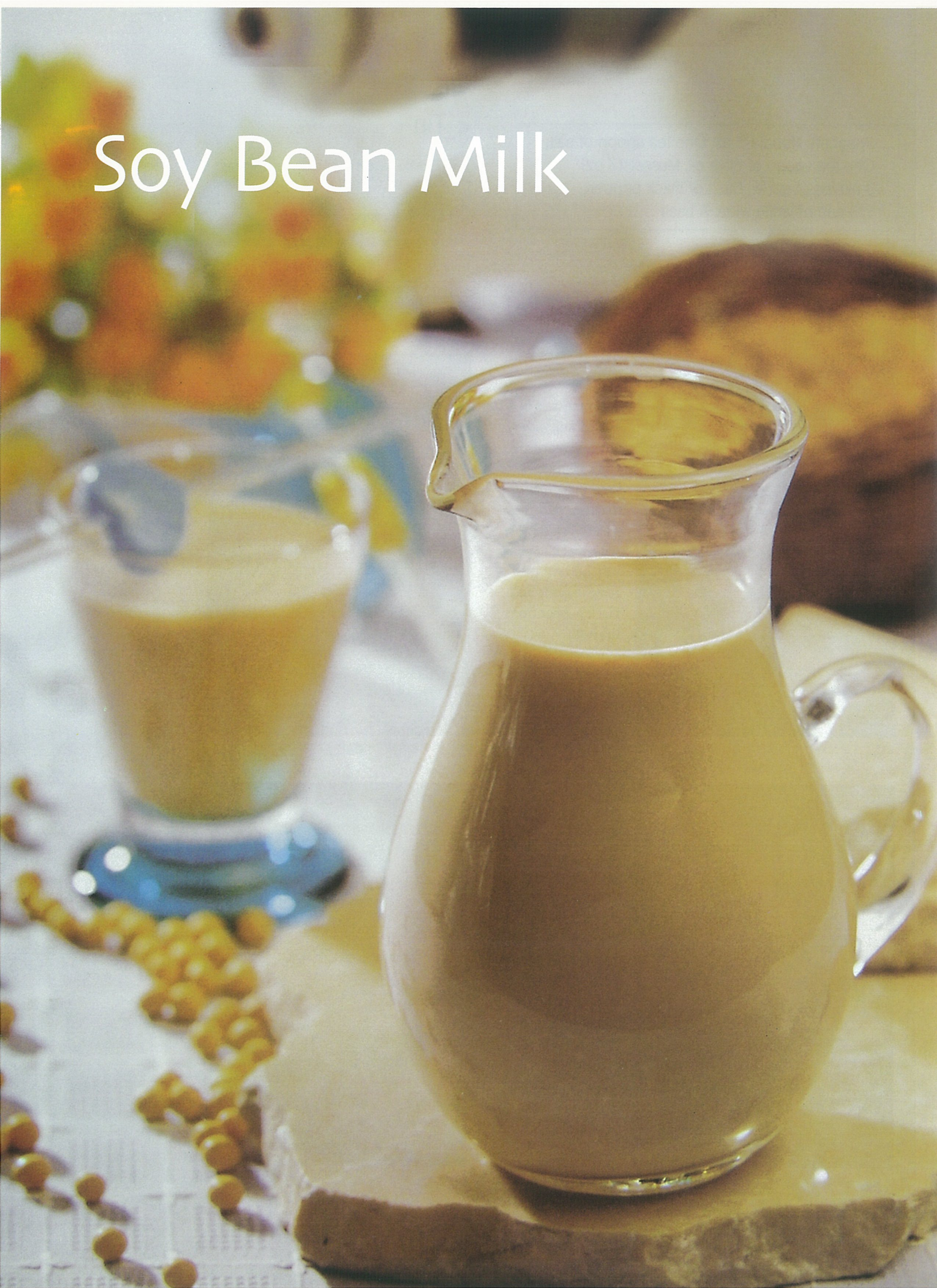


**4**

Boil spaghetti noodles. Season with salt, and olive oil. Dress them with tomato sauce.

