



漢森

真空抗氧攪拌機

真空抗氧 · 鎖住營養

保養資格證

憑本資格證及香港澳門特區官方指定銷售點的發票（影印本或電子版均可），享有 1 年原廠自攜保用服務。

一. 保養範圍

1. 按《使用說明書》或《User Manual》操作而出現的問題。
2. 因原廠設計或生產錯誤出現的故障，提供維修或更換零配件。

二. 以下情況不享受保用服務

1. 正常或過度使用過程中磨損、損耗或刮花。
2. 人為誤用、疏忽引起的問題或不按《使用說明書》或《User Manual》指引操作。
3. 經過改裝或非公司授權人員拆開、更換配件或維修。
4. 含有非HANSSEM公司出廠的零配件。
5. 將產品連接到非《使用說明書》或非《User Manual》規定的電流/電壓。
6. 產品的型號、序號標籤被移除、更換、被非法冒印或於非正式認可的分銷商購買。
7. 商業用途。

三. 售後服務

1. 請先電話預約。（不接受無電話預約）
2. 按預約日期親臨客戶服務部，出示：
 - A. 發票。
 - B. 《HANSSEM漢森·真空抗氧化攪拌機保用資格證》（電子版）辦理保養服務手續。

WARRANTY CERTIFICATE

With this qualification certificate and the invoice (photocopy or electronic version) of the official designated point of sale in Hong Kong and Macau SAR, you can enjoy a 1-year original self-carrying warranty service.

1. Scope of Warranty

1. Problems arising from the operation according to the "User's Manual" or "User Manual".
2. Provide repair or replacement parts for failures due to original factory design or production errors.

2. Warranty service is not available in the following cases

1. Abrasion, wear or scratches from normal or excessive use.
2. Problems caused by human misuse, negligence or operation not in accordance with the "User's Manual" or "User Manual".
3. Modified or disassembled, replaced or repaired by non-company authorized personnel.
4. Contains spare parts not manufactured by HANSSEM.
5. Connect the product to a current/voltage not specified in the User Manual or User Manual.
6. The product's model number, serial number label has been removed, replaced, illegally counterfeited or purchased from an unofficially accredited distributor.
7. Commercial Use.

3. After Sales Service

1. Please make an appointment by phone first. (Non-reservation will not be served)
2. Visit the Customer Service Department on the appointment date and present:
 - A. Invoices.
 - B. "HANSSEM Hansen · Vacuum Antioxidant Mixer Warranty Qualification Certificate" (electronic version) to go through the maintenance service procedures.

產品查詢及客戶服務熱線 : 2815 1883
CUSTOMER SERVICE CENTER

地址：香港九龍官塘偉業街171號偉業工業大廈2字樓 (需致電預約)
2/F, Wai Yip Ind. Bldg., 171 Wai Yip Street, Kwun Tong, Hong Kong (Reservation Required)

電郵：cs@goonglobal.com

Juices and Smoothies for Everyday

OZEN Recipe Book

- Vacuum Blender -



榨汁器、攪拌機、榨汁機、高速攪拌機…
將純天然的營養製成果汁的技術一直以來不斷地在進化。

然而，缺乏膳食纖維、糖分過多的果汁，在製作過程中會引起部分營養成分流失或變質的果汁，這些果汁無法滿足我們的期待。如今，OZEN開啟了從根本上防止材料氧化、從而完美保存營養成分的真空果汁時代。

從真空攪拌機——OZEN，制作果汁的全新模式

OZEN Vacuum Blender

用真空攪拌機OZEN開始“抗”氧化果汁排毒
把純天然裝進真空果汁裡





真空攪拌機——OZEN 製作果汁的全新模式

現代人經常在外面吃飯，養成了不規則的飲食習慣，因此要盡可能去保持人體營養的均衡，而最方便有效的方法就是每天喝一杯新鮮的蔬菜汁或果汁。

用手擠壓材料而榨出汁的榨汁器、通過刀片的旋轉而粉碎材料的攪拌機、榨汁後把纖維素過濾掉的榨汁機，還有比普通攪拌機具有更強粉碎力甚至可以粉碎果皮和籽的高速攪拌機等等，一直以來，用蔬菜或水果的製作果汁的技術可謂是層出不窮。而以綜合生活解決方案為宗旨的漢森則是從最基本的“怎樣粉碎”，更進一步去換位思考“在什麼樣的狀態下粉碎”。隨之，漢森提出了通過從根本上防止材料氧化以保存營養的解決方案——

