

## Omega VRT350

# Omega VRT350 Low Speed Masticating Juicer Instruction Manual

MODEL: VRT350

## Product Overview

The Omega VRT350 vertical masticating style juicer offers high efficiency in a compact vertical design. Operating at a low speed of 80 RPM, this juicer gently processes ingredients by squeezing rather than grinding. This method helps preserve the juice's natural color, taste, vitamins, and nutrients, allowing the juice to be stored for up to 72 hours without significant degradation or separation.

Its dual-stage juice processing system ensures maximum juice extraction from a variety of produce, including fruits, vegetables, leafy greens, and wheatgrass, resulting in a high yield and very dry pulp. The VRT350 is designed for ease of use and cleaning, making it a versatile addition to any kitchen.

## Key Features

- **Low Speed Masticating System:** Processes at 80 RPM to minimize heat buildup and oxidation, preserving enzymes and nutrients.
- **Dual-Stage Juice Processing:** Crushes and then squeezes produce for maximum juice yield and dry pulp.
- **Extended Juice Storage:** Juice can be stored for up to 72 hours without degradation.
- **Compact Vertical Design:** Saves countertop space.
- **Versatile Operation:** Features On, Off, and Reverse settings for efficient juicing and unclogging.
- **Over-sized Spout:** Facilitates easy pouring of juice.

## Components

The Omega VRT350 juicer consists of several key components designed for optimal performance and ease of assembly:

- **Motor Base:** The main unit housing the motor and controls.
- **Juicing Bowl:** The transparent chamber where juicing occurs.

- **Auger:** The screw-like component that crushes and presses ingredients.
- **Screen:** Filters the juice from the pulp.
- **Hopper:** The top feeding chute for ingredients.
- **Pusher:** Used to guide ingredients into the hopper.
- **Pulp Container:** Collects the ejected pulp.
- **Juice Container:** Collects the extracted juice.
- **Cleaning Brush:** For easy cleaning of components.

## Setup

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Before first use, wash all removable parts with warm, soapy water. Rinse thoroughly and dry. Ensure the juicer is unplugged during assembly.

1. Place the **Juicing Bowl** onto the **Motor Base**, aligning the arrows or indicators for a secure fit.
2. Insert the **Screen** into the **Juicing Bowl**.
3. Place the **Auger** into the center of the **Screen**, ensuring it sits firmly.
4. Attach the **Hopper** to the top of the **Juicing Bowl**, twisting until it locks into place.
5. Position the **Pulp Container** and **Juice Container** under their respective spouts.



Figure 1: Fully assembled Omega VRT350 Juicer.

## Operating Instructions

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1. Ensure the juicer is properly assembled and the containers are in place.
2. Plug the juicer into a grounded electrical outlet.
3. Prepare your fruits and vegetables by washing them thoroughly. Cut larger items into pieces that fit easily into the hopper. Remove hard pits from fruits.

4. Turn the juicer ON using the switch on the base.
5. Slowly feed the prepared ingredients into the hopper. Use the **Pusher** gently to guide ingredients down, avoiding excessive force.
6. Observe the juice collecting in the **Juice Container** and pulp in the **Pulp Container**.
7. If ingredients become jammed, switch the juicer to the 'Reverse' (REV) setting for a few seconds to clear the blockage, then switch back to 'On' to continue juicing.
8. Once juicing is complete, turn the juicer OFF and unplug it from the outlet.

## Maintenance and Cleaning

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

1. Disassemble the juicer by removing the hopper, auger, screen, and juicing bowl from the motor base.
2. Empty the **Pulp Container** and **Juice Container**.
3. Rinse all removable parts under warm running water. Use the provided **Cleaning Brush** to remove any stubborn pulp, especially from the screen.
4. Wash all removable parts with warm, soapy water. The manufacturer recommends hand washing only. Do not place parts in a dishwasher.
5. Wipe the **Motor Base** with a damp cloth. Do not immerse the motor base in water.
6. Allow all parts to dry completely before reassembling or storing.

## Troubleshooting

- **Juicer not turning on:** Ensure all parts are correctly assembled and locked into place. The safety mechanism prevents operation if components are not properly aligned.
- **Ingredients getting stuck/clogging:** Use the 'Reverse' (REV) function to clear blockages. Cut fibrous ingredients into smaller pieces. Alternate between soft and hard ingredients.
- **Excessive pulp in juice:** Ensure the screen is clean and free from blockages. The dual-stage system is designed to minimize pulp, but some fine pulp is normal.
- **Low juice yield:** Ensure ingredients are fresh. The low-speed masticating process is highly efficient; very dry pulp indicates good extraction.

## Specifications

Brand	Omega
Model Name	VRT350
Color	Red
Special Feature	Portable
Recommended Uses	Fruits, Vegetables, Leafy Greens, Wheatgrass
Product Care Instructions	Hand Wash Only
Capacity	4 Pounds

<b>Power Source</b>	Corded Electric
<b>Blade Material</b>	Stainless Steel
<b>Is Dishwasher Safe</b>	No
<b>Product Dimensions</b>	13 x 12 x 15 inches
<b>Item Weight</b>	19.45 pounds
<b>Material</b>	Plastic

## Warranty and Support

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The Omega VRT350 Juicer is backed by a 10-year warranty, reflecting the manufacturer's commitment to quality and durability. For warranty claims, technical support, or replacement parts, please contact Omega customer service directly. Refer to the contact information provided in your product packaging or on the official Omega website.