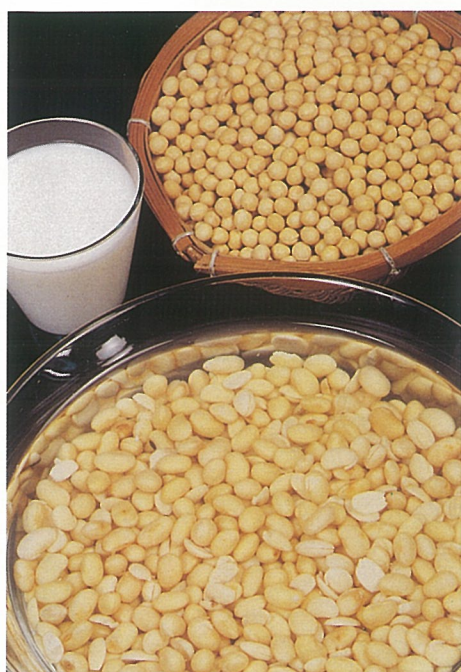


# Soy Bean Milk





Soy Bean, Water(or Milk), Salt, Sugar



**1**

Soak soy beans for about one hour



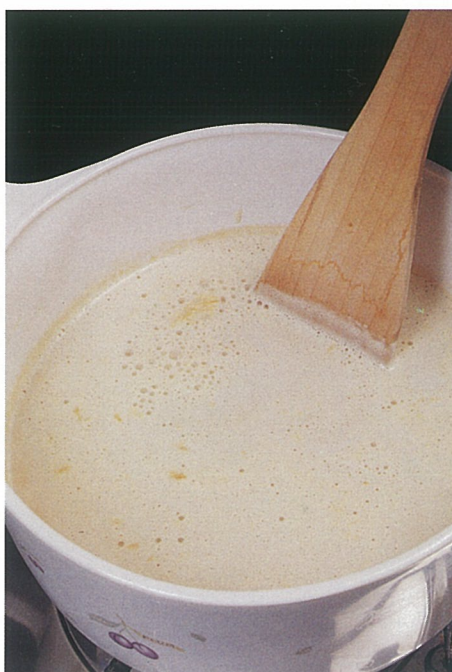
**2**

Pour soaked soy beans in a pot together with an equal amount of water and boil it. Overcooking will cause soy beans to lose their fragrant taste.



**3**

Mount juicing screen and mincing nozzle to the machine. Add water to soy beans and then make soy bean juice. If you add milk instead of water, you can make more nutritious soy bean milk.

