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(Solo Star Mark 삽입 요망)

# Solo Star II Juice Extractor

(복잡기 사진)

## OPERATION MANUAL

SAVE THIS MANUAL- KEEP IT HANDY FOR QUICK REFERENCE  
**READ INSTRUCTIONS BEFORE USING**

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## Important Safety Instructions

1. Please read all instructions carefully.
2. To protect against risk of electric shock, do not submerge motor base in water or other liquids.
3. Do not touch the electric plug or outlet with wet hands to avoid the electric shock.
4. While the machine is in operation, avoid contact with its moving parts.
5. Unplug the appliance from the electrical outlet and be sure to switch the machine off before assembling or disassembling and when not in use.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, is dropped or is damaged in any manner. Return the appliance to the nearest authorized service center for examination and possible repair to prevent injury.
7. Close supervision is necessary when any appliances are used by or near children.
8. Do not put any articles such as spoons, forks or knives into the feeding chute.
9. It is very dangerous to place fingers into the feeding chute while it is in operation. Make sure to always use the provided plunger to push down materials.
10. Use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
11. Do not let the cord hang over the edge of a table or counter.
12. Do not let the cord contact any hot surface such as the stove.
13. Please refer to "When You Need Service" in case your juicer is functioning abnormally.
14. Do not disassemble any parts other than those necessary for normal operation or cleaning of your juicer extractor
15. Continuous operation of the machine (more than 30 min. of straight use) might cause the motor to overheat. The motor will automatically shut down when over-heated or overloaded. When this occurs, turn the machine off and let the motor cool off for about 30 min before next usage.
16. Do not use hot or boiling water (above 40 degree C) to clean the unit and parts. Deformation or other damages will result.
17. Do not use any bleach or harsh chemicals.
18. Do not use outdoors.
19. This machine is made for household use only.
20. Please refer to the "INSTRUCTIONS" before operation.
21. Your SOLO STAR II Juice Extractor should be grounded electrically for proper and safe operation. Use only the 3-prong plug provided, the proper plug or the adapter complying with the electrical safety code in your country.
22. Do not use the appliance for other than its intended use.

**SAVE THESE INSTRUCTIONS**

# Warranty

We warrant to you, the end-user customer who has properly registered after purchasing the Solo Star II Juice Extractor for a valuable consideration, that the plastic parts and motor will be free from defects in materials and workmanship for a period of 5 years from the date of purchase. All other parts, including but not limited to the Juice and Pulp Containers, Plastic Plunger are not subject to any warranty. Warranty does not cover normal wear and tear.

In order for you to receive the benefits of this warranty, you are required to complete and mail the warranty registration card, containing all the requested information, to us within ten (10) days following the purchase of your Solo Star II.

1. No warranty will be provided until after we have actually received the enclosed warranty registration card, containing all the requested information, within ten (10) days of the date of original purchase. The warranty is only good for the original purchaser for value. This warranty is non-transferable.
2. If the Solo Star II exhibits defects while in normal household use, we, upon our actual receipt of a written notice of such defects from you during the warranty period, we will, at our option, either repair or replace the Solo Star II which prove to be defective. However, we have no such obligation to repair or replace until after you have, by insured mail and in protective packaging\*, delivered the Solo Star II to the location of your service center as set forth. Replacement Solo Star II may be either new or like new. Solo Star II may contain re-manufactured or re-conditioned parts, which are equivalent to new in performance or may have been subject to incidental use.
3. We do not warrant that the operation of the Solo Star II will be uninterrupted or error free. In no event shall our liability exceed the retail value of the Solo Star II.

4. All warranty and repair services must be performed at a warranty service center, which is located within the country where the machine was originally purchased. However, in the event that: [i] the machine must be serviced at a service center, which is not located within the country where the machine was purchased; or [ii] there is no service center within the country where the machine is located and must be shipped to a service center in another country, then those service centers are responsible for the parts and service only, and any and all costs relating to the shipping, delivery and handling of the machine to and from those service center shall be the sole responsibility of the owner.

