



YOUR HEALTH, OUR PRIORITY

Hurom

GLOBAL HEALTH
APPLIANCE BRAND, **HUROM**

GLOBAL HEALTH
APPLIANCE BRAND, **HUROM**

OPENING THE FIRST CHAPTER,

WE BELIEVE THAT

OUR TECHNOLOGICAL DEVELOPMENT WILL

ENRICH AND BENEFIT PEOPLE'S LIVES.

WE THINK ABOUT TRUE HAPPINESS

AND STRIVE FOR BETTER AND HEALTHIER LIVING.

A TECHNOLOGY THAT BENEFITS PEOPLE

A COMPANY THAT BENEFITS LIVES

HUROM, BRINGING NATURE TO YOU

INVENTOR / FOUNDER **PRESIDENT** KIM YOUNGKI

TECHNOLOGY LEADER, HUROM

"TECHNOLOGY LEADING COMPANY"

- 1. START OF THE SLOW JUICER
- 2. THE FIRST PATENTED SLOW JUICER
- 3. HUROM'S ORIGINAL TECHNOLOGY
- 4. HUROM, LEADER IN TECHNOLOGY
- 5. TECHNOLOGY HISTORY
- 6. TECHNOLOGY DEVELOPMENT AND RESEARCH COOPERATION
- 7. QUALITY INNOVATION, HUROM
- 8. OEM DEVELOPMENT PROCESS

START OF THE SLOW JUICER



1980

< Developed the "**original technology (Low Speed Type Screw)**"
for slow squeezing >

*Actual mock-up image at the time of development

IN 1980,
THE ORIGINAL
LOW-SPEED SQUEEZING
TECHNOLOGY WAS **DEVELOPED**

In 1980, Hurom developed its own slow squeezing technology (SST) that squeezes fruits and vegetables slowly.

THE FIRST PATENTED SLOW JUICER



1993

< World's first⁽¹⁾ "Green vegetable squeezing device" (Patent No. 100552)>

IN 1993,
**WORLD'S FIRST⁽¹⁾ PATENTED SLOW
SQUEEZING TECHNOLOGY**

In 1993, Hurom applies for a patent⁽¹⁾ for its "green vegetable squeezing device," the first in the world. Hurom has applied for patents on various technology developments at home and abroad.

[1] : It is based on the fruit and vegetable squeezing device with the following description: on the inner wall surface, multiple long triangular cutting blades (6) are installed, protruding from the outlet (4) to the inlet (5), and the outer wall has a fine cutting juice net (3) made of a conical juice net (7) with a narrow entrance and wider back; inside the straining body that forms a hopper at the top, there is an infeed spiral with a V-thread on the outer circumference, and the V-thread gradually decreases as it goes from the inlet to the outlet; after installing it to protrude from the surface, insert a conical straining rod (2) with an angular axis (13) on the back side, insert the angular axis into the angular arbor hole of the reduction gear into which the spring support plate and the pressure spring are inserted, and then tighten with the adhesion ring at the tip.

HUROM'S ORIGINAL TECHNOLOGY



2003

< "Juicer's core technology" **Screw** developed (SST) >

*Actual mock-up image of the screw and drum (2003)

IN 2003,
JUICER'S CORE TECHNOLOGY
"**SCREW**" DEVELOPED

By improving the horizontal low speed-type screw (LSTS), Hurom developed the vertical **slow squeezing technology (SST)** and the core of SST, its special "**screw**".

THE FIRST HUROM JUICER



*Domestic commercialization model "Kongji" (2005)



*First overseas export model "HU-100" (2008)

2005

THE FIRST SLOW JUICER RELEASED IN KOREA

Hurom revolutionized the juice maker market mainly for high-speed grinders by launching a juicer that squeezes at a low speed.

GLOBAL HEALTH
APPLIANCE BRAND, **HUROM**

ADVANCING TECHNOLOGY



2019

DEVELOPMENT OF INNO-CHAMBER, AN INNOVATION THAT STANDS ABOVE ALL OTHERS

The new SST structure design improves the juice function and usability.
Introducing the advanced SST technology that provides more convenient extraction,
cleaning, and assembly and disassembly.

Global health
appliance brand, **Hurom**

HUROM, LEADER IN TECHNOLOGY



2020

RELEASE OF <ALL-IN-ONE H200> WITH A LARGE-DIAMETER INLET FOR LARGE CAPACITY

H200, released by Hurom in 2020, boasts a large-diameter inlet (139mm) and
large capacity (2L). A "smart juicing processor" that takes care of juicing a large
amount of vegetables and fruits at once without trimming them!
Enjoy your juice more easily for your health!

**All-in-one
TECHNOLOGY**



2021

**DEVELOPMENT OF THE MULTI-SCREW,
A FRUIT OF INNOVATION**

Enjoy a more convenient juicing and cleaning experience with the all-in-one Multi-screw. By combining various filter functionalities into one, you can enjoy all types of juicing regardless of the ingredients being used and without needing to replace the filter.

**2 in 1 Dual Motor
TECHNOLOGY**



2022

**DEVELOPMENT OF “DUAL MOTOR” FOR
SLOW SQUEEZE & HIGH-SPEED BLENDING**

The revolutionary “Hurom M100” that combines juicer and blender into one is now available, with a Dual Motor developed to combine the Slow Squeezing AC motor and the universal motor for high-speed blending.

HUROM'S
HISTORY OF
TECHNOLOGY

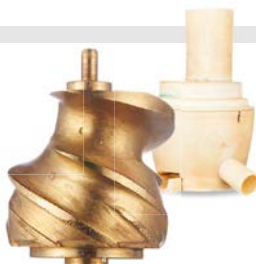
1993

THE FIRST PATENTED
SLOW JUICER



2003

SST
(SLOW SQUEEZING
TECHNOLOGY)



2005

1ST GENERATION
SLOW SQUEEZING
TECHNOLOGY



2012

2ND GENERATION OF
DOUBLE-EDGED SCREW,
LEVER TYPE, 43RPM



2019

USER-FRIENDLY
MECHANISM
FILTER-TYPE
"INNO-DRUM"



2017

MASS INPUT,
AUTOMATIC JUICE
<ONE-STOP HOPPER>



2016

3RD GENERATION OF TRANSPARENT
HOPPER, SLOWER ROTATING BRUSH



2020

SIMPLY PERFECT
'HUROM EASY'