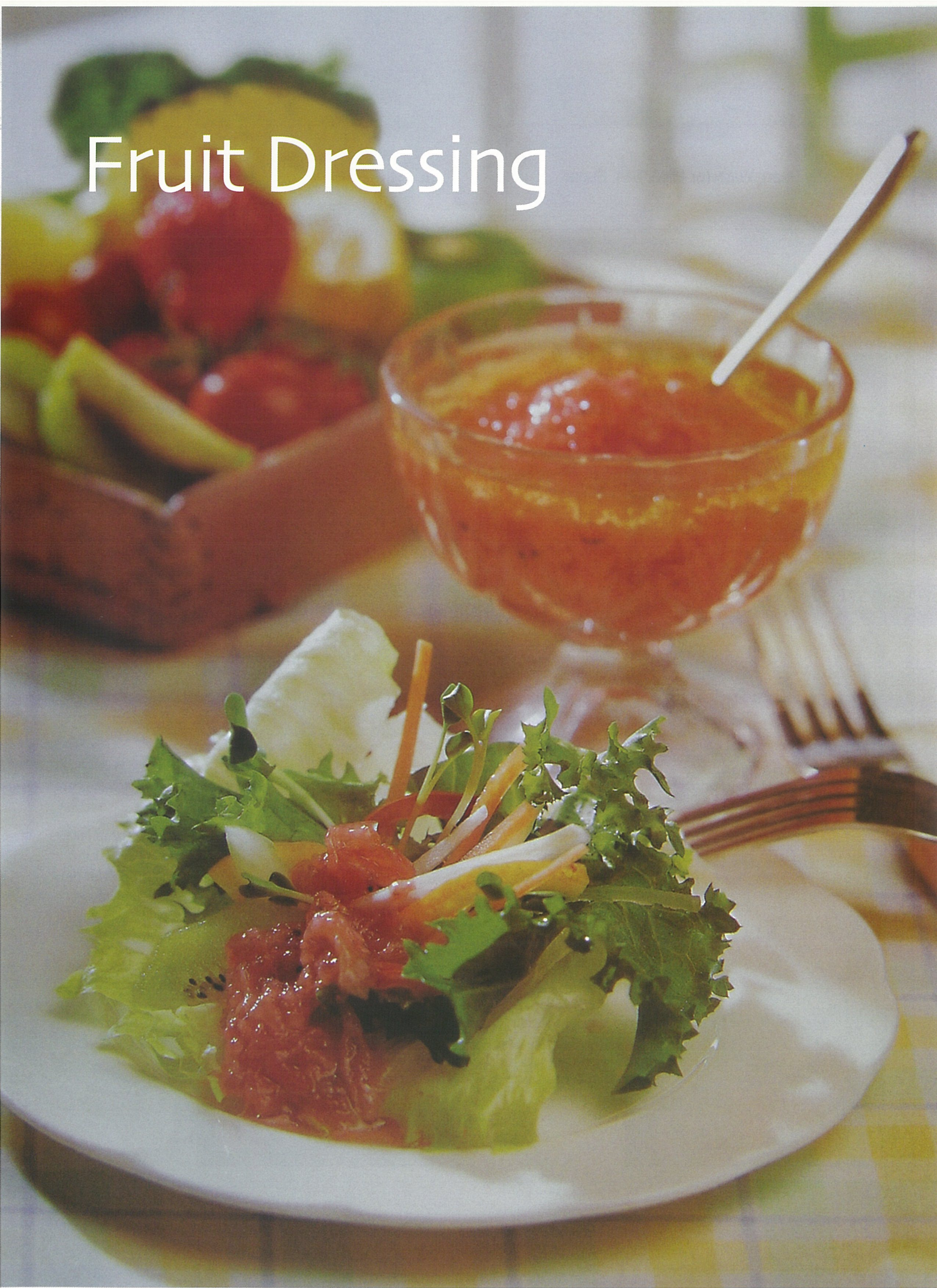


**4**

Pour soy bean juice into a pot and stir, boil it for about ten minutes. Add salt and / or sugar to suit taste.

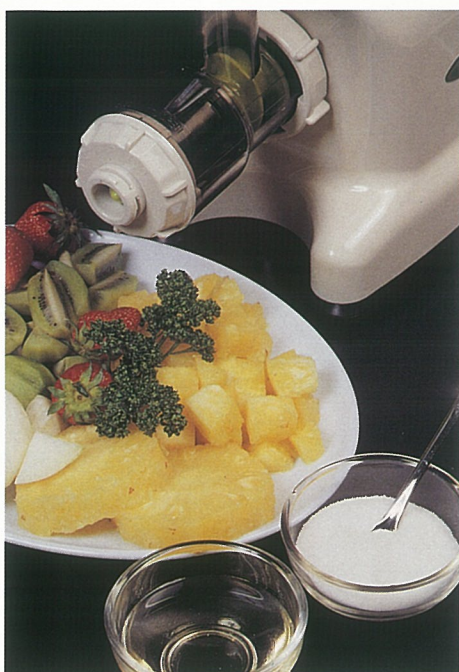


# Fruit Dressing





Strawberry, Kiwi, Pineapple, Olive oil,  
Lemon juice, Vinegar, Salt, Sugar.



**1**

Prepare fresh  
vegetables and  
fruits.



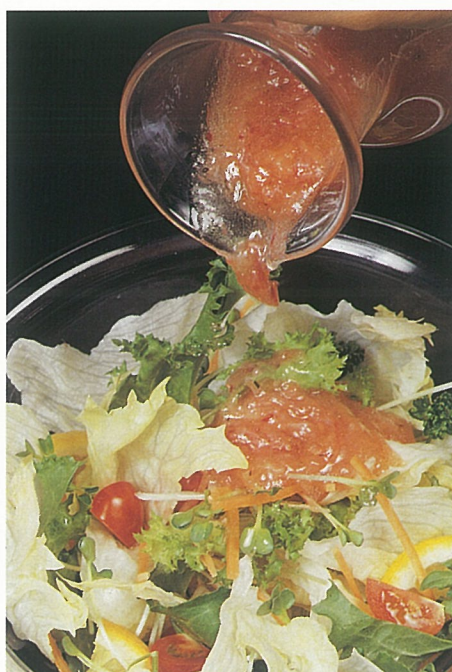
**2**

Mix olive oil  
lemon juice, salt,  
sugar to get a  
sweet / sour taste.



**3**

Mince proper  
volume of fresh  
fruits (in  
proportion with  
#2 above).

