## Omega J8007S

# Omega Cold Press Juicer Machine Instruction Manual

Model: J8007S

Brand: Omega

Introduction Key Features Components Setup Operation Maintenance Troubleshooting Specifications Warranty & Support

## 1. Introduction

The Omega Cold Press Juicer Machine (Model J8007S) is a versatile nutrition system designed to extract juice from various fruits, vegetables, and leafy greens. Utilizing a slow masticating process at 80 RPM, it minimizes heat buildup and oxidation, aiming to preserve nutrients and enzymes. Beyond juicing, this system can also be used to prepare nut butters, baby food, soy/nut milks, pasta, and other healthy snacks.




Image 1.1: The Omega Cold Press Juicer Machine (Model J8007S) in silver, shown with fresh carrots and a glass of extracted juice, highlighting its primary function.

## 2. Key Features

- **Low 80 RPM Rotation Speed:** Minimizes heat buildup and oxidation, preserving enzymes and nutrients.
- **Masticating Technology:** Grinds and presses produce to extract maximum juice yield from various ingredients, including wheatgrass and leafy vegetables.
- **Multi-Purpose Functionality:** Capable of making nut butters, baby food, soy/nut milks, pasta, and sorbets in addition to juicing.
- **Durable Construction:** Features metal screens and thick plastic components for longevity.
- **Quiet Operation:** Designed for quieter performance compared to centrifugal juicers.
- **Efficient Pulp Ejection:** Produces very dry pulp, indicating efficient juice extraction.
- **Easy to Clean:** Components are designed for quick and simple cleaning.




Image 2.1: A visual representation of the diverse range of foods the Omega Juicer can process, including leafy greens, wheatgrass, vegetables, fruits, nuts, and ingredients for pasta, sorbet, and baby food.




Image 2.2: An illustration highlighting the benefits of cold press juicing, such as immune system boost, potent antioxidants, and effective nutrient extraction.

## 3. Components and Parts

The Omega Cold Press Juicer Machine consists of several key components that work together to process ingredients. Familiarize yourself with these parts before assembly and operation.




Image 3.1: All major components of the Omega Juicer laid out, including the motor base, juicing drum, auger, juicing screen, end cap, food pusher, juice and pulp containers, and cleaning brush.

1. **Motor Base:** The main unit housing the motor and controls.
2. **Hopper/Feed Chute:** Where ingredients are fed into the juicer.
3. **Juicing Drum:** The transparent chamber where the juicing process occurs.
4. **Auger (Masticating Gear):** The spiral-shaped component that crushes and presses ingredients.
5. **Juicing Screen:** Filters the juice from the pulp.
6. **Adjustable End Cap:** Controls the pressure inside the juicing drum for different types of produce.
7. **Food Pusher:** Used to gently guide ingredients down the feed chute.
8. **Juice Container:** Collects the extracted juice.
9. **Pulp Container:** Collects the expelled pulp.
10. **Cleaning Brush:** For easy cleaning of the screen and other parts.
11. **Homogenizing Blanks/Nozzles:** Additional attachments for making nut butters, sorbets, and pasta.

## 4. Setup and Assembly

Before first use, wash all removable parts with warm, soapy water. Rinse thoroughly and dry. Ensure the motor base is unplugged from the power outlet during assembly.

1. Place the motor base on a stable, flat surface.
2. Attach the juicing drum to the motor base by aligning the arrow on the drum with the arrow on the base and twisting clockwise until it locks into place.
3. Insert the auger into the juicing drum, ensuring it is seated firmly.
4. Place the juicing screen over the auger, aligning the notches.
5. Attach the adjustable end cap to the front of the juicing drum by twisting it clockwise until secure. The end cap has

settings for different types of produce; start with a medium setting for general juicing.

6. Place the juice container under the juice spout and the pulp container under the pulp ejection port.
7. Attach the hopper/feed chute to the top of the juicing drum.




Image 4.1: A detailed view of the adjustable end cap, showing the 'OPEN' and 'CLOSE' markings, which control the pressure for optimal juicing of various ingredients.

## 5. Operating Instructions

### 5.1 General Juicing

1. Ensure the juicer is properly assembled and the juice and pulp containers are in place.
2. Plug the power cord into a grounded electrical outlet.
3. Prepare your ingredients: Wash fruits and vegetables thoroughly. Cut ingredients into pieces small enough to fit into the feed chute. Remove large seeds, pits, and hard skins (e.g., pineapple skin).
4. Turn the juicer ON.