“真空果汁”，開啟了新果汁時代。

在真空狀態下高速攪拌材料的真空果汁製作機它就是“OZEN”。



真空技術

在真空狀態下攪拌，最大程度地減少營養素的破壞，防止產生泡沫及分層現象。通過真空過程而使粒子膨脹起來，這種狀態下的材料會比不是真空下的狀態粉碎得更細膩。



一鍵操作

從真空到攪拌，只用一個自動模式按鈕就可以做到。當然也可以通過手動操作分別使用真空和攪拌功能，還可以通過調速製作符合自己口味的果汁。



三重安全裝置

上蓋的內部與攪拌杯的蓋子完美契合的真空區，上蓋也是包圍著攪拌杯的鎖定裝置，攪拌杯上還安裝了“咔嚓”一聲就可以轉動加鎖的安全裝置，三重保險讓您使用起來更加安心。



細膩粉碎

裝有6個高強度刀刃的六葉片，發動機每分鐘的旋轉數為24000rpm，這種強力的發動機可以將果皮、籽、冰塊、冷凍食品都粉碎得非常細膩。原封不動的保存原有的纖維素，同時將粒子攪拌得更加細膩。



方便清洗

攪拌杯與刀刀可以完全分離，更方便清洗。可以與一般的榨汁機比較一下，一般的榨汁機由於不方便拆分或清洗，因此使用次數會越來越減少，又不能將刀刀完全拆分出來，清洗的時候也很危險。



新鮮保管

把食物放在專用容器裡保管，可以將材料或飲料的新鮮度保持在最好的狀態。真空榨汁杯使用了不含環境激素的Tritan (BPA free) 材質，保管容器也使用了耐熱、耐用的SAN材質。



一次攪拌可以製作三天的真空果汁

每天早上我們都忙於準備上班或上學。一分鐘都覺得很可貴，這時OZEN的真空功能會大顯身手。真空狀態下的果汁文至少可以保管三天(需存放於雪櫃內)，根據材料的不同，最長可以保管一周。兩到三天製作一次，不妨定下製作早餐果汁的時間。將攪拌好的果汁分別放進足夠大的真空保管容器裡，經過“一分鐘真空”後冷藏保管。這樣就在喝之前，可以一直保持新鮮的狀態。看到冰箱裡各種顏色的果汁，彷彿提前擁有了幾天的健康一樣讓人感到欣



比較一下經過OZEN“一分鐘真空”過程的材料體積。抽出容器內部的空氣，可以看到真空後的棉花糖的體積比真空前的體積更加膨脹。攪拌蔬菜水果的時候也一樣，經過真空過程，材料的粒子會膨脹起來，因此會粉碎得更佳細膩。

真空保管各種食材

真空保管是使多種食材長時間保持新鮮度的最有效的方法。OZEN真空攪拌機不僅可以用於製作果汁，也可以當做廚房用品，用處也非常多。紫菜、燕麥片、堅果等容易潮濕的食材，經過真空過程可以保持最佳新鮮度。穀物類、豆類、籽等也可以經過細膩的攪拌後真空保管，方便作為果汁或冰沙的材料。不管是什麼樣的食材，想要保持新鮮度就讓它進入真空狀態吧。

單購買真空容器請諮詢銷售點。



利用OZEN真空攪拌機的
最有效方法，
都在《OZEN食譜》中。

製作果汁的全新模式，OZEN
一天喝一杯，用果汁排毒
為所有家人準備的“每日果汁”
專為媽媽準備的“美顏果汁”
專為爸爸準備的“排毒果汁”
專為老年人準備的“活力果汁”
專為孩子們準備的“成長發育果
汁” OZEN真空容器使用小貼士

OZEN
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Juices and Smoothies for Everyday

OZEN Recipe Book

- Vacuum Blender -



From squeezers and blenders to juice extractors and high-speed blenders, juice-processing technology has evolved in diverse directions. However, nobody wants juice that is low in fiber or high in sugar or juice in which all the nutrients have been lost or damaged. Now, the OZEN applies vacuum technology to create healthy and nutrient-rich juices.

