

Omega VRT350

Omega VRT350 Vertical Single Auger Juicer Instruction Manual

Model: VRT350

1. INTRODUCTION

Thank you for choosing the Omega VRT350 Heavy Duty Dual-Stage Vertical Single Auger Low Speed Juicer. This manual provides essential information for the safe and efficient operation, maintenance, and care of your juicer. Please read all instructions thoroughly before first use and retain this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before operating the juicer.
- Ensure the power supply matches the voltage specified on the appliance.
- Do not immerse the motor base in water or other liquids.
- Unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. Keep hands and utensils out of the feeding chute during operation to prevent injury and damage to the juicer.
- Never use your fingers to push food down the chute. Always use the provided food pusher.
- 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.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not use outdoors.

3. PRODUCT COMPONENTS







Figure 1: Assembled Omega VRT350 Juicer. This image displays the fully assembled Omega VRT350 juicer, showcasing its compact vertical design. The base is light grey, supporting a clear juicing bowl that houses the auger and screen. The top features a black feeding chute and tamper.

The Omega VRT350 juicer consists of several key components designed for efficient juicing:

1. **Motor Base:** The main unit housing the motor and controls.
2. **Juicing Bowl:** Clear bowl that attaches to the motor base, collecting juice and pulp.
3. **Auger:** The single, heavy-duty auger that slowly crushes and presses produce.
4. **Juicing Screen:** Filters the juice from the pulp.
5. **Hopper/Feeding Chute:** Where produce is inserted.
6. **Food Pusher:** Used to guide produce down the feeding chute.
7. **Pulp Container:** Collects expelled pulp.
8. **Juice Container:** Collects extracted juice.

4. SETUP INSTRUCTIONS

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. Align the juicing bowl with the motor base and rotate it clockwise until it locks securely into place.
3. Insert the juicing screen into the juicing bowl. Ensure it is seated correctly.
4. Place the auger into the center of the juicing screen, rotating it slightly until it drops into position.
5. Attach the hopper/feeding chute assembly to the top of the juicing bowl, aligning the marks and twisting to lock.
6. Position the pulp container under the pulp spout and the juice container under the juice spout.
7. Ensure the juice cap is closed before juicing.

5. OPERATING INSTRUCTIONS

Prepare your fruits and vegetables by washing them thoroughly. For best results, cut produce into pieces that fit easily into the feeding chute. Remove large seeds and hard pits.

1. Plug the juicer into a grounded electrical outlet.
2. Turn the power switch to the "ON" position.
3. Slowly feed prepared produce into the feeding chute. Use the food pusher only when necessary to gently guide the produce. Do not force food into the chute.
4. The juicer will extract juice into the juice container and expel pulp into the pulp container.
5. Once juicing is complete, turn the power switch to "OFF" and unplug the appliance.
6. Open the juice cap to release any remaining juice.

Tips for Juicing:

- For leafy greens, roll them into a tight ball before feeding.
- Alternate between soft and hard ingredients to maintain optimal juicing performance.
- Do not juice frozen fruits or vegetables.
- The juicer is designed for fruits, leafy greens, and vegetables.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Omega VRT350 juicer.

1. **Disassembly:** Turn off and unplug the juicer. Disassemble the parts in reverse order of assembly.
2. **Washing:** All removable parts (juicing bowl, auger, screen, hopper, containers, food pusher) should be washed by hand immediately after use. Use warm, soapy water and the provided cleaning brush to remove pulp residue, especially from the juicing screen.
3. **Motor Base:** Wipe the motor base with a damp cloth. **Never immerse the motor base in water or any other liquid.**
4. **Drying:** Dry all parts thoroughly before reassembling or storing.
5. **Dishwasher Safety:** This appliance is **not dishwasher safe**. Hand wash only.

7. TROUBLESHOOTING

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

- **Juicer does not turn on:**
 - Ensure the power cord is securely plugged into a working outlet.
 - Check that all parts are correctly assembled and locked into place. The juicer has safety features that prevent operation if not assembled properly.
- **Excessive pulp in juice:**
 - The juicing screen may be clogged. Clean the screen thoroughly.
 - Ensure produce is cut into appropriate sizes.
- **Juicer stops during operation:**
 - The juicer may be overloaded. Turn off, unplug, and clear any blockages.
 - Allow the motor to cool down if it has been running for an extended period.
- **Loud noise or vibration:**
 - Ensure all components are correctly assembled and securely locked.
 - Check for any foreign objects in the juicing chamber.

8. SPECIFICATIONS

Brand:	Omega
Model Name:	VRT350
Color:	Light Grey
Special Feature:	Portable
Recommended Uses:	Fruits, Leafy greens, Vegetables

Product Care:	Hand Wash Only
Capacity:	4 Pounds (approximate)
Power Source:	Corded Electric
Blade Material:	Stainless Steel (referring to screen/cutting parts)
Dishwasher Safe:	No

9. WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official Omega Juicers website or contact their customer service directly. Keep your purchase receipt as proof of purchase.