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Omega VSJ843QS

Omega VSJ843QS Cold Press Vertical Juicer User Manual

Model: VSJ843QS

1. Introduction

Thank you for purchasing the Omega VSJ843QS Cold Press Vertical Juicer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new juicer. Please read this manual thoroughly before first use and retain it for future reference.



Figure 1: Omega VSJ843QS Cold Press Vertical Juicer with various produce.

2. Important Safety Information

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances.

- Read all instructions before operating the juicer.
- Do not immerse the motor base in water or other liquids.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Always ensure the juicer is properly assembled before operation.
- Do not put fingers or other objects into the feed chute while the appliance is operating. If food becomes lodged in

the feed chute, use the food pusher provided.

- Do not use the appliance for anything other than its intended use.

3. Components and Parts

Familiarize yourself with the parts of your Omega VSJ843QS juicer for proper assembly and operation.

- Motor Base
- Hopper/Lid with Feed Chute
- Juicing Bowl
- Auger (3-stage)
- Strainer (Fine)
- Spinning Brush
- Pulp Container
- Juice Container
- Food Pusher
- Cleaning Brush



Figure 2: The powerful 3-stage auger, designed for efficient juice extraction.

4. Setup and Assembly

Before first use, wash all removable parts in warm, soapy water. Rinse thoroughly and dry.

1. Place the motor base on a stable, flat surface.
2. Insert the juicing bowl onto the motor base, aligning the red dots.
3. Place the spinning brush inside the strainer, then insert both into the juicing bowl.
4. Insert the auger into the center of the strainer, pressing down firmly until it clicks into place.
5. Attach the hopper/lid by aligning the red dot on the lid with the red dot on the juicing bowl, then twist clockwise until it locks securely.
6. Position the pulp container under the pulp spout and the juice container under the juice spout.



Figure 3: The Omega juicer fully assembled and ready for use, with fresh juice prepared.

5. Operating Instructions

Follow these steps for optimal juicing results.

1. Prepare your ingredients: Wash fruits and vegetables thoroughly. Cut ingredients into pieces that fit easily into the feed chute. Remove large seeds, pits, and hard peels.
2. Ensure the juice tap is closed if you wish to mix juice inside the bowl or make nut milks.
3. Plug the juicer into a grounded electrical outlet.
4. Turn the power switch to the "ON" position.
5. Slowly feed ingredients into the feed chute. Use the food pusher only when necessary to guide ingredients. Do not force ingredients.
6. The juicer will extract juice into the juice container and eject pulp into the pulp container.
7. Once juicing is complete, turn the power switch to the "OFF" position and unplug the unit.
8. Open the juice tap to dispense any remaining juice.



Figure 4: Demonstrating maximum juice output with juice flowing into a pitcher.

Reverse Function

If ingredients become jammed or the juicer stops, switch the power to "REV" (Reverse) for a few seconds to dislodge the blockage. Then, switch back to "ON" to resume juicing.



Figure 5: The ON/REV switch, used to prevent clogs and ensure efficient juicing.

Cold Press Technology

The Omega VSJ843QS operates at a slow 43 RPM, utilizing cold press technology. This gentle squeezing action minimizes heat buildup and oxidation, preserving enzymes, vitamins, and flavor in your juice.



Figure 6: Illustration of the cold press technology, highlighting its ability to extract maximum nutrients.

Nut Milk Preparation

This juicer is capable of making nut milks. For best results, soak nuts overnight, then process them through the juicer, optionally adding water slowly through the feed chute.



Figure 7: The juicer in action, demonstrating its capability to produce nut milk from soaked almonds.

6. Maintenance and Cleaning

Regular cleaning ensures the longevity and optimal performance of your juicer.

Daily Cleaning

1. Unplug the juicer from the power outlet.
2. Disassemble all removable parts: hopper/lid, juicing bowl, auger, strainer, spinning brush, pulp container, and juice container.
3. Rinse all parts under running water to remove large pulp residues.
4. Use the provided cleaning brush to scrub the strainer thoroughly, ensuring all mesh holes are clear.
5. Wash all removable parts with warm, soapy water. All removable parts are dishwasher safe.
6. Rinse thoroughly and allow to air dry completely before reassembling or storing.
7. Wipe the motor base with a damp cloth. Never immerse the motor base in water.

Auto Cleaning System

The auto cleaning system helps keep the screen clear during operation and simplifies initial cleanup. After juicing, close the juice tap, pour a glass of water into the feed chute while the juicer is running, and let it run for a few seconds. This will rinse out much of the remaining pulp.

7. Troubleshooting

If you encounter issues with your juicer, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Juicer does not turn on.	Not plugged in; parts not assembled correctly; power switch off.	Ensure plug is securely in outlet; check that all parts are locked into place (red dots aligned); turn switch to "ON".
Juicer stops during operation.	Ingredients jammed; motor overload.	Switch to "REV" for a few seconds, then back to "ON". If it still doesn't work, disassemble, clear blockage, and reassemble. Cut ingredients into smaller pieces.
Excessive pulp in juice.	Strainer clogged; soft ingredients.	Clean strainer thoroughly. For very soft fruits, consider mixing with harder vegetables or processing twice.
Low juice yield.	Ingredients not fresh; strainer clogged; improper feeding speed.	Use fresh produce. Clean strainer. Feed ingredients slowly and steadily.

8. Product Specifications

- **Model Name:** VSJ843QS Vertical Masticating Juicer
- **Brand:** Omega
- **Color:** Silver
- **Special Feature:** Pulp Control
- **Product Dimensions:** 9.14"D x 15.67"W x 9.49"H
- **Finish Type:** Silver
- **Recommended Uses:** Carrot, Fruits, Vegetables, Soybeans
- **Product Care Instructions:** Dishwasher Safe (removable parts)
- **Maximum Power:** 150 Watts
- **Power Source:** Corded Electric
- **Blade Material:** Stainless Steel
- **Voltage:** 120V
- **Number of Speeds:** 1 (Slow Masticating)
- **Item Weight:** 11.5 pounds
- **UPC:** 737416084316



Figure 8: Key dimensions of the Omega VSJ843QS juicer.

9. Warranty and Support

The Omega VSJ843QS Juicer comes with a**15-year warranty**, covering parts and performance.
For warranty claims, technical support, or replacement parts, please contact Omega customer service. Refer to the official Omega website or your purchase documentation for the most current contact information.

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