

## Aroma Housewares 2810

# OMRA 2810 - 0.5 HP Electric Tomato Machine User Manual

Brand: Aroma Housewares

## 1. INTRODUCTION

The OMRA 2810 Electric Tomato Machine is designed for efficient processing of fruits and vegetables. It effectively separates seeds, peels, and fibrous parts, making it ideal for preparing various food items such as sweet tomato sauces, ketchup, vegetable purees, pie fillings, apple sauce, fruit and berry jams, marmalades, and other preserves.

This machine is suitable for both home use and light commercial applications, offering robust performance and durability.

## 2. PRODUCT OVERVIEW AND COMPONENTS

The OMRA 2810 features a sturdy construction with high-quality materials to ensure longevity and reliable operation.



Figure 1: OMRA 2810 Electric Tomato Machine

## Key Components:

- **Body:** Constructed from die-cast aluminum and epoxy acrylic resin, providing a durable and stable base.
- **Motor:** A powerful 0.50 HP motor drives the processing mechanism, capable of handling up to 700 lbs of produce per hour.
- **Gears:** Main gears are made of steel for robust and consistent performance.
- **Bushings:** Equipped with self-lubricating bushings, eliminating the need for regular maintenance.
- **Feed Hopper:** Made from 18/10 stainless steel, designed for easy loading of fruits and vegetables.
- **Bottom Tray:** Also made from 18/10 stainless steel, for collecting processed material.
- **Nylon Brush:** Integrated into the design for efficient separation.

## 3. SETUP INSTRUCTIONS

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1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage during transit.
2. **Assembly:** Ensure the stainless steel feed hopper and bottom tray are securely attached to the main processing unit. Refer to the product diagram for correct placement.
3. **Placement:** Place the machine on a stable, flat, and clean surface. Ensure there is adequate space around the machine for operation and ventilation.
4. **Power Connection:** Connect the power cord to a standard 110 Volt electrical outlet. Ensure the outlet is properly grounded.
5. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food using warm soapy water. Rinse thoroughly and dry.

## 4. OPERATING INSTRUCTIONS

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1. **Preparation:** Wash and prepare your fruits or vegetables (e.g., tomatoes, apples) by removing any stems or large blemishes. Cut larger items into manageable pieces that fit into the feed hopper.
2. **Power On:** Turn on the machine using the designated power switch.
3. **Feeding Produce:** Carefully feed the prepared produce into the stainless steel feed hopper. Do not overload the hopper or force produce into the machine. Allow the machine to process at its own pace.
4. **Collection:** The processed puree or sauce will exit through the main outlet into the bottom tray, while seeds and peels will be separated and discharged through a different opening.
5. **Capacity:** The machine is designed to process approximately 700 lbs of produce per hour. Monitor the output and adjust feeding speed as necessary.
6. **Power Off:** Once processing is complete, turn off the machine and unplug it from the power outlet before cleaning or disassembling.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning and minimal maintenance will ensure the longevity and optimal performance of your OMRA 2810.

- **Cleaning After Use:** Immediately after each use, disassemble the feed hopper, bottom tray, and processing unit components that come into contact with food. Wash these parts thoroughly with warm, soapy water. Use a soft brush if necessary to remove any residue.
- **Rinsing and Drying:** Rinse all cleaned parts with clean water and dry them completely before

reassembly or storage. This prevents water spots and potential corrosion.

- **Motor Unit:** The motor unit and main body should be wiped clean with a damp cloth. Do not immerse the motor unit in water or spray it directly with water.
- **Lubrication:** The machine features self-lubricating bushings, which means no additional lubrication is required for these components.
- **Storage:** Store the machine in a clean, dry place when not in use.

## 6. TROUBLESHOOTING

If you encounter issues with your OMRA 2810, please review the following common troubleshooting steps:

- **Machine Not Starting:**

- Ensure the power cord is securely plugged into a functional 110 Volt outlet.
- Check if the power switch is in the 'ON' position.
- Verify that the circuit breaker has not tripped.