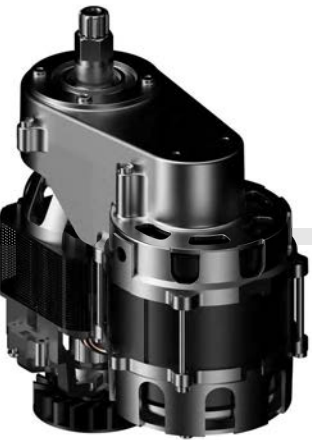
2021

ALL-IN-ONE
MULTI-SCREW



2022

SQUEEZING &
BLENDING
DUAL MOTOR

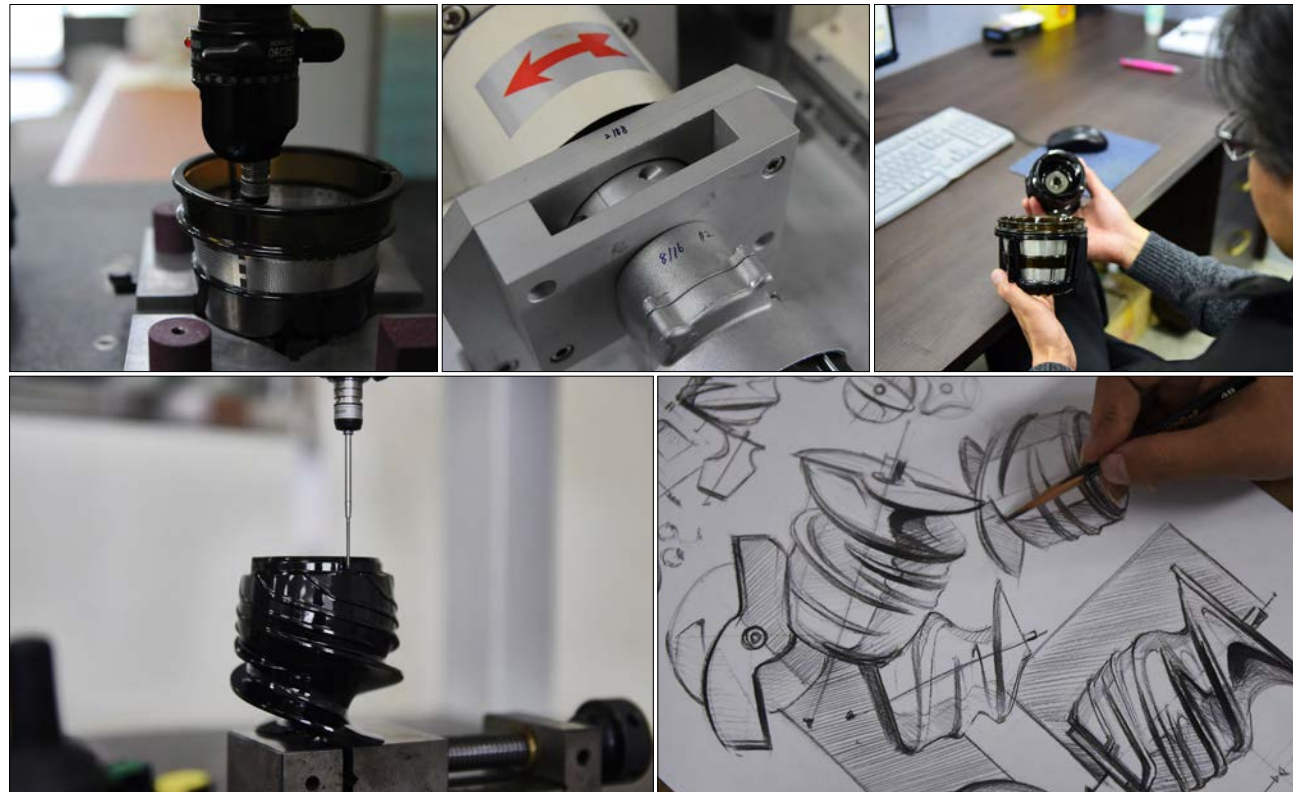


NEXT
HUROM

2023

UPGRADED
MULTISCREW

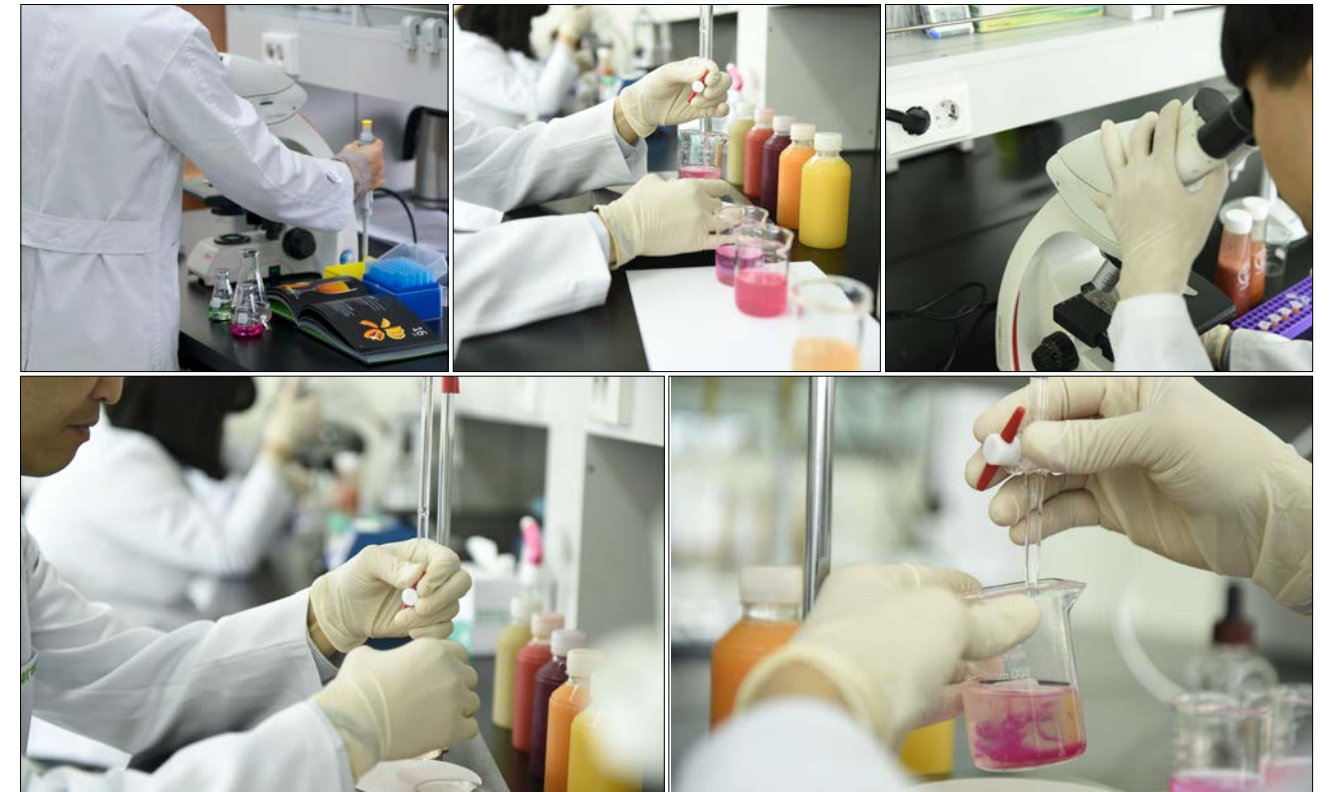




RESEARCH AND INVESTMENT FOR THE DEVELOPMENT OF INNOVATIVE TECHNOLOGIES

Hurom proposes better and more advanced technology.

As of 2020, Hurom has invested approximately KRW 3.4 billion in its own development costs, and has been leading the juicer market in the pursuit of developing health technologies with 3D printing, direct design methods, and the development and application of eco-friendly materials.



OPERATION OF THE R&D DEPARTMENT AND RESEARCH COOPERATION WITH EXTERNAL EXPERT AGENCIES

Hurom conducts research to achieve product superiority through its own research and joint research with external organizations.

Based on objective data analyzing nutritional efficacy, Hurom develops healthier and more reliable products that reflect consumer needs.

