



Omega...
A Legendary
Name In
Fresh Juice
Extraction.



INSTRUCTION MANUAL FOR THE OMEGA MODEL 4000 PULP EJECTOR



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IMPORTANT SAFEGUARDS — SAVE THESE INSTRUCTIONS

- Read all instructions.
- To protect against risk of electrical shock, do not put motor base or wiring in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug your juicer from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts.
- **DO NOT** operate this or any appliance with a damaged cord or plug, or after the appliance malfunctions or it is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
- **DO NOT** use outdoors.
- **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
- Always make sure juicer cover is clamped securely in place before motor is turned on. **DO NOT** unfasten clamps while juicer is in operation.
- Be sure to turn switch to **off** position after each use. Make sure the motor stops completely before disassembling.
- **DO NOT** put your fingers or other objects into the juicer opening while it is in operation. If food becomes lodged in opening, use food pusher or another piece of fruit or vegetable to put it down. When this method is not possible, turn the motor **off** and disassemble juicer to remove the remaining food.
- The switch on the bottom of the machine is a thermal protection device. Should the juicer overheat for any reason this switch will cut off the electrical current and the machine will stop, thus saving it from possible damage or fire. To restart, simply push the switch and the juicer will again function normally.

***WARNING:** This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.*

This juicer is for household and commercial use.

AN OMEGA WELCOME TO BETTER NUTRITION

Your new Omega Juicer may very well prove to be the most important small appliance purchase you have ever made! With proper care, your Omega Juicer will provide you with years of dependable service, helping to ensure your continued good health and vitality... and that of your family.

It is important that you take a few moments to read the following instructions and suggestions to get the most out of your Omega Juicer and to completely understand what it can do. Your Omega Juicer is simple to operate and maintain. It has been constructed with the highest-quality materials and all stainless steel parts, built to provide a lifetime of delicious, healthful fresh fruit and vegetable drinks.

We feel confident that your Omega Juicer will provide you with many years of satisfaction as you continually extract nature's most valued and vital nutrients from its most cherished and purest fruits and vegetables.

Should you ever encounter a problem with the Omega Juicer, contact us immediately. We stand behind the juicer to guarantee customer satisfaction completely.

We firmly believe that your Omega Juicer is the most technically advanced, top quality appliance you may ever purchase. Our responsibility doesn't stop with your purchase of the juicer. It just begins. Your good health is our greatest objective.

With that in mind, go to it! Enjoy a lifetime of nature's most abundant and freshest juices created by you and the Omega Juicer.

And feel GREAT.

KNOW YOUR OMEGA JUICER

TO ASSEMBLE:

- STEP 1** Place **bowl** on **motor base housing** with spout facing you and in the middle of the two raised projections.
- STEP 2** Place **strainer basket** inside **bowl**, making certain that it rests flat on platform center hex nut.
- STEP 3** Insert **cutter blade** inside **strainer basket** with teeth up, centering it over hex nut.
- STEP 4** Tighten **clutch nut** finger tight. Do not over tighten.
- STEP 5** Place **cover** on **bowl** with ejection chute opening to rear.
- STEP 6** Place tabs of latch arms over cover and secure.
- STEP 7** Insert **plunger** in **cover** opening.
- STEP 8** Place receptacle under ejection chute.

TO DISASSEMBLE:

- STEP 1** Remove **plunger** from **cover** opening.
- STEP 2** Release both side latch arms by inserting fingers into the two side openings at the bottom of the motor base housing and pulling upward and outward.
- STEP 3** Remove **cover**.
- STEP 4** Unscrew **clutch nut** by turning counterclockwise.
- STEP 5** Lift out **bowl**, **basket** and **cutter blade** together.
- STEP 6** Remove **strainer basket** and **blade** from **bowl**.

SPECIAL NOTE: The stainless steel basket is a precision-engineered item that should be handled carefully. This will help the juicer run efficiently, smoothly, and for a very long time.



HELPFUL HINTS

- Make sure the machine is running at full speed before beginning to juice.
- Do not force feed the juicer. For most fruits and vegetables a slow, steady push down the chute will work best.
- There is no need to cut into sections a fruit or vegetable that will fit whole into the feeder chute. If it must be cut, cut only into large pieces that easily fit down the feeder chute.
- When making a drink that uses a combination of more than one fruit or vegetable, we suggest alternating the various fruits or vegetables when placing them in the machine. For example: Carrot Apple Juice — place one or two pieces of carrot in feeder chute, then a piece or two of apple. Keep alternating in this manner.
- When juicing leafy greens we suggest that you twist and roll the green into a ball the size of a golf ball. Always place the greens into the juicer first, followed by crisper vegetables such as carrots, celery, etc.
- When juicing any very soft fruits and vegetables, such as tomatoes, grapes and peaches, we suggest that you alternate with firmer fruits and vegetables.
- **Cleaning The Fruits and Vegetables:** Before you begin juicing, thoroughly wash all dirt and sprays from the fruits and vegetables. A vegetable brush can be used to clean carrots, celery, etc. Cut away any decaying or diseased portions of the fruits or vegetables.
- **Preparing The Fruits and Vegetables:** It is not necessary to peel your fruits and vegetables as many of the valuable food elements are under the surface near the skin. The only exceptions are cucumbers, pineapples, oranges and grapefruit. These should be peeled.

