AMZCHEF SJ-036

AMZCHEF Slow Juicer SJ-036 User Manual

Model: SJ-036 | Brand: AMZCHEF

1. Important Safety Instructions

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- **Correct assembly is required.** Please confirm assembly steps with this manual or the provided videos before use.
- If the safety sensor is activated, reconfirm the installation of all parts.
- Do not immerse the motor base in water or other liquids.
- Keep hands and utensils out of the feed chute during operation to prevent injury.
- Ensure the appliance is unplugged before cleaning or disassembling.
- This appliance is equipped with a lid lock that stops operation when opened, reducing the risk of injury.
- The juicer uses BPA-free materials and a silent motor for safe and quiet operation.

2. Product Overview

Familiarize yourself with the components of your AMZCHEF Slow Juicer.



Image: The AMZCHEF Slow Juicer SJ-036, showcasing its main unit, juice cup, and pulp container.

Key Features:

- **Powerful 250W Motor:** Utilizes cold press technology for over 98% juice extraction, preserving nutrients.
- **130mm Wide Feed Chute:** Reduces the need for pre-cutting ingredients, saving preparation time.
- **1.8L Large Capacity:** Allows for making juice for the entire family in one go.
- **Triple Filter System:** Ensures smooth, clear juice by thoroughly removing fibrous material.
- **Anti-Drip Function:** Silicone lid on the juice outlet prevents leakage, keeping your countertop clean.

- **Low Noise Operation:** Operates at approximately 60dB, making it suitable for use at any time.

3. Setup

Follow these steps to correctly assemble your juicer before first use.

1. Insert the silicone plug into the juice outlet on the juicer bowl.
2. Place the juicer bowl onto the motor base, aligning it correctly.
3. Push the screw conveyor (auger) into the juicer bowl.
4. Insert the feeding hopper, then rotate it to align the lock position and secure it.
5. Close the cover securely.
6. Place the juice cup and pulp container under their respective outlets.
7. Connect the power cord.

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Video: Demonstrates the step-by-step assembly process of the AMZCHEF Slow Juicer, from attaching the silicone plug to securing the feeding hopper and placing the collection cups.

4. Operating Instructions

Prepare your ingredients and begin juicing.

1. Wash fruits and vegetables thoroughly. For ingredients with hard seeds or thick skins, remove them before juicing.
2. Place the juice cup and pulp container in their designated positions.
3. Turn the power dial to the 'ON' position to start the juicer.
4. Gradually feed ingredients into the wide feed chute. The automatic cutting mechanism will process them.
5. Use the food pusher if necessary to guide ingredients down, but avoid excessive force.
6. Once juicing is complete, turn the power dial to 'OFF'.

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Video: A demonstration of juicing various fruits and vegetables, highlighting the wide feed chute and efficient extraction.

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Video: Shows the juicer in action, extracting green juice from kale, apples, and cucumbers, demonstrating the pulp separation.

5. Making Nut Milk

The AMZCHEF Slow Juicer is also ideal for making creamy nut milk.

1. Soak your chosen nuts (e.g., almonds, cashews) in water for at least 6 hours.
2. Rinse the soaked nuts thoroughly and drain the water.
3. Place the nuts into the juicer's feed chute along with fresh water.
4. Ensure the anti-drip silicone lid is closed.
5. Turn the juicer to 'ON' and allow it to process the nuts and water.
6. Open the anti-drip lid to dispense the fresh nut milk.

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Video: Illustrates the process of making nut milk using the AMZCHEF Slow Juicer, including soaking almonds, adding them to the juicer with water, and collecting the finished nut milk.

6. Cleaning and Maintenance

Regular cleaning ensures optimal performance and longevity of your juicer.

1. Turn the power dial to 'OFF' and unplug the appliance.
2. Rotate the feeding hopper to unlock and remove it.
3. Remove the juicer bowl and screw conveyor together from the motor base.
4. Disassemble the screw conveyor from the juicer bowl.
5. Rinse all removable parts under running water. Use the provided cleaning brush to remove any pulp residue from the filter and other components.
6. **Hand washing is recommended. Do not wash parts in a dishwasher.**
7. Wipe the motor base with a damp cloth. Do not immerse it in water.
8. Allow all parts to dry completely before reassembling or storing.

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Video: Detailed instructions on how to correctly disassemble and clean the AMZCHEF Slow Juicer components, emphasizing hand washing.

7. Troubleshooting

If you encounter any issues, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Juicer does not turn on.	Not properly assembled or plugged in.	Ensure all parts are correctly assembled and locked. Check if the power cord is securely plugged into an outlet.
Excessive vibration or noise.	Improper assembly or hard ingredients.	Recheck assembly. Ensure ingredients are not too hard or large. Cut hard ingredients into smaller pieces.

Problem	Possible Cause	Solution
Pulp outlet is clogged.	Too much fibrous material or ingredients fed too quickly.	Turn off and unplug. Disassemble and clean the pulp outlet. Feed ingredients slowly.
Juice leakage.	Silicone plug not properly inserted or damaged.	Ensure the silicone plug is firmly in place. If damaged, contact customer support for a replacement.

If the problem persists, please contact AMZCHEF customer support for assistance.

8. Specifications

Feature	Detail
Manufacturer	AMZCHEF
Model Number	SJ-036
Color	Black
Product Dimensions	21 cm (Depth) x 20 cm (Width) x 43.6 cm (Height)
Noise Level	60 dB
Number of Speeds	1
Power	250W (from feature bullets)
Feed Chute Diameter	130mm (from feature bullets)
Container Capacity	1.8L (from feature bullets)
BPA-Free	Yes (from feature bullets)

9. Warranty and Support

AMZCHEF is committed to providing high-quality products and excellent customer service.

- **Warranty:** This product comes with a 1-year warranty.
- **Customer Service:** For any inquiries, issues, or technical support, please contact us via your order page. We aim to respond within 24 hours.
- **Returns/Replacements:** In case of defects or damage, we offer returns, refunds, or new product replacements.

We manage all steps of the production process and use only high-quality materials to create durable products. Our mission is to simplify your cooking experience with smart kitchen appliances.

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