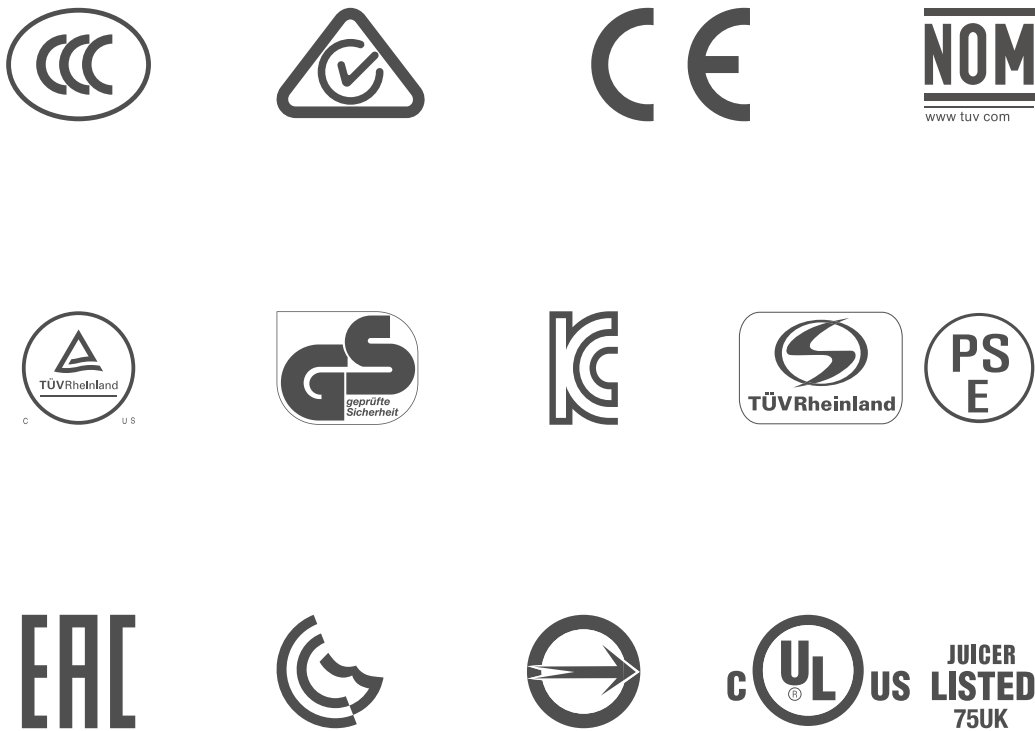
<300 WORLD CLASS> COMPANY DESIGNATED BY THE MINISTRY OF TRADE, INDUSTRY, AND ENERGY

Creating and providing 6 billion in development cost support over 5 years

In 2018, Hurom was selected as one of the <World Class 300> companies, a program that selects companies with sustainable growth engines and provides R&D investment support, and secured KRW 3.2 billion in development support from the government for 5 years.



**QUALITY
INNOVATION,
HUROM**



*International certificates obtained by Hurom (as of 2020)

**MORE POWERFUL,
STURDIER, AND SAFER**

Hurom applies an excellent quality inspection test that meets international standards.
It has established itself as a global standard with various certification organizations' guarantee and by acquiring eco-friendly tests and international certifications. Based on its original technology, Hurom has obtained patent applications and various certifications in countries around the world.

**QUALITY
INNOVATION,
HUROM**



**WON GERMANY'S AMBIENTE AWARD FOR
4 CONSECUTIVE YEARS, SELECTED AS GOLD
BRAND**

Winning model: H34(2018), H100(2019), H200(2020),
H201(2021)



GERMANY'S IF DESIGN AWARDS

Winning model: HH(2014), HW(2015), H200(2020)



INTERIOR DESIGN EXCELLENCE AWARDS, USA

Winning model: HH(2013), HM(2014)



reddot design award

RED DOT DESIGN AWARD

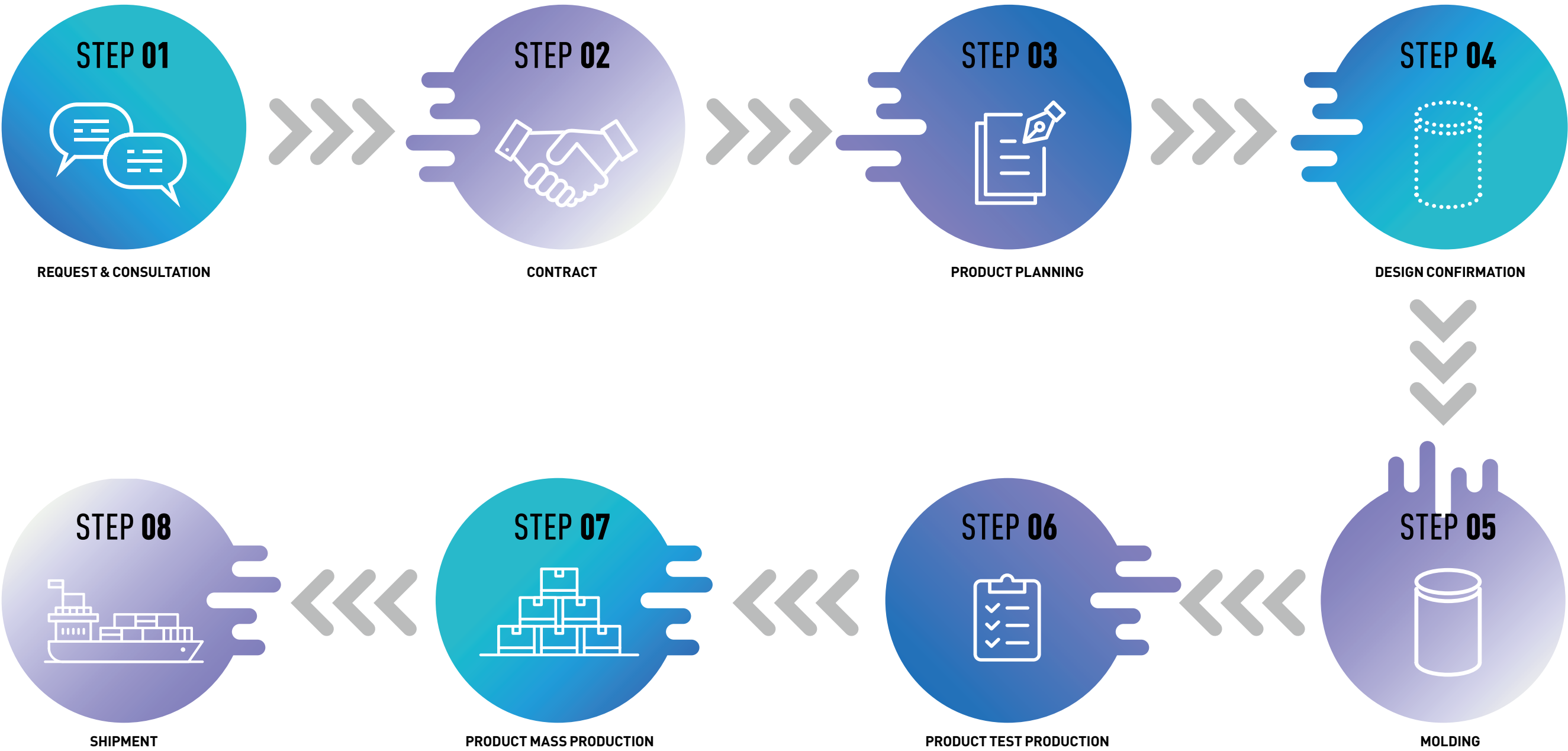
Winning model: hh(2013), HW(2015), H300(2021)

**WORLD-RENOWN
TECHNOLOGY-LEADING COMPANY**

Hurom won various prizes from global awards in the design field for many years.
Hurom won the main prizes in global awards for many years in recognition of its outstanding achievements in technology, innovation, and design.