This warranty does not cover defects resulting from: [a] failure to operate the Solo Star II in accordance with the instructions; [b] use of parts or supplies not provided or authorized by us; [c] negligent, improper or inadequate maintenance; [d] service performed or attempted by unauthorized service person; [e] damages, accidental or otherwise to the Solo Star II, which are not directly caused by us or the manufacturer; or [f] damages resulting from abuse, tampering, misuse, commercial use, or unauthorized modification of the Solo Star II.

WE MAKE NO OTHER EXPRESS OR IMPLIED WARRANTY OR CONDITION WHETHER WRITTEN OR ORAL TO THE EXTENT ALLOWED BY LOCAL LAW, ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE OR IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY IS LIMITED TO ONE (1) YEAR. In the event that such limitation or exclusion on the duration of an implied warranty is not allowed in the state or country wherein you reside, the above limitation or exclusion will not apply. This warranty give you specific legal rights and protection, and you might also have other rights that vary from state to state, or country to country.

TO THE EXTENT ALLOWED BY LOCAL LAW, THE REMEDIES IN THIS WARRANTY STATEMENT ARE YOUR SOLE AND EXCLUSIVE REMEDIES. EXCEPT AS INDICATED ABOVE, IN NO EVENT WILL WE BE LIABLE FOR DIRECT, SPECIAL, INCIDENTAL, CONSEQUENTIAL (INCLUDING LOST PROFIT, OR OTHER DAMAGE, WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE. Some states or counties may not allow the exclusion or limitation of incidental or consequential damages. If you reside in such a state or county, the above limitation or exclusion may not be applicable.

**Do not send your Solo Star II back to the service center without a return authorization.**

**\*Save Original Shipping Box**

## Juicer Part Description

## Solo Star II Assembly and Operation:

1. Insert the Auger into the Auger Housing.
2. While holding the housing stable, turn the Auger Housing Retaining Ring clockwise (right) to lock the Auger Housing in place.
3. Pick the desired screen according to the foods being used and push in. Please do not turn the screen:

별도로 그림을 수정할 부분을 알려 드리겠습니다.

\* **Juicing Screen:** for juicing leafy greens, vegetables, fruits and nuts.

Place the Juicing Screen into the front end of the Auger Housing. Make sure that the side labeled "UPPER" is facing upwards when inserted. Put the Screen Locking Cap over the screen and turn it counter-clockwise (left) to lock in position. Attach the Juicing Nozzle to the Screen Locking Cap by turning it counter-clockwise.

- Fibrous vegetables or fruits with seeds can be juiced by using the Homogenizing Nozzle.
- Small amounts of pulp can be in juices depending on the produce used.

\* **Homogenizing Screen:** for making Rice Cake/Breadstick, grinding (tomato, garlic, coffee beans, etc.), Pasta noodles (Spaghetti or Fettuccini), or Tofu.

- a. Attach the Homogenizing Screen into the Auger Housing. Fasten and turn the Screen Locking Cap counter clockwise to lock in place
- b. Place the desired nozzle into the Screen Locking Cap and turn it counter clockwise.

## When you need service

In the unlikely event that you do need service on your Solo Star II Juice Extractor, or if it fails to function properly while within the warranty period (normal household operation only) - contact the nearest authorized Solo Star II Service Center. PLEASE FOLLOW THE INSTRUCTIONS BELOW:

### SERVICE CENTER

USA: Tribest Corp. 14109 Pontlavoy Ave., Santa Fe Springs, CA 90670, USA  
TEL: 562-623-7150; 888-254-7336 FAX: 562-623-7160  
EMAIL: [service@tribest.com](mailto:service@tribest.com) WEBSITE: [www.tribestlife.com](http://www.tribestlife.com)

- Call to obtain a return authorization number to send your unit or part back to the service center. Explain the problem you are experiencing.
- Pack your Solo Star II or part securely in the original shipping box. Make sure all necessary parts are enclosed. Fill out the Service Request Form below, detach it and enclose it in the shipping box.
- Securely seal the shipping box with strapping tape.
- Address the box to the service center. Be sure to put your return address and the Return Authorization Number on the outside of the package.
- It is always wise to insure the package against possible damages or loss in transit. Ship prepaid.