**The OZEN
vacuum blender :
A new paradigm for
juice-processing
technology**

OZEN Vacuum Blender

Antioxidant-rich detox juice packed with natural nutrients
made possible with the OZEN vacuum blender





The OZEN vacuum blender : A new paradigm for juice-processing technology

In modern society, we tend to have meals at irregular times and eat too much fast food, raising the need for people to make greater efforts to maintain a balanced diet. One of the most convenient yet effective ways to do so is to drink a glass of juice made with fruits and vegetables. Over the years, juice-making technology has made great strides, from squeezers used to extract juice by pressing fruits or vegetables by hand and blenders that chop and grind the ingredients with revolving blades to juicers that extract juice from the ingredients and filter out the fiber as well as high-powered blenders that finely grind even the peels and seeds of the fruits and vegetables.

However, Hanssem, a total living and lifestyle solution provider, has gone a step further by addressing the issue of how to blend ingredients in such a way that oxidation is prevented and the nutrients are preserved. The answer to this question is the OZEN, a high-velocity vacuum blender.



Vacuum technology

Blending ingredients in a vacuum minimizes nutrient loss and reduces foam formation and juice separation. As the particles of the ingredients expand in a vacuum, they can be blended more finely than if they were in a non-vacuum state.



Fine blend

The six-pronged blade and 24,000-rpm turbo motor finely blends peels, seeds, ice cubes, and frozen foods into fine particles while preserving the fiber.



One-touch control

One push of a button is all it takes to initiate and complete the entire vacuum and blending process. Of course, users may switch to manual control and perform the vacuum and blending functions separately at variable speeds.



Easy cleaning

The pitcher and blade can be completely separated for easy and convenient cleaning. The parts of many other juicers are difficult to separate, making cleaning a hassle, or are completely inseparable, putting the user at risk when attempting to clean the blades.



Three safety features

The incredibly tight vacuum seal between the inside of the top cap and top of the pitcher, the high-quality top cap that covers the pitcher, and the interlock system between the pitcher and the base of the blender ensure user safety.



Fresh storage

You can use the OZEN's containers to store juice or ingredients, keeping them as fresh as possible. The vacuum pitcher is made from BPA-free Tritan, which contains no endocrine disruptors, while the storage container is made from a durable, heat-resistant material.



Make a three-day supply of vacuum-processed juice in only one blending session

During your busy mornings, the OZEN vacuum blender is crucial, as it produces juice in a vacuum and keeps it fresh for anywhere from three to seven days, depending upon the ingredients used. You can even conveniently set the “blending time” to make juice once every two to three days. After the “One-minute Vacuum” blending process, you can store some of the juice in the vacuum-sealed containers and keep it in the refrigerator. By doing so, you can enjoy fresh juice every morning, feeling healthier every time you look at the bright-colored drinks that fill your refrigerator.



Comparison of food volume before and after the OZEN’s “One-minute Vacuum” blending process

Since all air was removed from inside the container, the marshmallow has expanded visibly in the vacuum created. Is it due to such expansion of ingredients in the vacuum that the OZEN is able to grind them so finely.

Food storage in a vacuum

The vacuum containers of the versatile OZEN blender can be used as storage containers for dried food, such as cereal and nuts, ensuring maximum freshness. You can also grind grains, beans, or seeds and store them in the OZEN’s vacuum-sealed containers for use when making juices or smoothies. No matter which ingredients you use, storing food in a vacuum-sealed container is perhaps the best way to keep it fresh for a long period of time.

Please contact Customer Service to ask about purchasing vacuum containers separately.



**The OZEN Recipe Book
shows readers how to get
the most out of the OZEN
vacuum blender.**

New Paradigm of Juice Processing
Technology, OZEN

Detox Juice, One Cup a Day

“Everyday Juice” for the Whole Family

“Beauty Juice” for Mothers

“Detox Juice” for Fathers

“Energy Juice” for Seniors

“Growth-boost Juice” for Kids

Tips for using the OZEN
vacuum containers

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