OEM / ODM DEVELOPMENT PROCESS

We develop and produce products tailored to the needs of the orderer and deliver them as finished products bearing the orderer's trademark.
Based on Hurom's own technology and know-how, we offer a total service from planning, development, quality control, and shipping.



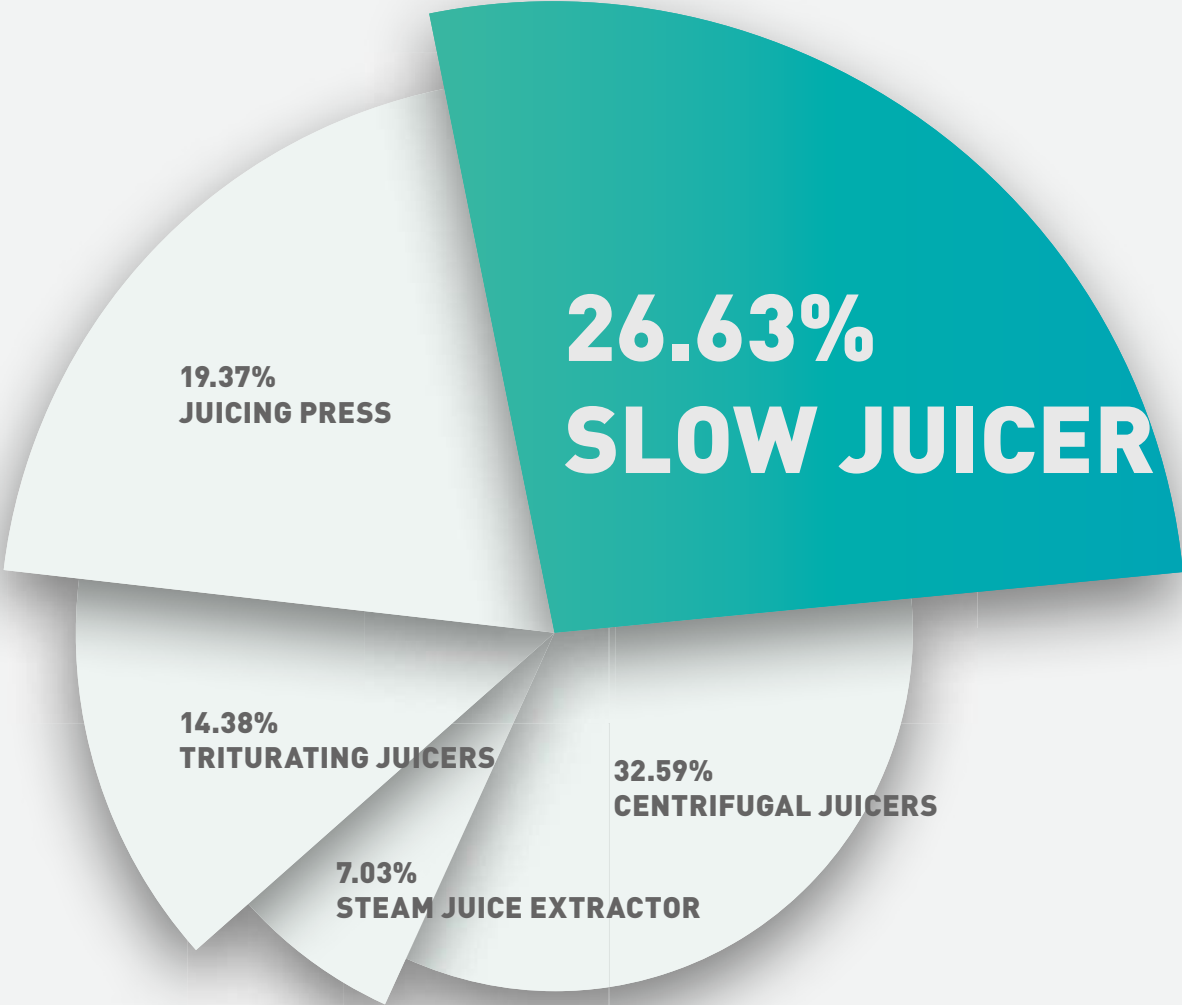
MARKET LEADER, HUROM

"THE COMPANY THAT LEADS THE MARKET"

1. SLOW JUICER MARKET
2. GLOBAL HUROM
3. GLOBAL PARTNER
4. HUROM IN OVERSEAS MARKETS
5. HUROM IN THE WORLD

SUSTAINABLE GROWTH POTENTIAL
"SLOW JUICER" MARKET

The global slow juicer market takes up **26% of the global <juice extractor market>** and has been showing continuous growth potential. Thanks to consumers' interest in the environment, vegetarianism, and healthy living, and belief in the nutritional effects and performance of the slow juicer, it has established itself as an essential home appliance for households around the world.