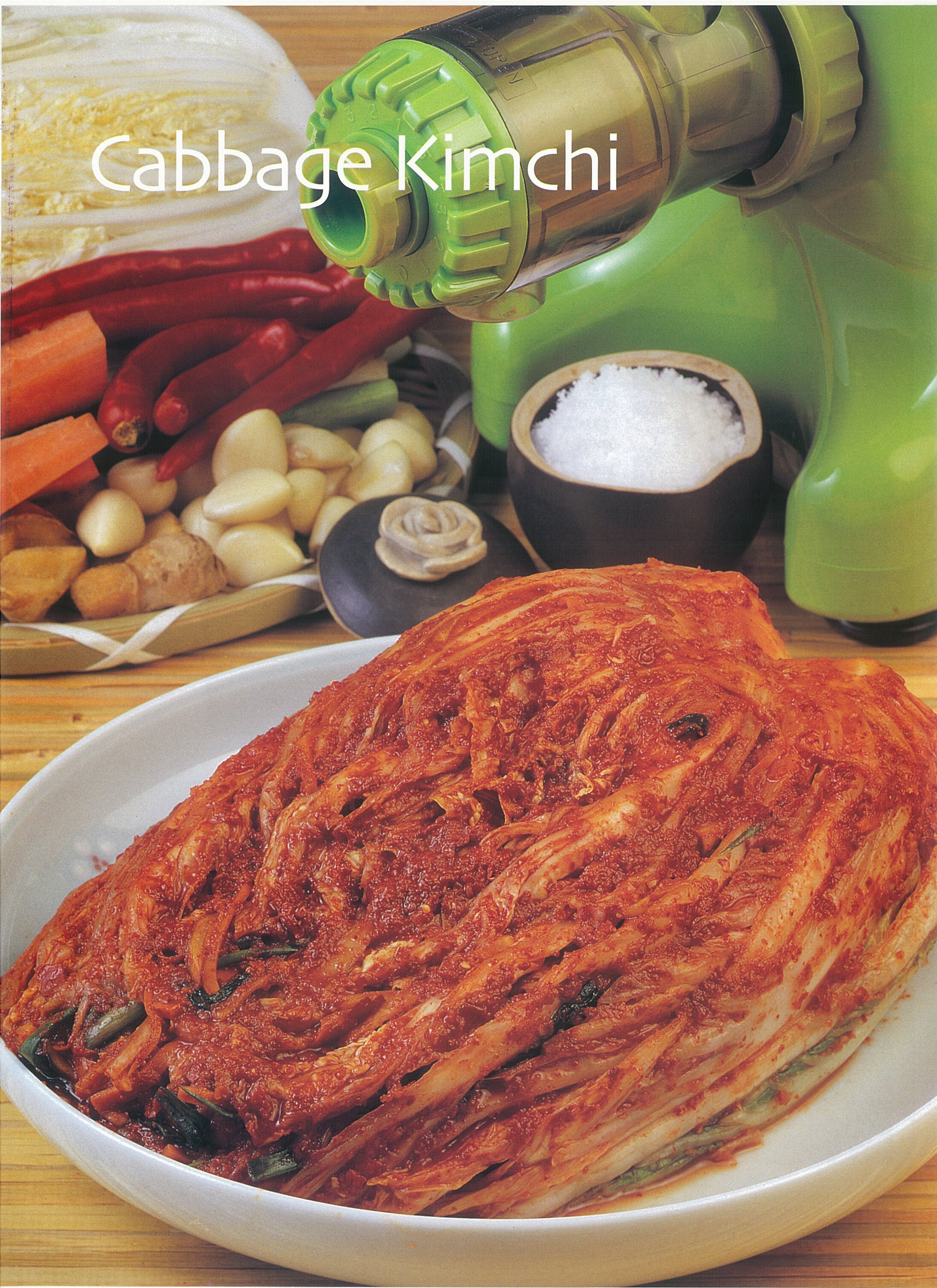


**4**

Mix #2 and #3  
together, and then  
serve.



# Cabbage Kimchi





Cabbage, Garlic, Ginger, Wet red pepper,  
Dried red pepper, Thread green onion,  
Carrot, Minari, Sauce(fish sauce, shrimp sauce)



## Tip

If you want to make a variety of kimchi such as young radish kimchi, hot radish kimchi, stuffed cucumber kimchi, and have delicious and bright colored kimchi, make kimchi seasoning with an extractor



1

Soak cabbages in coarse salt, and prepare various ingredients for seasoning.



2

Put garlics, gingers, dried and wet red peppers by turns, and press them with a pusher.



3

In a large bowl, mix 3cm-long chopped red peppers, thread green onions, carrots, dropoworts and fish sauce for the preparation of kimchi seasoning.

