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> AMZCHEF Slow Cold Press Juicer User Manual

## AMZCHEF GM3001

# AMZCHEF Slow Cold Press Juicer User Manual

Model: GM3001

Your guide to efficient and healthy juicing.

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the AMZCHEF Slow Cold Press Juicer. Retain this manual for future reference.

- **Electrical Safety:** Ensure the voltage matches your power supply. Do not immerse the motor base in water or other liquids.
- **Child Safety:** Keep the appliance out of reach of children. Supervise children when the appliance is in use. The juicer features a safe feeder chute design to prevent hands from reaching the auger.
- **Operation:** Never operate the juicer without all parts properly assembled. Do not push food with fingers or other utensils; always use the provided food pusher.
- **Maintenance:** Unplug the juicer from the power outlet before cleaning or disassembling. All detachable parts are made of high-quality Food Grade material and should be hand washed.
- **Damage:** Do not use the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been dropped or damaged in any way. Contact customer support for assistance.
- **Overload Protection:** The motor is equipped with overload protection. If the motor stops due to overload, turn off the appliance, unplug it, and allow it to cool down for 20-30 minutes before resuming operation.

## 2. PRODUCT OVERVIEW

### 2.1. Components

Familiarize yourself with the parts of your AMZCHEF Slow Cold Press Juicer:

- Food Pusher

- Feeding Chute
- Juicing Cover
- Auger (7-Upgraded Spiral Masticating System)
- Filter Screen
- Juice Outlet
- Pulp Outlet
- Motor Base with Control Panel
- Juice Cup (500ml capacity)
- Pulp Container
- Cleaning Brush
- Travel Bottle (500ml capacity)



Figure 2.1: Main components of the AMZCHEF Slow Cold Press Juicer.

## 2.2. Key Features

- **2 Speed Modes & LED Display:** Features "SOFT" mode (50-60 RPM) for soft fruits and vegetables, and "HARD" mode (100-110 RPM) for harder produce. An elegant LED display indicates the selected mode.

- **Slow Masticating Technology:** Extracts juice at low speeds to minimize oxidation, preserve nutrients, and produce high juice yield with drier pulp.
- **Quiet Operation:** The motor operates at less than 60dB, ensuring a quiet juicing experience.
- **Easy Assembly & Cleaning:** Designed for one-button assembly and disassembly, making cleaning simple with the included brush.
- **Reverse Function:** Helps to clear blockages and prevent clogging during operation.
- **Portable Travel Bottle:** Includes a 500ml travel bottle for convenience.

# Tasting Fresh Juice Everyday

It is a best gift for your family and friends!



Figure 2.2: Overview of the juicer's key features.

## 3. SETUP AND ASSEMBLY

Follow these steps to assemble your juicer before first use:

1. **Place the Motor Base:** Position the motor base on a stable, flat, and dry surface.

2. **Attach the Filter Screen:** Align the filter screen with the motor base and gently push it down until it clicks into place.
3. **Insert the Auger:** Place the auger into the center of the filter screen, rotating it slightly until it seats firmly.
4. **Secure the Juicing Cover:** Place the juicing cover onto the assembled filter screen and auger. Rotate the cover clockwise until it locks securely into position. Ensure the locking marks align.
5. **Position Containers:** Place the juice cup under the juice outlet and the pulp container under the pulp outlet.
6. **Connect Power:** Plug the power cord into a grounded electrical outlet.

## Safe to Use



Safe feeder chute



Large feed chute



Figure 3.1: The juicer features a safe feeder chute design.

## 4. OPERATION

### 4.1. Preparing Ingredients

- Wash all fruits and vegetables thoroughly.

- Remove large seeds (e.g., peach, mango) and hard pits.
- Peel fruits with thick or inedible skins (e.g., oranges, lemons, pineapples).
- Cut ingredients into smaller pieces (approximately 1 inch) to fit the feeding chute and prevent clogging. For carrots, especially, cut into smaller pieces.

## 4.2. Juicing Process

1. Ensure the juicer is properly assembled and plugged in.
2. Turn the control knob to the desired speed mode: "SOFT" or "HARD".
3. Gradually feed the prepared ingredients into the feeding chute. Do not overfill.
4. Use the food pusher to gently guide ingredients down the chute. **Never use your fingers or other utensils.**
5. The juicer will automatically separate juice into the juice cup and pulp into the pulp container.
6. If ingredients get stuck, turn the knob to "REV" (Reverse) for a few seconds to clear the blockage, then return to the desired speed mode.
7. Once juicing is complete, turn the knob to "STOP" and unplug the appliance.