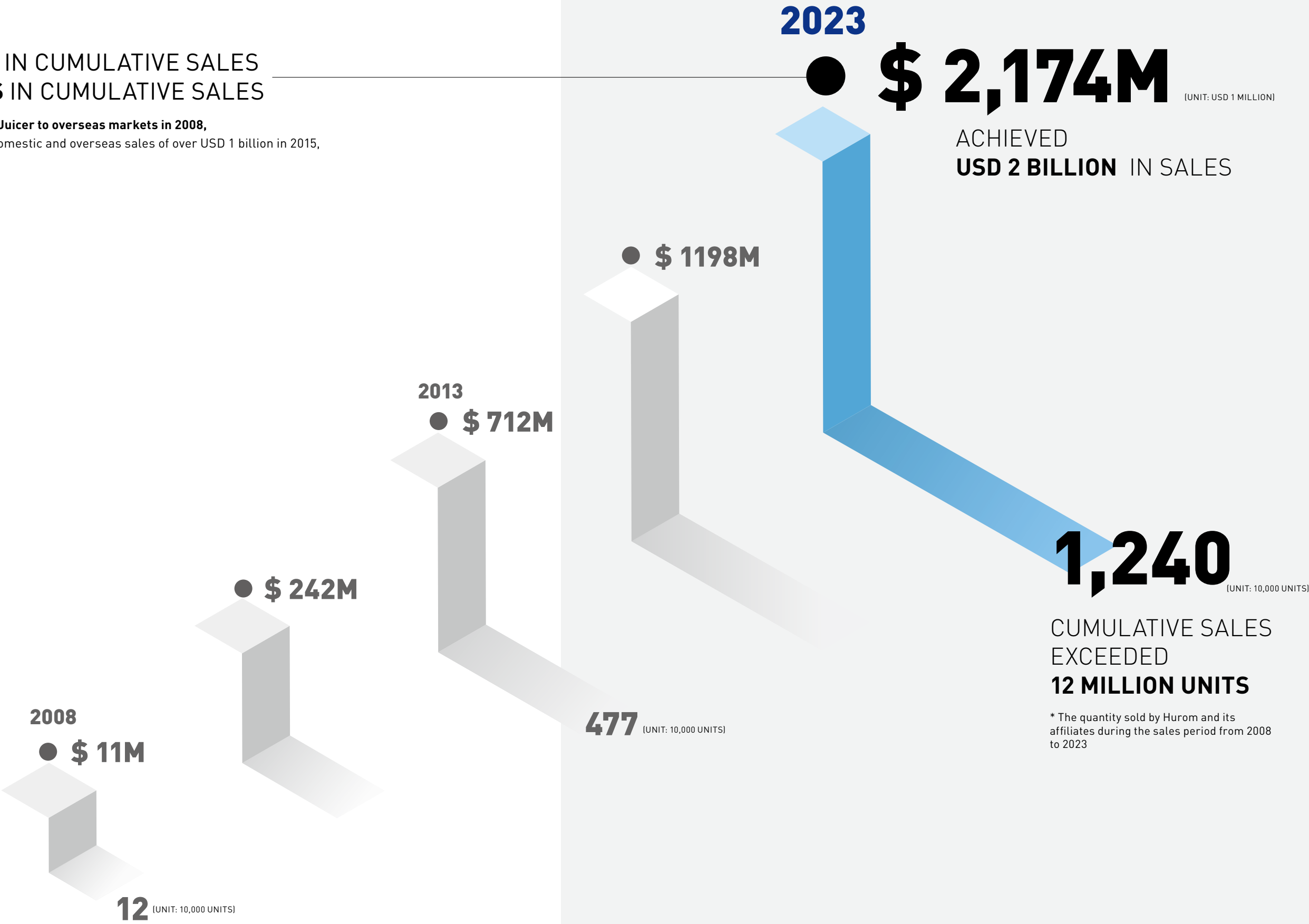
SLOW JUICER
MARKET



GLOBAL HUROM

USD \$2.1 BILLION IN CUMULATIVE SALES
12 MILLION UNITS IN CUMULATIVE SALES

Since **the first export of the Slow Juicer to overseas markets in 2008**,
Hurom has achieved cumulative domestic and overseas sales of over USD 1 billion in 2015,
over USD 2.1 billion in 2023.



**EXPORTED TO 88 COUNTRIES,
377 PARTNER COMPANIES**

Starting with its first exports in 2008, **Hurom is exporting to 88 countries around the world.** Hurom is working with **377 global partner companies.** To become an innovative partner for new partner companies, Hurom **is expanding its establishment of regionally friendly corporations around the world.** Moreover, Hurom is actively looking forward to **cooperation with new partner companies.**



* HUROM EXPORT AND SALES COUNTRIES

HUROM IN OVERSEAS MARKETS

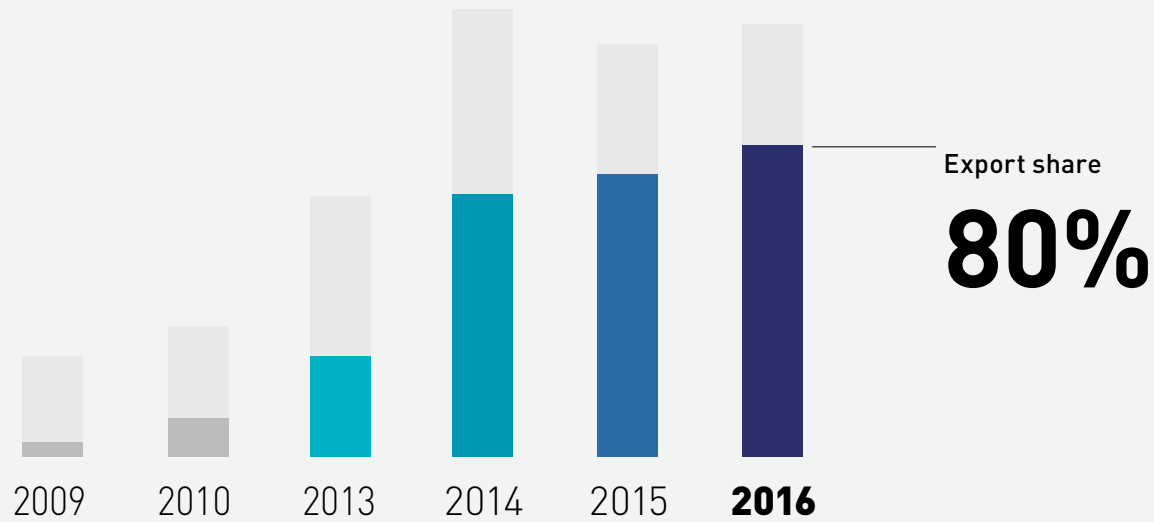
OVERSEAS BUSINESS PERFORMANCE IN 2021

Hurom is actively pioneering overseas markets and continuously increasing its proportion of exports to expand the slow juicer market and increase its market shares. Despite the global health crisis, Hurom maintained sales growth through rapid strategic responses, such as switching to non-face-to-face sales and strengthening its customer service.

2021 EXPORT GROWTH



EXPORTS TO SALES



* The quantity sold by Hurom and its affiliates during the sales period from 2008 to June 2020

A COMPANY THAT SURPASSES 12 MILLION UNITS IN THE SLOW JUICER MARKET

In 2023, sales of Slow Juicers worldwide exceeded **12 million units**. This was achieved, based on the company's belief that has been consistently maintained for over 10 years based on its management philosophy of "Don't just sell products, but talk about the results of juice and its health value." **Hurom will continue to reward its customers and partner companies with confidence in its technology, innovative technology development, and trust in health values.**

CUMULATIVE SALES EXCEEDED 12 MILLION UNITS



* The quantity sold by Hurom and its affiliates during the sales period from 2008 to 2023

WHAT I EAT MAKES MY BODY.

THE EASIEST WAY
FOR HEALTHY EATING HABIT.
HUROM JUICE

1. ORIGINAL VS SLOW JUICE
2. HIGH SPEED JUICE VS SLOW JUICE
3. "EAT HEALTHILY"
4. "I DON'T GRIND, I SQUEEZE"
5. INNOVATIVE "SLOW SQUEEZING TECHNOLOGY"
6. FEATURES BY GENERATION
7. CORE TECHNOLOGY, CORE PARTS
8. HUROM'S PRODUCT LINE
9. ABOUT HUROM
10. CONTACT US



ORIGINAL



400g

IT IS DIFFICULT TO CONSUME THE RECOMMENDED INTAKE BY JUST EATING FRUITS AND VEGETABLES.

The "World Health Organization (WHO)" recommends consuming 400 g of vegetables and fruits per day. However, it is difficult to meet the daily recommended intake amount in a busy life.

HUROM SLOW JUICE



1 Cup

FILL YOUR RECOMMENDED DAILY INTAKE, WITH ONE GLASS OF HUROM JUICE.

Fruits and vegetables that are difficult to eat raw in large amounts can be easily consumed as Hurom juice. The rich nutrients in fruits and vegetables and the nutrients contained in discarded seeds and peels can be consumed quickly and easily with a glass of Hurom juice.

HIGH SPEED JUICE



A CHANGE IN THE JUICE COLOR MEANS A CHANGE IN SOME OF THE NUTRIENTS.

When the air is mixed in the process of juicing, an oxidation reaction occurs and the color of the juice becomes pale or brown. High-speed extracted juice made by rotating at high speed makes more contact with air during the manufacturing process, and heat-sensitive nutrients can be easily destroyed or reduced due to frictional heat.



HUROM SLOW JUICE



THE INGREDIENT'S ORIGINAL COLOR IS MAINTAINED. THE DESTRUCTION OF NUTRIENTS IS MINIMIZED.

Hurom juice is squeezed slowly with strong force to reduce heat generation and minimize air inflow. It produces more juice and reduces oxidation during the juicing process, resulting in little color change and minimal nutrient destruction caused by heat. The ingredient's original color is still maintained in the juice.