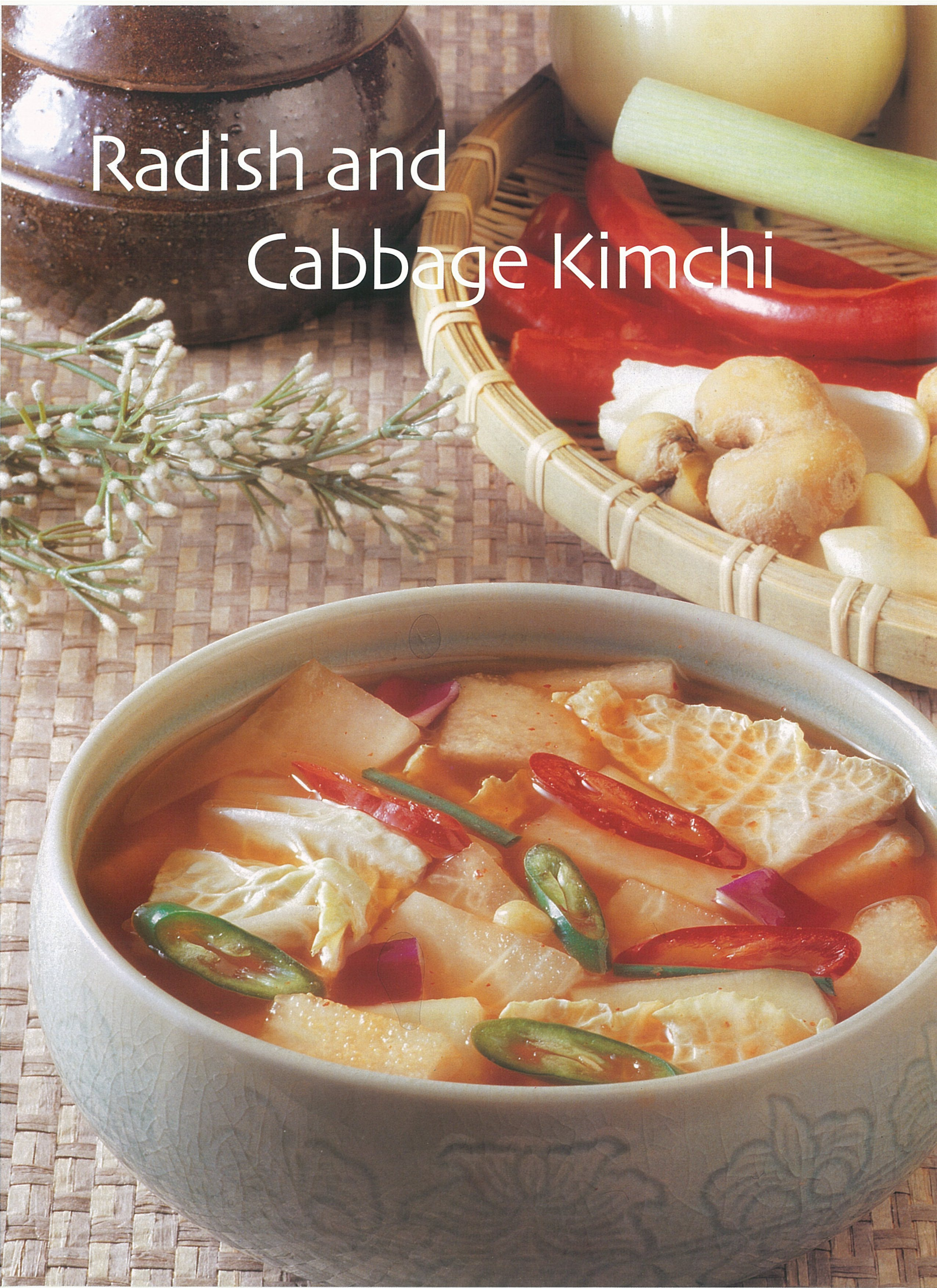


4

Mix the cabbage squares with the kimchi seasoning to tint the cabbage.



# Radish and Cabbage Kimchi





Radish, Cabbage, Thread green onions, Pear  
Carrots, Onion, Red pepper, Garlic, Ginger,  
Glutinous rice paste.



## Tip

After squeezing ingredients for juice, store the pulps for making sauces.



**1**

Prepare fresh radish, cabbage, carrot, onion, red pepper, garlics, ginger.



**2**

Insert a juicing screen and a juicing nozzle.  
Make juices from peppers, garlics, gingers, onions and pear.



**3**

Boil flour or glutinous rice paste with lots of water.  
After it has been completely cooled, season with salt.



**4**

Pour the above juice over the mixture.  
Place it outdoor for a day, and then store in the refrigerator.