## 4.3. Speed Modes Explained

The AMZCHEF juicer offers two distinct speed settings for optimal juice extraction from various produce types:

- **SOFT Mode (50-60 RPM):** Ideal for soft and juicy fruits and vegetables.
  - Examples: Watermelon, Orange, Grape, Celery, Cucumber, Strawberry.
- **HARD Mode (100-110 RPM):** Suitable for harder fruits and fibrous vegetables.
  - Examples: Apple, Pear, Carrot, Beets, Ginger, Kale.

# Smart LED Control Panel

The working status will be obvious! Plus 2 selectable work speeds, which meets different needs of fruits and vegetables for you!

**SOFT MODE:** 50–60 RPM  
Suitable For Soft Fruits & Veggies



**HARD MODE:** 100–110 RPM  
Suitable For Hard Fruits & Veggies



Figure 4.1: Smart LED Control Panel with speed mode guidance.

## 5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your juicer. Always unplug the appliance before cleaning.

### 5.1. Disassembly

1. Ensure the juicer is turned off and unplugged.
2. Remove the juice cup and pulp container.
3. Press the release button (if applicable, or twist counter-clockwise) on the juicing cover and remove it.
4. Remove the auger and then the filter screen from the motor base.

### 5.2. Cleaning

- **Detachable Parts:** Rinse all detachable parts (juicing cover, auger, filter screen, juice cup, pulp container, food pusher) under running water immediately after use to prevent pulp from drying.
- **Cleaning Brush:** Use the provided cleaning brush to remove any stubborn pulp or fiber from the filter screen and other components.
- **Hand Wash Only:** All detachable parts are recommended for hand washing with mild dish soap and warm water. Do not wash in a dishwasher.
- **Motor Base:** Wipe the motor base with a damp cloth. Never immerse the motor base in water.
- **Drying:** Allow all parts to air dry completely before reassembling or storing.



Figure 5.1: The juicer produces rich juice and dry pulp, which can be repurposed.

### 5.3. Storage

Store the assembled juicer in a dry, clean place away from direct sunlight and heat sources. Ensure all parts are dry before storage.

## 6. TROUBLESHOOTING

Refer to the table below for common issues and their solutions:

Problem	Possible Cause	Solution
Juicer does not turn on.	Not plugged in; parts not assembled correctly; motor overload.	Check power connection; ensure all parts are locked into place; unplug and let motor cool for 20-30 minutes.
Motor stops during operation.	Overload protection activated; ingredients too large or hard.	Turn off, unplug, and let cool. Cut ingredients into smaller pieces. Use "REV" function to clear blockages.
Low juice yield or wet pulp.	Incorrect speed mode; ingredients not properly prepared.	Ensure correct speed mode ("SOFT" for soft, "HARD" for hard). Cut ingredients to appropriate size.

Problem	Possible Cause	Solution
Excessive foam in juice.	Certain fruits/vegetables naturally produce more foam; juicing too quickly.	This is normal for some produce. Try feeding ingredients more slowly.
Loud noise or grinding sound.	Ingredients stuck; improper assembly.	Use "REV" function to clear blockages. Reassemble parts correctly. If noise persists, contact support.

If the problem persists after trying these solutions, please contact AMZCHEF customer support.

## 7. PRODUCT SPECIFICATIONS

Attribute	Detail
Brand	AMZCHEF
Model Name	GM3001
Color	Matte Black
Special Feature	Quiet Motor, 2 Speed Modes, LED Display, Reverse Function
Product Dimensions	6"D x 14"W x 13"H
Finish Type	Matte
Recommended Uses	Fruits, Vegetables
Product Care Instructions	Hand Wash Only
Capacity (Juice Cup/Bottle)	500 Milliliters
Power Source	Corded Electric
Voltage	120V
Number of Speeds	2 (Soft, Hard)
Item Weight	4.83 pounds

## 8. WARRANTY AND CUSTOMER SUPPORT

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

## **8.1. Warranty Information**

Most AMZCHEF products are covered by a one-year warranty. Please refer to your purchase documentation for specific warranty terms and conditions. The manufacturer also provides lifetime support for this product.

## **8.2. Customer Support**

For any questions, concerns, or technical assistance, please contact AMZCHEF customer support. Our support team aims to resolve all your problems within 24 hours.

For the most up-to-date contact information, please visit the official AMZCHEF website or refer to your product packaging.