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AMZCHEF SJ-036 PRO

AMZCHEF SJ-036 PRO Cold Press Juicer Instruction Manual

Brand: AMZCHEF | Model: SJ-036 PRO

Introduction

This manual provides essential information for the safe and efficient operation of your AMZCHEF SJ-036 PRO Cold Press Juicer. Please read all instructions carefully before first use and retain this manual for future reference.

Key Features:

- **5.8-Inch Extra-Large Feed Chute:** Designed to accommodate whole fruits and vegetables, minimizing pre-cutting. Includes a smart safety lock for secure operation.
- **60 RPM Slow Juicing:** Masticating system extracts juice at 60 RPM to reduce oxidation, preserve nutrients and flavor, and minimize clogging.
- **Triple Filtration System:** Exclusive triple-filter setup ensures cleaner pulp and higher juice yield for a smooth, nutrient-packed result.
- **Durable Construction:** Built with premium materials for long-lasting performance, reflecting two decades of juicing expertise.
- **Easy Operation & Cleaning:** Simple controls and detachable components designed for straightforward assembly, use, and maintenance.

Product Overview

Familiarize yourself with the components of your AMZCHEF SJ-036 PRO juicer.

Components:

- Main Motor Base (with control knob)
- Juicing Chamber (includes feed chute, auger, and triple filter)
- Lid with Safety Lock
- Pulp Container
- Juice Container
- Food Pusher
- Cleaning Brush



Figure 1: Fully assembled AMZCHEF SJ-036 PRO Juicer.

The image above displays the complete juicer unit, showing the main motor base, the juicing chamber with its large feed chute, and the two collection containers for juice and pulp positioned beneath their respective spouts.



Figure 2: Detail of the 5.8-inch extra-large feed chute.

This close-up highlights the wide 5.8-inch feed chute, designed to minimize the need for pre-cutting ingredients, allowing for efficient juicing of whole fruits and vegetables.



Figure 3: Auto-cutting chute and juice output.

The illustration demonstrates the internal auto-cutting mechanism within the feed chute, which assists in processing ingredients. It also shows examples of various juices that can be produced.



Figure 4: Triple Filtration System detail.

This image provides a detailed view of the triple filtration system, showcasing the coarse, medium, and fine mesh layers that work together to ensure a smooth, pulp-free juice.



Figure 5: Anti-drip feature in action.

The image illustrates the anti-drip feature, which prevents juice from dripping after extraction, helping to keep your countertop clean. It also shows the juicer's capability to produce nut milks.

Setup

Before first use, wash all detachable parts with warm soapy water and dry thoroughly. The motor base should only be wiped with a damp cloth.

1. Place the main motor base on a stable, flat surface.
2. Insert the juicing chamber onto the motor base, aligning the slots.
3. Place the auger inside the juicing chamber.
4. Attach the triple filter system over the auger.
5. Secure the lid onto the juicing chamber. Ensure the safety lock handle is in the locked position. The juicer will not operate if the lid is not securely locked.
6. Position the pulp container under the pulp spout and the juice container under the juice spout.

Your browser does not support the video tag.

Video 1: Assembly demonstration of the AMZCHEF SJ-036 PRO Juicer. This video shows the step-by-step process of putting together the juicer components, including the main body, auger, filter, and lid, ensuring proper alignment and locking mechanisms.

Operating Instructions

1. Ensure the juicer is properly assembled and the safety lock is engaged.
2. Prepare your fruits and vegetables. For best results, ensure the lid is open when assembling or removing the chute. While the 5.8-inch feed chute can handle whole items, cutting very large or fibrous ingredients into smaller pieces may improve efficiency and prevent clogging.
3. Place the prepared ingredients into the feed chute.
4. Turn the control knob to the "ON" position to start juicing.
5. Use the food pusher to gently guide ingredients down the chute if necessary. Avoid excessive force.
6. If a blockage occurs, switch the knob to "REV" (reverse) for 3-5 seconds to clear the obstruction, then return to "ON".
7. Once juicing is complete, turn the control knob to "OFF".
8. Open the anti-drip stopper on the juice spout to release the juice into the container.

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Video 2: Overview of the AMZCHEF 5.3" Juicer Machines for Whole Vegetable & Fruit. This video provides a general demonstration of the juicer's features and operation, including placing ingredients into the wide feed chute and the juice extraction process.

Maintenance & Cleaning

Regular cleaning ensures the longevity and hygienic operation of your juicer.

- **Motor Base Care:** Always unplug the appliance before cleaning. Gently wipe the main housing with a moistened, soft cloth. Ensure no moisture enters the electrical components.
- **Part Cleaning:** All detachable components (juicing chamber, auger, filters, containers, lid, food pusher) should be hand washed in warm, soapy water immediately after use. Use the provided cleaning brush to remove any pulp residue from the filters and small crevices. Rinse thoroughly and dry all parts completely before reassembling or storing.
- **Important:** To preserve their quality and functionality, detachable components are NOT dishwasher safe.

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Video 3: Preview of juicer cleaning process. This short video demonstrates the ease of disassembling the juicer for cleaning, highlighting the removable parts.

Troubleshooting

Refer to the following common issues and solutions:

- **Product Won't Start:**
  - Check if the lid is securely fastened; it must be tight to operate due to the safety lock.
  - If the unit has been in continuous use for over 30 minutes, it might overheat. Let it cool for 40 minutes before restarting.
- **Installation/Disassembly Troubles:**
  - The lid must be open to properly install or take apart the juicing chamber.
- **Stops Unexpectedly:**
  - Over 30 minutes of continuous use can cause overheating. Allow it to cool for 40 minutes.

- Ensure the lid is not loose. Tighten it to restart.

- **Fruit Stuck:**
  - Stir with the provided pusher.
  - If stuck, press the "REV" (reverse) button for 3-5 seconds to clear the blockage.

For further assistance, please contact AMZCHEF customer service.

Specifications

Brand	AMZCHEF
Model Name	Juicers SJ-036 PRO
Color	Grey
Product Dimensions	8.2"D x 7.9"W x 13.39"H
Item Weight	9.81 pounds
Maximum Power	250 Watts
Voltage	120 Volts (AC)
Number of Speeds	2
Blade Material	Plastic
Recommended Uses	Fruits, Vegetables, Nuts, Seeds

Warranty & Support

Most AMZCHEF products are guaranteed for one year. For any quality service or support inquiries, please contact AMZCHEF customer service. They provide 24-hour quality service to ensure a good user experience.

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