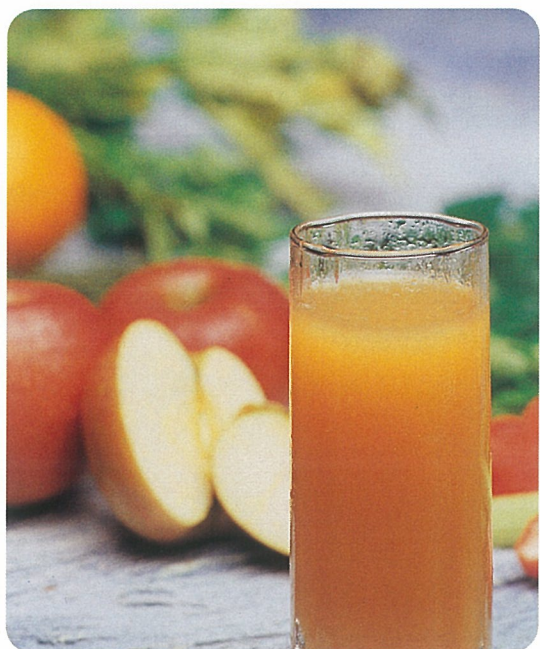
### Carrot Juice

Choose fresh carrots. Wash them clean under running tap water, and cut into sizes to fit in the drum guide. You will get fresh natural carrot juice.



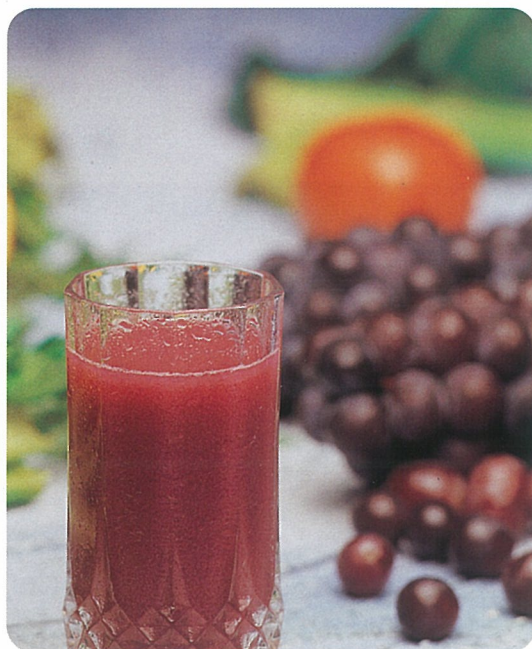
### Wheatgrass Juice

Don't use too much wheatgrass at a time, or the wheatgrass will get stuck. It is strongly recommended putting in amount of about the thickness of your thumb. Do not feed too much wheatgrass into the hopper at one time.



### Apple Juice

Use fresh apples for better flavor and better taste. Cut apples into 8 equal pieces and put one or two pieces into the drum guide at a time. You will love the fresh taste.



### Grape Juice

Clean grapes thoroughly. Insert 2 or 3 grapes at a time. Juicer will grind grape seeds to make stronger taste and flavor.

Tip: You can squeeze grape more efficiently if you add apple pieces.





### Pineapple Juice

Pineapple contains Vitamin B1 and citric acid to increase appetite and reduce fatigue. Pineapple also contains protein that aids food digestion. It is recommended that you have pineapples for dessert after a hardy meal.(Steak, Pork, B.B.Q.)



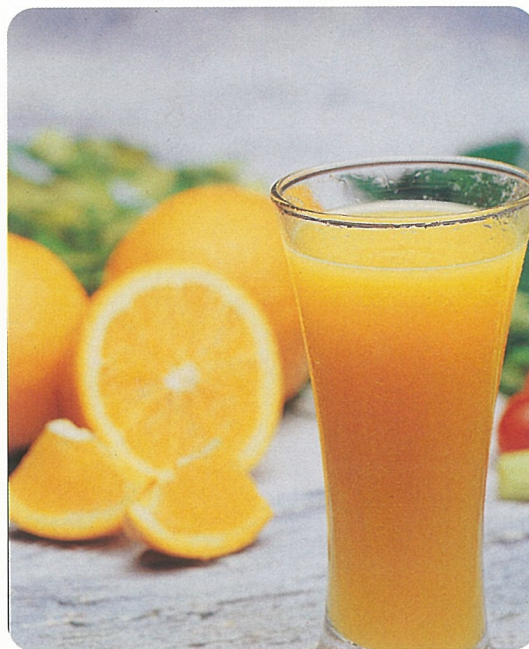
### Beet Juice

Beets are good for the liver. Cut beets in sizes to fit into the drum guide, and then put one or two pieces into the drum guide.



### Vegetable Juice

Wash leafy vegetables clean under running tap water, into sizes to fit in the drum guide. For better taste, juice them with apples.



### Orange Juice

First, remove the skin. Cut orange into 8 equal pieces, and then put one or two pieces into the drum guide.





# Grinding & Mincing



## Grinding & Mincing

### Coffee Beans

MultiPurpose Juice Extractor grinds coffee beans, too. You will enjoy its taste and rich flavor. In case of oily coffee beans, you would better grind them after drying thoroughly. Put 5 or 6 pieces of coffee beans in the drum guide at a time.



