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AMZCHEF ZM1501

AMZCHEF Cold Press Masticating Juicer Machine ZM1501 Instruction Manual

Model: ZM1501

1. INTRODUCTION

Thank you for choosing the AMZCHEF Cold Press Masticating Juicer Machine. This appliance is designed to extract juice from various fruits and vegetables efficiently, preserving nutrients through its slow masticating process. Please read this manual thoroughly before use to ensure safe and optimal operation.

2. SAFETY INFORMATION

- Always ensure the juicer is properly assembled before operation.
- Do not immerse the motor base in water or other liquids.
- Keep hands and utensils away from the feeding chute during operation. Use the food pusher provided.
- Unplug the appliance from the power outlet before cleaning or when not in use.
- Do not operate the juicer if any part is damaged. Contact customer service for assistance.
- This appliance is for household use only.
- Avoid continually extracting large quantities of strong acidic fruits like lemons in one session to prevent material degradation. Clean immediately after use.

3. PARTS LIST

Familiarize yourself with the components of your AMZCHEF juicer:

- Motor Base
- Juicing Chamber
- Auger (Spiral System)
- Filter Screen
- Juice Cup (with measurements)
- Pulp Container
- Food Pusher

- Cleaning Brush

7 UPGRADED SPIRAL AUGER

Throughly Squeeze
Fruits and Vegetables
Maximum Juice Yield.



Image: All components of the AMZCHEF Cold Press Masticating Juicer Machine laid out for assembly.

4. SETUP INSTRUCTIONS

1. Before first use, wash all detachable parts (juicing chamber, auger, filter screen, juice cup, pulp container, food pusher) with warm, soapy water. Rinse thoroughly and dry.
2. Place the motor base on a stable, flat, and dry surface.
3. Insert the juicing chamber onto the motor base, aligning the arrows and twisting until it locks into place.
4. Insert the auger into the juicing chamber.
5. Place the filter screen over the auger.

6. Attach the feeding chute assembly to the juicing chamber, ensuring it clicks securely.
7. Position the juice cup under the juice outlet and the pulp container under the pulp outlet.
8. Plug the power cord into a 110V-120V AC power outlet.

Your browser does not support the video tag.

Video: A demonstration of the AMZCHEF juicer assembly process and initial operation.

5. OPERATING INSTRUCTIONS

1. Prepare your fruits and vegetables by washing them thoroughly. Cut them into small pieces (approximately 1.8 inches or smaller) to fit the feeding chute and prevent clogging. Remove hard seeds or pits.
2. Ensure the juice cup and pulp container are correctly positioned.
3. Turn the juicer ON using the switch on the motor base.
4. Gradually feed the prepared ingredients into the feeding chute. Use the food pusher gently to guide ingredients down. Do not force ingredients.
5. The juicer will extract juice into the juice cup and separate pulp into the pulp container.
6. If ingredients get stuck, switch the juicer to the 'REV' (Reverse) function for a few seconds to clear the blockage, then switch back to 'ON'.
7. Once juicing is complete, turn the juicer OFF and unplug it.

1.8-INCH FEED CHUTE

All you need it to cut the food small enough and push down gently with the pusher.



Image: The juicer's 1.8-inch feed chute, designed for small pieces of fruits and vegetables like celery.



JUICE BY CENTRIFUGAL JUICERS AND BLENDERS

Sheats up and oxidizes due to the high-speedblades, which reduces nutrients andbreaks down the form and color of the celery juice.

Image: The AMZCHEF juicer in action, producing vibrant green celery juice, highlighting its ability to retain natural color and cellular structure.

Your browser does not support the video tag.

Video: A demonstration of the AMZCHEF Slow Masticating Juicer extracting celery juice, showcasing its quiet operation and efficient juice production.

6. MAINTENANCE & CLEANING

Regular cleaning ensures the longevity and hygiene of your juicer. All detachable parts are made of high-quality food-grade anti-oxidation materials.

1. Turn off and unplug the juicer immediately after use.

2. Press the release button and rotate the juicing chamber counter-clockwise to detach it from the motor base.
3. Disassemble all detachable parts: feeding chute, auger, filter screen, juice cup, and pulp container.
4. Rinse all parts under running water to remove large pulp residues.
5. Use the provided cleaning brush to scrub the filter screen and other parts thoroughly.
6. Wash all parts with warm, soapy water.
7. Rinse all parts thoroughly and dry them completely before reassembling or storing.
8. The motor base should be wiped clean with a damp cloth. Do not immerse it in water.
9. **Note:** Parts are not dishwasher safe. Hand wash only.



Image: Disassembled parts of the AMZCHEF juicer being cleaned under running water with a brush, demonstrating the easy cleaning process.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Juicer does not turn on	Not plugged in; parts not assembled correctly.	Ensure power cord is securely plugged in. Check that all parts are locked into place.
Juicer stops during operation or gets stuck	Too much food in the chute; hard ingredients causing blockage.	Switch to 'REV' (Reverse) for a few seconds to clear. Cut ingredients into smaller pieces.
Excessive pulp in juice	Filter screen clogged or damaged.	Clean the filter screen thoroughly. If damaged, contact customer service for replacement.
Low juice yield	Ingredients not properly prepared; filter clogged.	Ensure ingredients are cut to appropriate size. Clean filter screen.

8. SPECIFICATIONS

- **Brand:** AMZCHEF
- **Model Name:** ZM-1501
- **Color:** Light Grey
- **Product Dimensions:** 12"D x 7.75"W x 16.14"H
- **Item Weight:** 7.59 pounds
- **Maximum Power:** 150 Watts
- **Power Source:** Corded Electric
- **Voltage:** 120 Volts (AC)
- **Blade Material:** Plastic
- **Special Feature:** Easy to Clean
- **Recommended Uses:** Fruits, Vegetables, Nuts, Nut Milks
- **Care Instructions:** Hand Wash Only

SPACE-SAVING DIMENSIONS



High Juice Yield



Intelligent Protection Chip

Image: The AMZCHEF juicer displaying its compact dimensions and capacity, highlighting its space-saving design and intelligent protection chip.

9. WARRANTY & SUPPORT

AMZCHEF stands behind its products. This juicer comes with a 2-year guarantee for the motor and a 2-year guarantee for normal accessory exchange. If you encounter any issues with your juicer, please contact AMZCHEF customer service for prompt assistance and the best possible solution.