5. Slowly feed ingredients into the chute. Use the food pusher only when necessary to gently guide ingredients down. Do not force ingredients.
6. For optimal yield, alternate between soft and hard ingredients. For leafy greens, roll them into a tight ball before feeding.
7. Adjust the end cap setting as needed: a tighter setting for softer fruits and leafy greens, and a looser setting for harder vegetables.
8. Once juicing is complete, turn the juicer OFF and unplug it.




Image 5.1: The Omega Juicer actively processing ingredients, with green juice accumulating in the collection cup and dry pulp being expelled into the waste container, demonstrating its efficient separation.




Image 5.2: A visual representation of the dry pulp produced by the juicer, indicating high juice extraction efficiency, alongside a glass of fresh green juice.

### 5.2 Making Nut Butters

To make nut butters, replace the juicing screen and end cap with the homogenizing blank and appropriate nozzle (usually the solid one). Use raw, unsalted nuts. Feed nuts slowly into the chute. You may need to pass the butter through the machine multiple times for a smoother consistency.

### 5.3 Making Frozen Desserts/Sorbets

For frozen desserts, use frozen fruit (slightly thawed for a few minutes). Replace the juicing screen and end cap with the homogenizing blank and appropriate nozzle. Feed frozen fruit slowly. For best results, use a variety of frozen fruits.

### 5.4 Making Pasta

The juicer can extrude pasta dough. Prepare your pasta dough according to a recipe. Replace the juicing screen and end cap with the homogenizing blank and one of the pasta nozzles. Feed small, flattened pieces of dough into the chute. Cut the pasta to your desired length as it extrudes.

## 6. Maintenance and Cleaning

Regular cleaning ensures optimal performance and longevity of your Omega Juicer. Always unplug the unit before cleaning.

1. **Immediate Cleaning:** For easiest cleaning, disassemble and rinse all removable parts immediately after use. This prevents pulp from drying and sticking.
2. **Washing Parts:** Wash the juicing drum, auger, screen, end cap, food pusher, and containers with warm, soapy water. Use the provided cleaning brush to scrub the juicing screen thoroughly, as small fibers can get lodged in the mesh.
3. **Rinsing:** Rinse all parts under running water until all soap residue is gone.
4. **Drying:** Allow all parts to air dry completely before reassembling or storing.
5. **Motor Base:** Wipe the motor base with a damp cloth. Never immerse the motor base in water or any other liquid.
6. **Storage:** Store the juicer in a clean, dry place, away from direct sunlight and extreme temperatures.




Image 6.1: The Omega Juicer on a kitchen counter, with its components disassembled for cleaning, and the cleaning brush visible, illustrating the ease of maintenance.

## 7. Troubleshooting

| Problem | Possible Cause | Solution |
|---|---|---|
| Juicer does not turn on. | Not plugged in; power switch off; safety mechanism not engaged. | Ensure power cord is securely plugged in. Turn power switch ON. Check that all parts are correctly assembled and locked into place. |
| Low juice yield or wet pulp. | End cap setting too loose; ingredients fed too quickly; screen clogged. | Adjust end cap to a tighter setting. Feed ingredients slower. Disassemble and clean the screen if clogged. |
| Machine stops during operation. | Overload protection activated; hard object jammed. | Turn OFF and unplug. Remove any jammed ingredients. Let the motor cool down for 15-30 minutes before restarting. |
| Excessive vibration or noise. | Improper assembly; foreign object inside. | Disassemble and reassemble all parts, ensuring they are correctly aligned and locked. Check for any foreign objects. |
| Pulp chute clogging. | Feeding too much fibrous material at once; end cap setting too tight. | Feed fibrous ingredients slowly and in smaller amounts. Adjust end cap to a slightly looser setting. |

## 8. Specifications

| Attribute | Detail |
|---|---|
| Brand | Omega |
| Model Name | Juicer (J8007S) |
| Color | Silver |
| Product Dimensions (D x W x H) | 19.69"D x 7.09"W x 13"H |
| Item Weight | 14.3 pounds |
| Maximum Power | 200 Watts |
| Voltage | 120 Volts |
| Rotation Speed | 80 RPM (Revolutions Per Minute) |
| Blade Material | Stainless Steel |
| Power Source | Corded Electric |
| Recommended Uses | Fruits, Vegetables, Nuts, Making Pasta, Healthy Snacks |
| Product Care Instructions | Hand Wash Only |
| UPC | 707430971589, 737416080073, 778295166007 |