"EATING HEALTHY"

Today is the age of overnutrition and malnutrition, and the obese population is rapidly increasing due to improper eating habits and lack of exercise. As a result, the incidence of various diseases such as cancer, cardiovascular disease, and diabetes is also increasing.

Improper eating habits affect the incidence of diseases, leading to a steady increase in the number of lifestyle diseases, such as obesity, cancer, high blood pressure, and diabetes. This is being recognized as a serious social problem.

- We think about how to eat healthier.

"SQUEEZING, NOT GRINDING"

The juices that are made by rotating the blade at high speed and grinding the ingredients may cause heat-sensitive nutrients to be destroyed or lost due to frictional heat. The rapid rotation also brings in a lot of air inflow, resulting in easy oxidation.

If we can minimize the heat and oxidation generated in the juicing process, then we can consume healthy nutrients from vegetables and fruits naturally.

Natural, healthy, and delicious flavors with no additives.

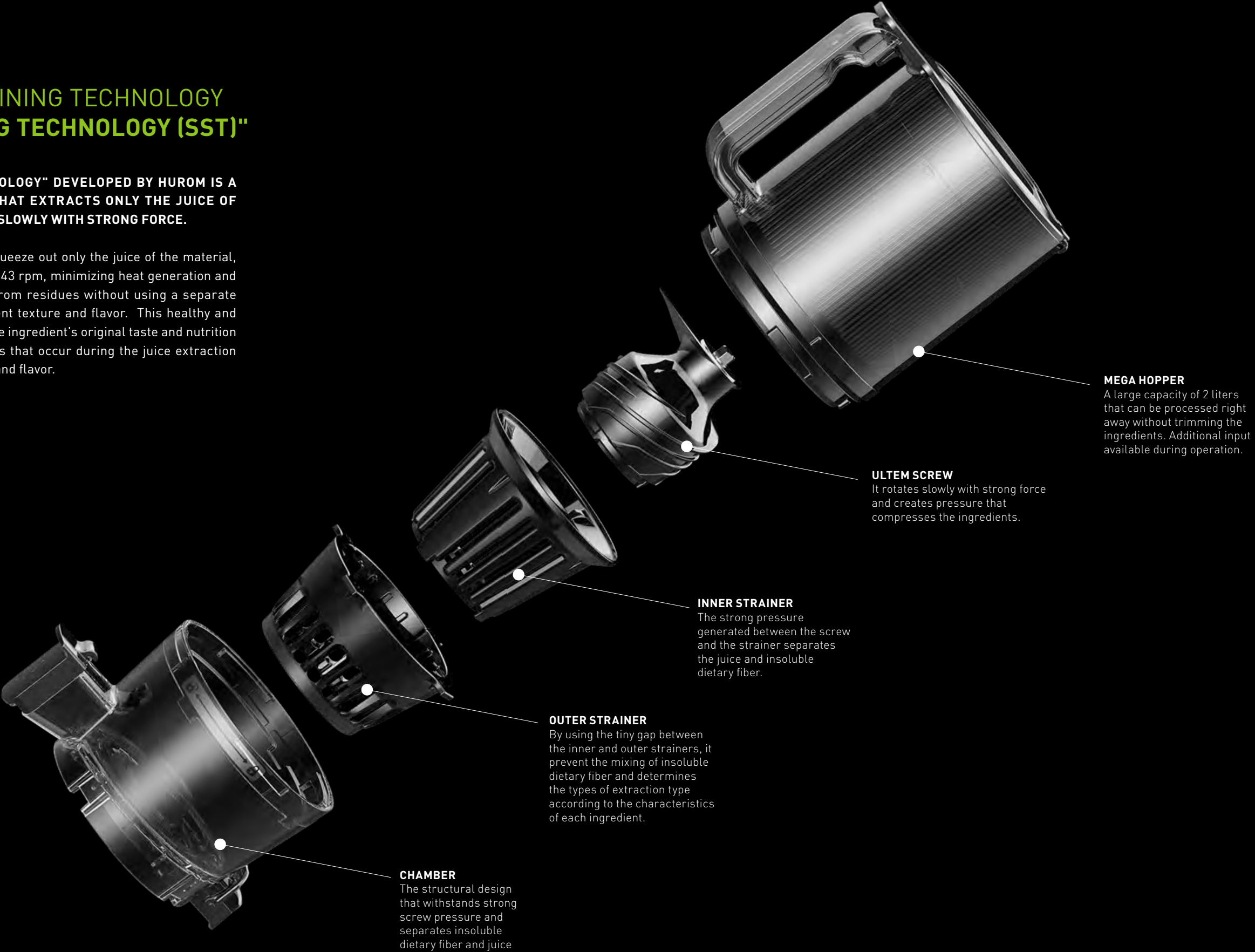
Healthier way to drink juice. Hurom juice



INNOVATIVE STRAINING TECHNOLOGY
"SLOW SQUEEZING TECHNOLOGY (SST)"

THE "SLOW SQUEEZING TECHNOLOGY" DEVELOPED BY HUROM IS A JUICE EXTRACTION METHOD THAT EXTRACTS ONLY THE JUICE OF INGREDIENTS BY COMPRESSING SLOWLY WITH STRONG FORCE.

It generates strong pressure to squeeze out only the juice of the material, but as it rotates at a slow speed of 43 rpm, minimizing heat generation and oxidation. It separates the juice from residues without using a separate strainer, leaving juice with excellent texture and flavor. This healthy and innovative technology preserves the ingredient's original taste and nutrition by minimizing the loss of nutrients that occur during the juice extraction process and maximizing the color and flavor.



MEGA HOPPER
A large capacity of 2 liters that can be processed right away without trimming the ingredients. Additional input available during operation.

ULTEM SCREW
It rotates slowly with strong force and creates pressure that compresses the ingredients.

INNER STRAINER
The strong pressure generated between the screw and the strainer separates the juice and insoluble dietary fiber.

OUTER STRAINER
By using the tiny gap between the inner and outer strainers, it prevent the mixing of insoluble dietary fiber and determines the types of extraction type according to the characteristics of each ingredient.

CHAMBER
The structural design that withstands strong screw pressure and separates insoluble dietary fiber and juice

INNOVATIVE SLOW JUICING TECHNOLOGY



SLOW SQUEEZING TECHNOLOGY THAT GENTLY EXTRACTS JUICE

The peel, seeds, and flesh are gently crushed along the low-speed rotating screw to reduce frictional heat and extract fresh juice.



SQUEEZ

Hurom's screw minimizes frictional heat and oxidation to keep nutrients more intact.



INNER FILTER

+

OUTER FILTER

The juice and pulp are separated through the tiny gap between the inner and outer filter to extract juice, and the structure of the separating filter makes cleaning and assembly easy.



SIMPLE

Easy disassembly for clean and convenient water-rinsing

The new chamber structure with the detachable lever allows you to open the bottom outlet to 160 degrees and remove the strainer for easy cleaning.