-----Detach Form in Dotted Line-----

### Service Request Form

1. First Name \_\_\_\_\_ Initial \_\_\_\_\_ Apt # \_\_\_\_\_  
Last Name \_\_\_\_\_  
Address: Street \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
Phone \_\_\_\_\_  
2. Serial # \_\_\_\_\_ Model# \_\_\_\_\_  
3. Reason for service request \_\_\_\_\_  
4. Date of Purchase \_\_\_\_\_ 5. Place of Purchase \_\_\_\_\_  
6. Name of parcel/post carrier ( In case of damage during delivery) \_\_\_\_\_

- Use the Homogenizing Nozzle for homogenizing and grinding fresh garlic, onion, ginger or peppers.
  - Do not use the Homogenizing Nozzle for dried pepper, coffee beans etc.
4. Insert the Funnel to the Auger Housing. Place the Juice Container underneath the specified Juice Outlets and the Pulp Container underneath the Nozzle (as seen in the drawing). Connect the electric plug on the machine to an electrical outlet.
  5. Turn the machine on and feed in fruits and vegetables in small amounts into the Funnel. Use the Plastic Plunger for assistance in pushing down foods.
    - Foods need to be cut into smaller lengthwise pieces before juicing.
    - There may be some normal squeaking noises while operating.
  6. If any hard or foreign objects are put into the machine and results in the motor to stop, use the reverse switch for about 1 to 2 seconds 2-3 times.
    - When you need to use the reverse switch while in its normal operation, press the stop switch first then the reverse switch.
    - Do not use any foreign articles such as spoons, forks or knives for it may result in damage to your machine.
    - Always use the Plastic Plunger during operation.

## Disassembling the Solo Star II

1. Separate the Screen Locking Cap and Nozzle from the unit by turning clockwise.
2. Pull to remove the assembled Screen. (For easier disassembly, run the reverse switch on for 2-3 seconds)
3. Turn the Auger Housing Retaining Ring counter-clockwise to separate from the unit.
4. Remove Auger from the Auger Housing.

## Cleaning the Solo Star II

1. Be sure to clean and properly store the parts of the unit after every operation. When the Screens are not cleaned after use, the residue can get dried, blocking the holes from filtering and juicing.
2. Use lukewarm water with mild detergent. Do not use hot water or any harsh chemicals such as bleach. It can result in deformation of parts.
3. To remove colored stains, soak parts in 70% White Wine Vinegar and 30% Water.

## Trouble Shooting

Symptom	Check to see if:
There is no power:	* The electrical cord is properly put into the outlet.
Loud Noise:	* The unit is leveled on a flat surface * The unit corresponds to the voltage in your country
Difficulty in feeding foods into the machine:	* Materials need to be cut into smaller lengthwise pieces. * The machine is operating in reverse.
The motor has stopped:	* You have overloaded the unit; reduce volume in half. * Any foreign substances have been inserted.
The Auger Housing is stuck or hard to take out.	* The Auger Housing Retaining Ring is not moving or too tight. Try pressing the reverse switch 2 –3 times.
The Auger Housing does not fit onto the main body	* There are any foreign materials inside.
Juice leaks from the back of the Auger Housing	* That you have not overloaded the unit; reduce the amount of material being put.