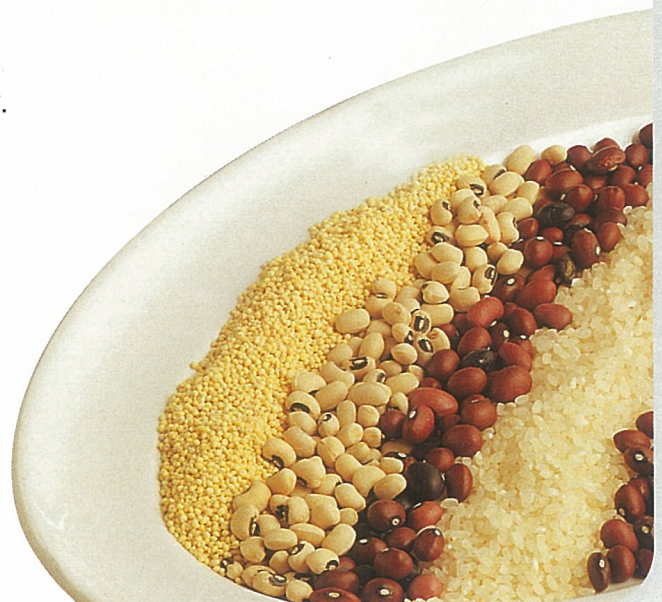
### Shrimp

Dry shrimps thoroughly before grinding. If you feed dry anchovies together, you will get natural seasoning.

### Anchovy

Dry small / medium size of anchovies thoroughly. Put 2 or 3 pieces in the drum guide at a time. Anchovy has an abundance of calcium.

etc....







# Vegetable Juice News

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Vegetable juice extracted from fresh vegetables contains important amino-acids, minerals, sodium, vitamins, and it reconstructs and revives our body.

Also, vegetable juice will be digested easily by digestion organ.

Vegetable juice contains saturated nutrients of vegetables and will regenerate your whole body organs.

Fresh vegetable juice provides minerals, vitamins, calcium and iron to keep the nutritional balance...

### Report on Vegetable Juice

Choose fresh vegetables which are not polluted by agricultural chemicals and/or bacteria.

Don't use the wild plants or leaves. They can have poisonous ingredients. Don't use the rotten parts.

Wash vegetables in running tap water.

A few drops of vinegar will help reduce bacteria on the vegetables.

Using 2 or more types of vegetables together will give you more nutrients.

### Amazing Effects of Juice Extractor

#### Mineral

There are various minerals such as Ca, I, P, Cu, Mg, Ke etc. and they take a role in neutralizing PH degree and transfer vitality to cells.

Minerals and vitamins are contained particularly in green vegetables and fruits.

For infants, old people, or those who have week teeth, drinking extracted juice is better than chewing.

Parsley, spinach, mustard leaves and carrot contain plenty of calcium.







# Vegetable Juice

## Vitamins

Vitamin is essential to keep physical metabolism.

It is likely to be destroyed by heat, rays, air, acid and alkali, but you can absorb it effectively when drinking vegetable juice.

## Convert into alkaline blood

Green vegetables and fruits are good for your health because most of them are alkaline foodstuffs and include Ca or Fe. Be sure to have alkaline raw vegetables and fruits when you eat acid food.

There are cabbage, spinach, tomato, cucumber, carrot, beans, banana, grape, celery, etc, as a category of alkali food.





## Multipurpose Juice Extractor

**IMPORTANT** Please fill out and return within 10 years! **IMPORTANT**  
It is not necessary to return this card in order to effectuate the limited warranty.

- [illegible]