TYPE OF JUICER

Composition and type of Slow Juicer

Drum & Hopper



Strainer



Screw



Accessories



Composition and type of Horizontal Juicer

Drum & Hopper



Strainer



Screw



Accessories



**CORE
TECHNOLOGY,
CORE PARTS**

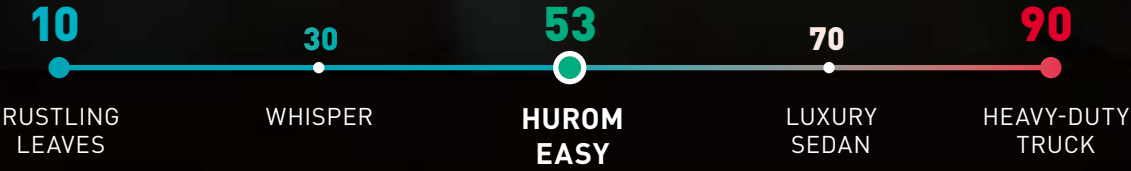
**QUIET AND POWERFUL AC MOTOR!
43rpm TECHNOLOGY**

The quiet, powerful rotating speed of 43 rpm minimizes heat generation.
It uses the AC motor to reduce noise, and its strong durability guarantees long shelf-life.

*** 5-year motor warranty period**



LIVING NOISE DECIBEL GRAPH (decibel DB)



* Provided by Ministry of Health and Welfare and Korean Academy of Medical Sciences"

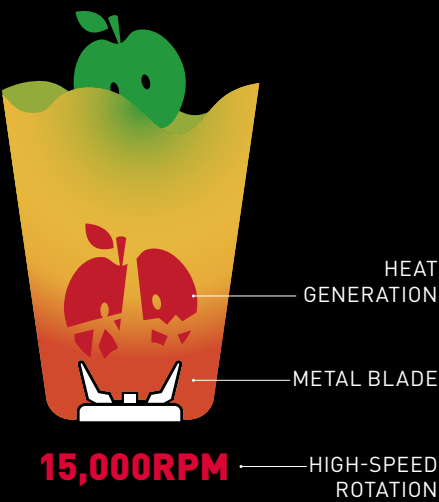
CORE
TECHNOLOGY,
CORE PARTS

STRONG DURABILITY,
ECO-FRIENDLY CORE MATERIAL
"ULTEM SCREW"

Ultem, an eco-friendly material with strong durability and tensile strength, is used, rather than a sharp or abrasive metal blade. It does not break under strong pressure, maintains its shape, and is resistant to abrasion.

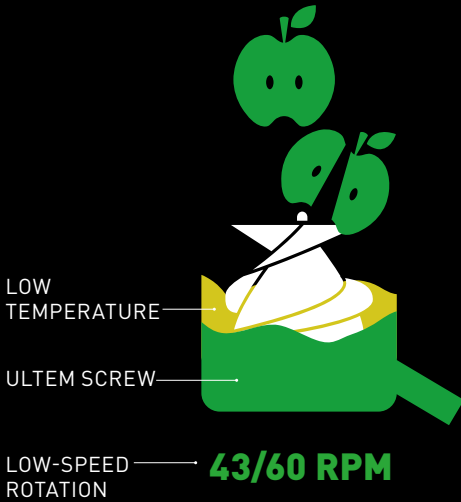


CORE TECHNOLOGY THAT
MAKES HEALTHY JUICE
"SLOW SQUEEZING"



HEAT-GENERATING
HIGH-SPEED EXTRACTION

The frictional heat generated by the rapid rotation of the metal blade destroys the nutrients of fruits and vegetables that are weak to heat, and the air introduced by the high-speed rotation accelerates oxidation. The color of the juice changes or the amount of juice is small, so the nutrients contained in the juice are less than that of low-temperature extraction.



SLOW SQUEEZING
LOW-TEMPERATURE/
LOW-SPEED EXTRACTION

A crushing blade rotating slowly at low speed cuts out the ingredients' large chunks and slowly squeezes it with the strong pressure between the screw and the strainer. This produces a greater volume of juice than high-speed extraction and minimizes the change or reduction of nutrients and the juice's taste by reducing heat generation and oxidation.

*Kim, MJ., Kim, JI., Kang, MJ. et al. Quality evaluation of fresh tomato juices prepared using high-speed centrifugal and low-speed masticating household juicers. Food Sci Biotechnol 24, 61–66 (2015). <https://doi.org/10.1007/s10068-015-0010-6>

CORE TECHNOLOGY, CORE PARTS



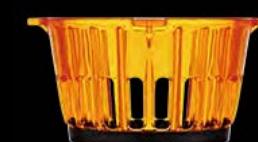
VARIOUS STRAINERS/FILTERS CAN BE SELECTED ACCORDING TO THE INGREDIENTS AND TASTE

The juice and puree of fruits and vegetables that are extracted with strong force are separated and juiced by a tiny gap between the filter/strainer designed in nano units. It is precisely designed to show the optimum extraction performance and ratio.



FINE FILTER

It is used for straining fibrous roots, stalks, or leafy vegetables. You can enjoy smooth, clear juice that thoroughly filters the puree.



BASIC FILTER

It is used to strain general ingredients, such as fruits. You can enjoy the texture of the flesh more abundantly.



ICE CREAM TRAINER

Make ice cream or gelato by straining frozen fruits or ice cubed juice frozen with various ingredients.

**CORE TECHNOLOGY,
CORE PARTS**



**THE ALL-IN-ONE
MULTI-SCREW
FOR ALL TYPES OF JUICING**

It doesn't matter what the ingredients are – you can juice vegetables and fruits that are soft or hard. You can even make ice cream.



H300E

H310A



**THE 2 IN 1 DUAL MOTOR
THAT COMBINES JUICER AND BLENDER**

Thanks to the key product element, the 2IN1 Dual Motor, you can now make healthy juices using Slow Squeeze, as well as healthy dishes using high-speed blending!

JUICER & BLENDER '2 IN 1' M100

43 RPM SQUEEZING
26,000 RPM BLENDING
2 IN 1 DUAL MOTOR

| |
|-----------------------------|
| '2-IN-1' M100 |
| 246*296*490mm (Slow juicer) |
| 186*296*528mm (Blender) |
| 9.5 kg (Slow juicer) |
| 8.6 kg (Blender) |
| 220-240 V 50/60 Hz |
| 43 rpm (Slow juicer) |
| 26,000 rpm (Blender) |
| Mega hopper, Filter type, |
| Dual motor |



JUICER MODE

2 LITER LARGE CAPACITY MEGA HOPPER
Insert whole ingredients without cutting them up



**PREPARATION UNNECESSARY
AUTOMATIC CUTTING**
Cutting blade automatically cuts the ingredients



**THE POWER OF THE DUAL MOTOR
SLOW SQUEEZE**
Healthy juices extracted gently and slowly, at 43 rpm

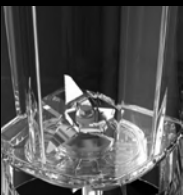


BLENDER MODE

**THE POWER OF THE DUAL MOTOR
HIGH-SPEED BLENDING**
Quick and easy crushing at 26,000 rpm



**OPTIMUM BLENDING
HIGH-STRENGTH BLADE**
Quick and easy crushing with high-strength blades



**QUICK AND EASY BLENDING
AUTOMATIC & MANUAL MODES**
5 Auto program and easy crushing at 26,000 rpm



SMOOTHIE
GRIND

ICE
CLEANING

SOUP
MANUAL



H320N

50 RPM SQUEEZING
DOUBLE-EDGED SCREW
MEGA HOPPER

| H320N |
|----------------------------|
| 243*223*462mm |
| 6.2 kg |
| 220-240 V 50/60 Hz |
| 50 rpm |
| Mega hopper, Strainer type |



2 LITER LARGE CAPACITY MEGA HOPPER

No need to prepare various ingredients – just juice all at once!

NO NEED TO CUT! AUTOMATIC CUTTING FUNCTION

The cutting blade inside the hopper automatically cuts up the ingredients, so no need for you to prep!