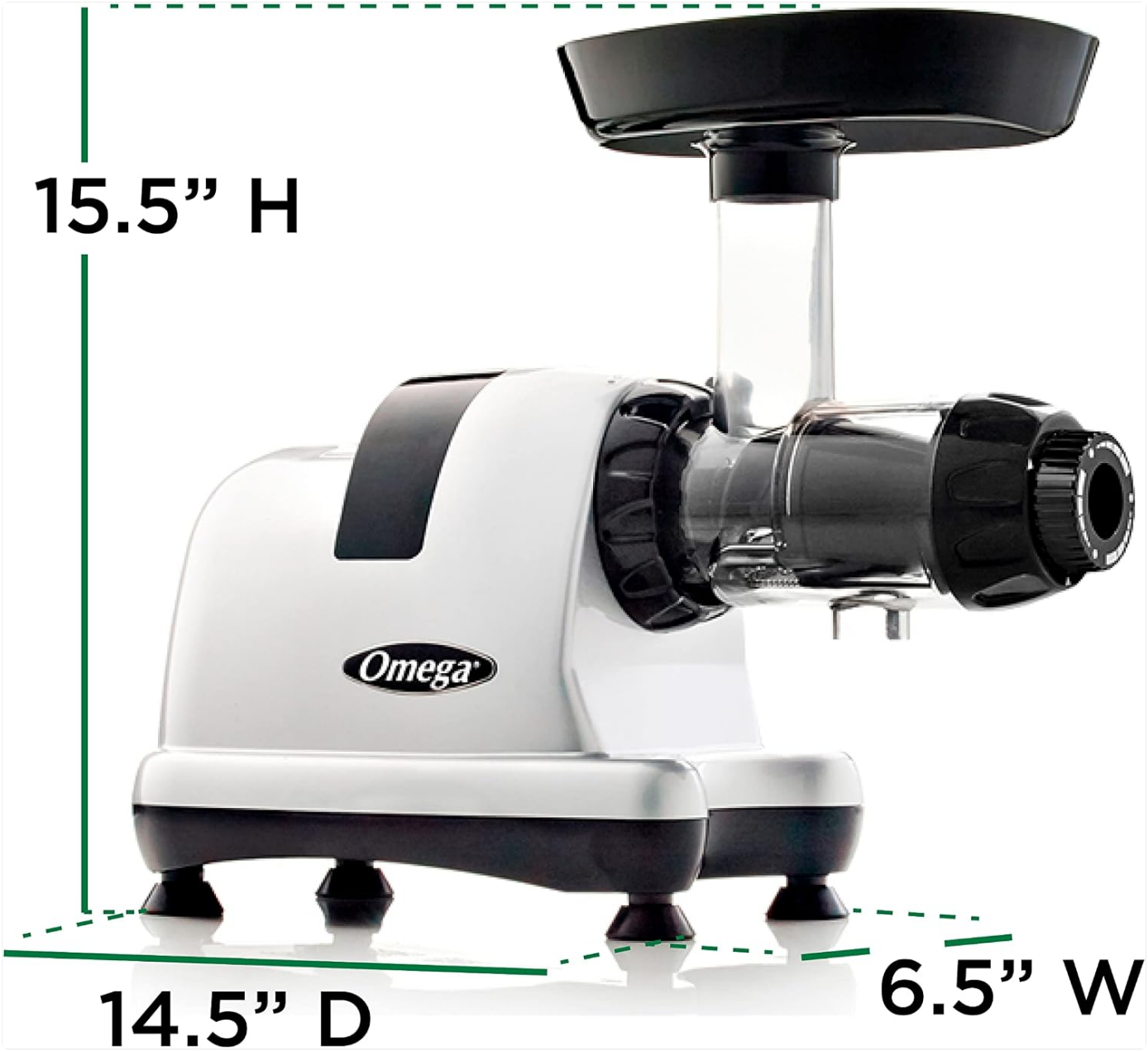



Image 8.1: A diagram illustrating the physical dimensions of the Omega Juicer, providing measurements for height, width, and depth.

## 9. Warranty and Support

For specific warranty details and to register your product, please refer to the official Omega website or the documentation included with your purchase. Omega offers various protection plans for extended coverage.

- **Protection Plans:** Optional 3-Year and 4-Year protection plans are available for purchase to extend coverage beyond the standard manufacturer's warranty.
- **Customer Support:** For technical assistance, parts, or service, please visit the official Omega website or contact their customer service department.
- **Online Resources:** Additional information, recipes, and FAQs may be found on the**Omega Store on Amazon**.

© 2024 Omega. All rights reserved.
This manual is for informational purposes only. Specifications are subject to change without notice.