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## Citrus Blend

- 2 small grapefruit (Peeled and cut into 4 to 6 pieces)
- 3 medium sized oranges (Peeled and cut into 4 pieces)
- ½ small lemon (Peeled and cut into 2 pieces)
- ½ small lime (Peeled and cut into 2 pieces)

Note: 1) For sweeter taste – use less lemon and lime  
2) It is not necessary to peel the lemon or lime

## Apple Lemonade

- 3 farm apples (Yellow Delicious, Pippin or Granny Smith)
- 3 medium sized oranges (Peeled and cut into 4 pieces)
- ½ lemon (Peel is optional for sweeter flavor)

## Wheat Grass Delight

- 4 handful Wheat Grass
- 4 carrots (Cut in 2 to 4 pieces)
- 1 firm apple (Cut into 6 pieces)
- Thin slice Ginger

## Ambrosia Nectar

- 2 bunches grapes
- 3 apples (yellow delicious, granny smith. Or pippin –cut into 6 pieces)
- 1 kiwi (peeled and cut into 2 pieces)
- 1 slice honeydew (cut into cubes)
- 1 slice pineapple (cut into cubes)
- 1 whole lemon (peeled and cut into 4 pieces)
- ½ cup cranberries

Method:

1. Alternate juicing grapes, kiwi pieces, melon cubes, pineapple cubes, apple pieces an cranberries.
2. Juice lemon separately and add to taste.

Note: Quantities of ingredients may be varied with good results  
Do not be afraid to experiment according to your own taste

## Watermelon Quench

1. Watermelon with seeds – if organically grown, add rind also

Method:

1. Slice watermelon into pieces that fit easily into the feeding chute of the juicer.
2. Juice & enjoy on a hot summer day.

## Mellow Melon Punch

- ¼ cantaloupe (cut into cubes)
  - ¼ honeydew (cut into cubes)
  - 2 slices of watermelon (cut into cubes)
- Juice all together and enjoy

## Snappy Apple

- 7 apples (Fuji, Granny Smith, Yellow Delicious- Cut into 4 to 6 pieces)
- ½ jalapeno pepper
- ¼ lime
- 1 kiwi

Method:

1. Juice Kiwi and lime first
2. Next juice jalapeno
3. Finish by juicing the apples

## Dr. Walkers Choice (#61)

- 10 oz. Carrots (Cut into 4 pieces)
- 6 oz. spinach (fresh)

Method:

1. Juice spinach first
2. Juice carrots

## Green Tang

- 2 pineapple wedges (cut into smaller pieces)
- 1 sprig of mint
- 3 handfuls of wheatgrass
- ¼ lemon
- 1 slice of ginger for flavor

Method:

- 1. Juice wheat grass
- 2. Juice the mint
- 3. Juice lemon
- 4. Juice pineapple cubes

Note: Pineapple sedge is a 1 round slice of whole pineapple cut into quarters (Pieces). If pineapple is not organically grown, remove the outer skin before juicing.

## Oriental Express

- 3 leaves of Napa cabbage- cut lengthwise
- 4 stalks of Bok Choy with leaves – cut lengthwise
- 2 stalks of anise (Fennel) with green stem and leaves
- 6 medium carrots (cut into 4 pieces)
- 2 apples (Yellow Delicious, Fuji or Granny – cut into 4 to 6 pieces)

Method:

- 1. Juice napa, Bok Choy and fennel first
- 2. Juice apples second
- 3. Juice carrots into the rest of the juice

## Rye Raw Bread Sticks

- 2 cups of rye (soak overnight)
- ½ cup of sunflower seeds (soak overnight)
- 2 tablespoon of caraway seed
- ½ teaspoon of sea salt

Method (use homogenizing screen):

- 1. Mix all ingredients together in a bowl
- 2. Feed into machine a little at a time
- 3. Collect bread sticks as they emerge from the homogenizing screen
- 4. Before drying, these sticks can be shaped into pretzels, braided

together, etc. for a variety of shapes

- 5. Dry in the dehydrator until crisp. Can be served with dips, soups, etc.