LEAVE NO DROP UNJUICED! HIGH-STRENGTH ULTEM SCREW

Powerful extraction made possible with the Ultem screw – highly durable and eco-friendly!



FINE STRAINER
Choose when you want a clear juice.



BASIC STRAINER
Choose when you want rich-textured juice.



CLEANER AND CLEARER JUICES! FINE, STAINLESS, MESH STRAINER

Fine, stainless, mesh strainer and pressure from the screw resulting in clearer juices!

Basic strainer and Fine strainer provided



H400

90 RPM SQUEEZING
UPGRADED MULTISCREW
MEGA HOPPER

| |
|-------------------------------|
| H400 |
| 169*261*471mm |
| 6.7 kg |
| 220-240 V 50/60 Hz |
| 90 rpm |
| Mega hopper, Multi-Screw type |



**INSERT WHOLE INGREDIENTS!
MEGA HOPPER**
Automatically cuts whole ingredients that have not been prepped and inserted whole



**EVEN WHILE YOU'RE JUICING!
ADDITIONAL INLET**
You can add additional ingredients during juicing via the upper inlet. (H300E only)



**ALL INGREDIENTS ARE OK!
ALL-IN-ONE MULTI-SCREW**
All sorts of juicing made possible with just one Multi-screw – no matter how soft or hard the ingredient, no need to change filters.



**ONE WITH THE MULTI-SCREW!
INTEGRATED SCREW
FILTER DRUM**
A new-concept drum where the filter and screw are integrated into a simple structure.



**ONE LOOK!
JUICE POCKET**
Easily check how much juice is filled in the drum with just one look at the juice pocket. No need to guess.



H310A

43 RPM SQUEEZING
MULTI-SCREW
MEGA HOPPER

| H310A |
|-------------------------------|
| 160*171.5*395mm |
| 3.6kg |
| 220-240 V 50/60 Hz |
| 43 rpm |
| Mega hopper, Multi-Screw type |



LIGHT

Small enough to fit in one hand



LIMITLESS

Big enough to fit your recipes



H300E

70 RPM SQUEEZING
MULTI-SCREW
MEGA HOPPER

| H300E |
|-------------------------------|
| 229*221*459mm |
| 6.2 kg |
| 220-240 V 50/60 Hz |
| 70 rpm |
| Mega hopper, Multi-Screw type |



SMART

Auto-juicing from start to finish



SIMPLIFIED

Only three parts to clean



H201 / H200

43 RPM SQUEEZING
MEGA HOPPER
EASY WASH FILTER

| H201 / H200 |
|--------------------------|
| [H201] 218*230*448.5mm |
| [H200] 286*176*445mm |
| [H201] 5.7 kg |
| [H200] 6.5 kg |
| 220-240 V 50/60 Hz |
| 43 rpm |
| Mega hopper, Filter type |



<WON GERMANY'S AMBIENTE AWARD,
SELECTED AS GOLD BRAND>

<WON THE MAIN PRIZE OF GERMANY'S
"IF DESIGN AWARD 2020">



FROM PREPARATION TO
EXTRACTION!

SMART JUICING PROCESS

Smart juicing process that
automatically strains everything,
even if you put in the ingredients
without trimming them



NEW AND UPGRADED! STRAINER COMPRESSION METHOD

A new compression method of
straining with powerful Ultem
screw and two compression
strainers applied



ALL-IN-ONE PARTS-TYPE THAT INCREASE SPACE EFFICIENCY

Accessories with built-in body
that improve the kitchen space
efficiency (H200 only)

LARGE 136MM INLET

Inlet that is three times bigger
than the existing 45mm size.
Juice non-trimmed ingredients
at once!



SUPERIOR-SIZED MEGA HOPPER

A large capacity of 2 liters that
strains a chamber full of fruits
and vegetables at once



EASY WASH STRAINER APPLIED

User-friendly strainer for easy
disassembly and cleaning



GLOBAL HEALTH
APPLIANCE BRAND, HUROM

HORIZONTAL
JUICER
(DU)



GLOBAL HEALTH
APPLIANCE BRAND, HUROM

FROM HOMEMADE
SEASONINGS TO PASTAS,
YOUR HELPING HAND IN THE KITCHEN

SPECIFICATIONS

| | |
|-----------------------|--------------------|
| RPM | 70-80RPM |
| DIMENSIONS (WxDxH) | 312 x 161 x 367 mm |
| WEIGHT | 4.7 kg |
| MOTOR | A/C |
| POWER CONSUMPTION | 150-200 W |
| OPERATING TIME | Under 30 minutes |
| MANUFACTURED | Made in Korea |



COMPONENTS

JUICING STEM



NOZZLE SET



MINCING STEM



ABOUT HUROM



HISTORY

●

1970-1980

1974.10.

Founded Kaesong Industrial Co., Ltd.

1979.10.

Changed the company name to Panjung Precision Co., Ltd.

●

1990

1993.06.

Obtained the invention patent for electronic vegetable juicer < "Green vegetable squeezing device" (Patent No. 100552) >

1996.07.

Changed the company name to Dongah Industrial Co., Ltd.

1998.01.

Developed and launched an electronic vegetable juicer, "Oscar"

●

2000

2004.07

Established the Chinese branch of Dongah Industrial Co., Ltd.

2005.10

Developed and released SST

2008.03

Developed a slow straining device, "Hurom"

●

2010

2011.06

Changed the company name to Hurom Co., Ltd.
Established the Japanese branch of Hurom Co., Ltd.

2011.

Completed the construction of R&D Center

2012.09

Completed the construction of Plant 2 in Gimhae Industrial Complex
Established the Chinese branch of Hurom Co., Ltd.

●

2019

2019.12

Hurom and Hurom LS divided

CONTACT US

"WE'RE LOOKING FORWARD TO RUNNING WITH YOU."

Send us an email, based on your region.

CENTRAL/SOUTH AMERICA DIVISION
jun@hurom.com

NORTH AMERICA DIVISION
jun@hurom.com

RUSSIA/CIS DIVISION
smilepro79@hurom.com

CHINA DIVISION
kijonghan@hurom.com

JAPAN DIVISION
info-hurom@huromjapan.com

INDIA DIVISION
tommykim@hurom.com

EUROPE DIVISION
kaileyk@hurom.com

ASIA DIVISION
simon@hurom.com

MIDDLE EAST DIVISION
tommykim@hurom.com

AFRICA DIVISION
hjsim@hurom.com

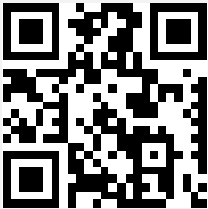
REPUBLIC OF SOUTH AFRICA DIVISION
hjsim@hurom.com

OEM/ODM DIVISION
kangmj0916@hurom.com

MORE INFORMATION

"WE WILL CONTINUE TO CHALLENGE
OURSELVES TO PROVIDE BETTER
PRODUCTS AND TECHNOLOGIES TO OUR
CUSTOMERS AND BUSINESS PARTNERS."

● **WEBSITE**
GLOBAL HUROM



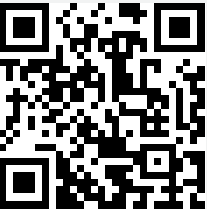
● **INSTAGRAM**
GLOBAL HUROM



● **FACEBOOK**
GLOBAL HUROM



● **YOUTUBE**
HUROM LIFE



GLOBAL HEALTH APPLIANCE BRAND

HUROM