HOW TO CLEAN AND CARE FOR YOUR OMEGA JUICER

- STEP 1** Follow disassembling instructions as explained previously.
- STEP 2** Wash parts in Hot water. No detergent required, but mild detergent may be used if desired. **Bowl, plunger, cover** and **clutch nut** require only light rinsing.
- STEP 3** Wash **cutter blade** and **strainer basket** under running water. Stiff brush may be used to loosen any food residue.
- STEP 4** If desired, all stainless steel parts may be cleaned in the dishwasher. The **top, bowl** or **plunger** should be placed on the top rack only.
- STEP 5** To remove pulp debris from the **strainer basket**, simply scrape out by hand or with a spoon. The more pulp removed before adding water will aid in cleaning. Use a plastic brush to scrub while placing the strainer basket under running water.
- STEP 6** Towel dry all parts before assembling again.
- STEP 7** After repeated use, mineral stains may begin to appear on the juicer parts that come in contact with juice. Immerse all removable parts and completely submerge in water overnight with a solution of eight table-spoons of Cascade or similar dishwasher detergent per gallon of water. (*Remember, don't immerse the motor base housing*).
- STEP 8** If juicing daily, it is recommended to soak parts overnight as mentioned above, on a weekly basis. If this precaution is not taken the openings in the mesh screen of the **basket** will start to get smaller and make the juicer less efficient.
- STEP 9** Your Omega Juicer never needs lubrication of any kind.
- SPECIAL NOTE: Should your Omega Juicer stop running or not start when you turn the machine on, it is most likely due to the fact that the electrical overload switch has been tripped. **The reset switch is located on the bottom of the juicer.** Simply push the switch to reset the machine and the machine should now function normally.*

DELICIOUS AND NUTRITIOUS JUICE RECIPES

When juicing combinations, alternate the various fruits or vegetables. Proportions of juices are usually in sixteen-ounce totals. If you desire only eight ounces of juice, then just divide amounts by two.

Note: Bananas cannot be juiced, only pulverized, it is not recommended to use bananas in juicers.

- **Carrot-Celery Juice** – Mix two parts carrot juice to one part celery juice. Add a few drops of lemon juice for added flavor.
- **Carrot-Celery-Apple Juice** – Mix equal amounts of carrot, celery and apple juice.
- **Carrot-Cabbage Juice** – Mix three parts carrot juice to one part cabbage juice.
- **Carrot-Cucumber-Beet Juice** – Combine five ounces carrot juice, two ounces cucumber juice, and one-ounce beet juice. Or, one cucumber peeled, one red beet and the remainder carrot.
- **Carrot-Celery-Parsley Juice** – Combine four ounces carrot juice, three ounces of celery juice and one ounce of parsley juice. IMPORTANT: One ounce of any leafy green vegetable can be substituted for the parsley juice.
- **Carrot-Parsley Juice** – Combine seven ounces of carrot juice to one ounce of parsley juice.
- **Apple-Carrot-Beet Juice** – Add juice from one beet to equal parts of apple and carrot juice.
- **Carrot-Cucumber Juice** – Combine four parts carrot juice to one part cucumber juice.
- **Apple-Beet Juice** – Combine five parts apple juice to one part beet juice.

- **Apple Grape** – Combine equal parts apple juice and grape juice. Juice grapes first, then apples.
- **Apple Lemonade** – Very small wedge of lemon with peel and about four apples (mixed variety).
- **Pear Lemonade** – Small wedge of lemon with peel. Any type of pear.
- **Orange-Grapefruit-Lemon Juice** – Combine four ounces orange juice, four ounces grapefruit juice and one ounce lemon juice.
- **Apple-Orange Juice** – Combine equal parts of apple juice and orange juice.
- **Melon Delight** – Watermelon, seed and even the rind if it's clean.
- **Cantaloupe and Honeydew** – Combine equal parts. Peel these, as the outside is difficult to clean.
- **Carrot-Apple-Spinach Juice** – Combine eight ounces carrot juice, six ounces apple juice and two ounces of spinach juice.
- **Carrot-Lettuce-Celery Juice** – Combine equal parts of carrot, lettuce and celery juice.
- **Carrot-Beet-Spinach Juice** – Combine ten ounces carrot juice, three ounces of spinach juice and three ounces of beet juice.

USES OF PULP

With the **Omega Juicer** nothing is wasted: It may be used for flavoring in Soups, Cakes and Salads; as compost in Gardens and Plants; feed for children's small pets; baby food (if mixed back in with the juice and diluted with water).

Additional recipes and nutritional information may be found in various Juicing Books, which can be ordered with the enclosed parts order form. These Juicing Books can also be ordered direct by calling 717-561-1105.

COMPONENTS

Pictured below are the basic parts to the Omega Juicer Model 4000.



PLUNGER(1), COVER(2), CLUTCH NUT(3), BLADE (4), STRAINER BASKET(5), BOWL(6), BASEHOUSING(7) & RECEPTACLE (8).

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