## Mochi (rice cake)

- 2 cups of steamed rice (medium grain Calrose rice recommended)
  - 1 tablespoon of extra virgin olive oil
- 1. Prepare steamed rice.
  - 2. Add olive oil into the feeding chute while running the machine.
  - 3. Feed your steamed rice into the feeding chute.
  - 4. Collect rice cake coming out of the homogenizing screen

Note: Before processing, mix spices such as minced garlic or onion with the rice to flavor your rice cake. Slice the rice cake into diagonal slices. Dehydrate them and add to your soup.

## Pasta

- 1 package of Ready Mix pasta dough
- 1 teaspoon of extra virgin olive oil

Method:

- 1. Prepare pasta dough according to the instructions on the package of the pasta dough mix.
- 2. Put a few drops of olive oil into the **Feeding Chute** while running the machine
- 3. Feed your pasta dough into **Feeding Chute**.
- 4. Collect your pasta noodles onto a plate.

## Cashew-Curry Croquettes

- 2 cups of cashew
- 1 cup of sprouted wheat
- 3 tablespoon of curry paste (Available from Gourmet Food Shops)
- 1 teaspoon of vege-salt

Method:

- 1. Put the cashews and sprouted wheat berries into the Feeding Chute
- 2. Add curry paste and Vege-salt a little at a time while texturizing.
- 3. Collect the texturized mixtures
- 4. Mix together by hand or with a wooden spoon
- 5. Form into croquettes and garnish with tomatoes, radish and cucumber

## Uncooked Banana- Blueberry Ice Cream Pie

- 1 cup of soaked almonds
- ½ cup of sesame seeds
- 1 cup of cashews
- ½ cup of raisins
- ½ cup of dates
- ½ cup of pecans
- 1 tablespoon of vanilla
- 2 tablespoons of honey
- 7 frozen bananas (WITHOUT SKINS)
- 1 ½ cup of frozen blueberries
- 1 kiwi
- 2 large strawberry (sliced)

### Method:

1. Grind almonds, cashews, sesame, pecans, dates and raisins together.
2. Mix in the vanilla and honey; knead to form dough; them press into a 9 pie dish to form a crust. Let crust sit for 3 to 4 hours or place in a food dehydrator for about ¾ hour.
3. Grind frozen bananas and frozen blueberries together to make ice cream
4. Put ice cream into the crust, top with slices of strawberries and kiwi. Slice and serve

## Pecan Pleasers

- 2 cups of pecan
- 1 cup of sprouted wheat berries
- ¼ cup of Spanish onion
- 1 teaspoon of poultry seasoning
- ½ teaspoon of vege-salt

### Method:

1. Put pecans, wheat berries, and onion into the Feeding Chute
2. Collect mixture in a bowl
3. Add the poultry seasoning and vege-salt
4. Mix thoroughly by hand or with a wooden spoon
5. Shape into small wafers and serve on cucumber slices with tomato or avocado on top

## Cashew Poppy

- 1 cup sprouted wheat berries
- ¼ cup of poppy seeds
- ¼ cup of sunflower seeds
- 1 cup of cashew
- ½ teaspoon of vanilla
- 4 tablespoons of honey

### Method:

1. Soak wheat berries for 12 hours for the sprout tips to emerge.
2. Soak sunflower seeds for 6 hours.
3. Homogenize the wheat berries, sunflower seeds, cashew and poppy seeds by inserting them into the feeding chute.
4. Collect the mixture into a bowl
5. Add vanilla and honey and mix together.
6. Roll into balls and place on a plate.

<b>PRODUCT STANDARD</b>	
<b>ITEM</b>	VEGETABLE JUICER
<b>MODEL</b>	SS-9002
<b>VOLTAGE</b>	AC 120V
<b>FREQUENCY</b>	60HZ
<b>ELECTRIC POWER</b>	180W
<b>SIZE</b>	440MM x 350MM x 190MM
<b>WEIGHT</b>	7KG



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