- **Poor Processing/Low Output:**

- Ensure produce is cut into appropriate sizes and not overloading the hopper.
- Check that all components are correctly assembled and securely fastened.
- Clean any potential blockages in the processing unit or discharge outlets.

- **Unusual Noise:**

- Turn off the machine immediately and unplug it.
- Inspect for any foreign objects that may have entered the machine.
- Ensure all parts are correctly assembled and tightened.

If problems persist after attempting these steps, please contact customer support.

## 7. SPECIFICATIONS

Feature	Detail
Brand	Aroma Housewares (OMRA)
Model Number	2810
Motor Power	0.5 HP
Voltage	110 Volts
Materials	Die-cast aluminum, Epoxy acrylic resin, Steel, 18/10 Stainless Steel
Processing Capacity	Up to 700 lbs per hour
Origin	Made in Italy

## 8. WARRANTY AND SUPPORT

The OMRA 2810 Electric Tomato Machine comes with a **3-year warranty** from the date of purchase, covering manufacturing defects under normal use.

For warranty claims, technical assistance, or any questions regarding the operation or maintenance of your machine, please contact the retailer or manufacturer's customer support. Please have your model number (2810) and proof of purchase available when contacting support.

## Related Documents - 2810

 <p>instruction manual NFD-815D Digital Food Dehydrator</p> <p>Questions or concerns about your Aroma product? www.AromaCustomerSupport 1-800-278-6286</p>	<p><a href="#">NutriWare NFD-815D Digital Food Dehydrator Instruction Manual</a></p> <p>User manual for the Aroma NutriWare NFD-815D Digital Food Dehydrator. Covers important safeguards, operation, cleaning, recipes, and warranty from Aroma Housewares.</p>
 <p>instruction manual AWT-1503S Buffet Server &amp; Warming Tray</p> <p>Questions or concerns about your Aroma product? www.AromaCustomerSupport 1-800-278-6286</p>	<p><a href="#">Aroma AWT-1503S Buffet Server &amp; Warming Tray Instruction Manual</a></p> <p>Comprehensive instruction manual for the Aroma AWT-1503S Buffet Server &amp; Warming Tray, covering setup, usage, cleaning, safety precautions, and warranty information.</p>
 <p>instruction manual AFD-815B Food Dehydrator</p> <p>Questions or concerns about your Aroma product? www.AromaCustomerSupport 1-800-278-6286</p>	<p><a href="#">Aroma AFD-815B Food Dehydrator: Instruction Manual and Usage Guide</a></p> <p>Comprehensive guide for the Aroma AFD-815B Food Dehydrator, covering setup, operation, cleaning, safety precautions, recipes, and warranty information.</p>
 <p>instruction manual ARC-984SBD Rice Cooker • Multicooker Slow Cooker • Food Steamer</p> <p>Questions or concerns about your Aroma product? www.AromaCustomerSupport 1-800-278-6286</p>	<p><a href="#">Aroma ARC-984SBD Rice Cooker, Multicooker, Slow Cooker, Food Steamer Instruction Manual</a></p> <p>Comprehensive instruction manual for the Aroma ARC-984SBD, detailing its functions, safety precautions, troubleshooting, and recipes for rice, grains, steaming, and more. Learn how to use your Aroma appliance for simple and satisfying cooking.</p>
 <p>GOT RICE? Rice Cooker &amp; Food Steamer</p> <p>Instruction Manual GRC-003</p>	<p><a href="#">Aroma Rice Cooker &amp; Food Steamer GRC-003 Instruction Manual</a></p> <p>Comprehensive instruction manual for the Aroma Rice Cooker &amp; Food Steamer (Model GRC-003), covering important safeguards, how to use, cleaning instructions, cooking guides, and warranty information.</p>
	<p><a href="#">Aroma Rice Cooker &amp; Food Steamer Instruction Manual</a></p>
	<p>Comprehensive instruction manual for the Aroma Rice Cooker &amp; Food Steamer, model ARC-914SBD. Includes operating instructions, safety precautions, helpful hints, troubleshooting, recipes, and warranty information.</p>