Please continue on back! →



- 27) ☐ Self-Improvement  
 28) ☐ Photography  
 29) ☐ Attending Cultural / Arts Events  
 30) ☐ Fine Art / Antiques  
 31) ☐ Foreign Travel  
 32) ☐ Travel in USA  
 33) ☐ Cruise Ship Vacations  
 34) ☐ Gourmet cooking / Fine foods  
 35) ☐ Wines  
 36) ☐ Coin / Stamp collecting  
 37) ☐ Collectibles / Collections  
 38) ☐ Real estate investments  
 39) ☐ Stock / Bond investments  
 40) ☐ Moneymaking Opportunities  
 41) ☐ Entering sweepstakes  
 42) ☐ Wildlife / Environmental issues  
 43) ☐ Watching sports on TV  
 44) ☐ Home video recording  
 45) ☐ Community / Civic activities  
 46) ☐ Science / New technology  
 47) ☐ Our nation's heritage  
 48) ☐ Casino gambling
15. Using the numbers in the above list, please indicate your 3 most important activities:
16. Please check all that apply to your household.  
 1) ☐ Shop by Catalog / Mail  
 2) ☐ Member of a Frequent Flyer Program  
 3) ☐ Donate to charitable Causes  
 4) ☐ Watch cable tv  
 5) ☐ Have a CD player  
 6) ☐ Have a Camcorder  
 7) ☐ Have a Dog  
 8) ☐ Have a Cat  
 9) ☐ Own a Personal Computer  
 10) ☐ Subscribe to an Online / Internet Service
17. What price did you pay? \$ .00  
 (excluding shipping and taxes)
18. Name of store where purchased:
19. Is this product (check all that apply)  
 1) ☐ the first juice you've ever purchased?  
 2) ☐ A replacement for another juicer?
20. Where was this product purchased?  
 01) ☐ Received as a gift  
 02) ☐ General merchandise store (sears, wards)  
 03) ☐ Department store (Macy's, Dillards, Foley's etc.)  
 04) ☐ TV / Appliance store  
 05) ☐ Mass merchandise store (Kmart, Wal-Mart, Target, etc.)  
 06) ☐ Audio / Video specialty store  
 07) ☐ Independent kitchenware  
 08) ☐ Internet shopping mall  
 09) ☐ Catalog showroom (Service Merchandise, etc.)
- 10) ☐ Membership warehouse club (Sam's Price / Costco, etc.)  
 11) ☐ Electronic superstore (Circuit City, Best Buy)  
 12) ☐ Catalog mail order  
 13) ☐ Telephone specialty store  
 14) ☐ Military PX  
 15) ☐ other \_\_\_\_\_
21. What were the two (2) most important features that influenced your selection of this product?  
 (check up to 2)  
 1) ☐ Cleaning  
 2) ☐ Quietness  
 3) ☐ simple assembly/disassembly  
 4) ☐ Space saving design  
 5) ☐ Multi-purpose  
 6) ☐ Price  
 7) ☐ other \_\_\_\_\_
22. What other brands did you seriously consider before selecting this product?  
 (check all that apply)  
 1) ☐ Considered no other brands  
 2) ☐ Champion  
 3) ☐ Miracle  
 4) ☐ Juiceman  
 5) ☐ Greenpower  
 6) ☐ Greenlife  
 7) ☐ Vita mix  
 8) ☐ Omega  
 9) ☐ Other \_\_\_\_\_
23. Including the store where this product was purchased, how many stores did you shop before making your purchase?  
 1) ☐ One  
 2) ☐ Two  
 3) ☐ Three or more  
 4) ☐ Not sure/don't know
24. Please rate the following as they apply to this SAMSON model by checking the appropriate rating (Excellent, good, Poor)
- |                          | Excellent                   | Good                        | Poor                        |
|--------------------------|-----------------------------|-----------------------------|-----------------------------|
| A. Total Performance     | 1. <input type="checkbox"/> | 2. <input type="checkbox"/> | 3. <input type="checkbox"/> |
| B. Performance as juicer | 1. <input type="checkbox"/> | 2. <input type="checkbox"/> | 3. <input type="checkbox"/> |
| C. Performance as mincer | 1. <input type="checkbox"/> | 2. <input type="checkbox"/> | 3. <input type="checkbox"/> |
| D. Features              | 1. <input type="checkbox"/> | 2. <input type="checkbox"/> | 3. <input type="checkbox"/> |
| E. Design                | 1. <input type="checkbox"/> | 2. <input type="checkbox"/> | 3. <input type="checkbox"/> |
| F. Ease of operation     | 1. <input type="checkbox"/> | 2. <input type="checkbox"/> | 3. <input type="checkbox"/> |
| G. Value                 | 1. <input type="checkbox"/> | 2. <input type="checkbox"/> | 3. <input type="checkbox"/> |
25. A. How often do you use a juicer?  
 1) ☐ Yes, always  
 2) ☐ Yes, sometimes  
 3) ☐ Never (skip to Q16)
- B. If yes, how many times use daily?  
 1) ☐ 1      2) ☐ 2  
 3) ☐ 3      4) ☐ more than 3 times

Thanks for taking the time to fill out this questionnaire. Your answer will be used for market research studies and reports. they will also allow you to receive important mailings and special offers from a number of fine companies whose products and services relate directly to the specific interests hobbies, and other information indicated above. Though this selective program, you will be able to obtain more information about activities in which you are involved and less about those in which you are not. please check here if, for some reason, you would prefer not to participate in this opportunity.

Send any correspondence about our product to : Samsonlife, LLC 7 Dunham Drive, New Fairfield, CT 06812