



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



INSTRUCTION MANUAL FOR THE OMEGA JUICER 1000 AND 500



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HOUSEHOLD AND COMMERCIAL USE



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- To protect against risk of electrical shock, do not put the motor base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- **DO NOT** use outdoors.
- **DO NOT** let cord hang over edge of table or counter.
- Always make sure juicer cover is clamped securely in place before motor is turned on.
- Be sure to turn switch to **off** position after each use of your juicer.
- **DO NOT** put your fingers or other objects into the juicer opening while it is in operation. If food becomes lodged in the opening, use plunger or another piece of fruit to push it down. When this method is not possible, turn the motor **off** and disassemble juicer to remove the remaining food.
- The red button 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 reset, simply push the red button 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 electrical shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.*

SAVE THESE INSTRUCTIONS.

INTRODUCTION

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 of the highest-quality material 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.

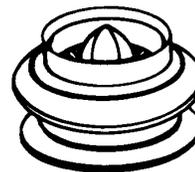
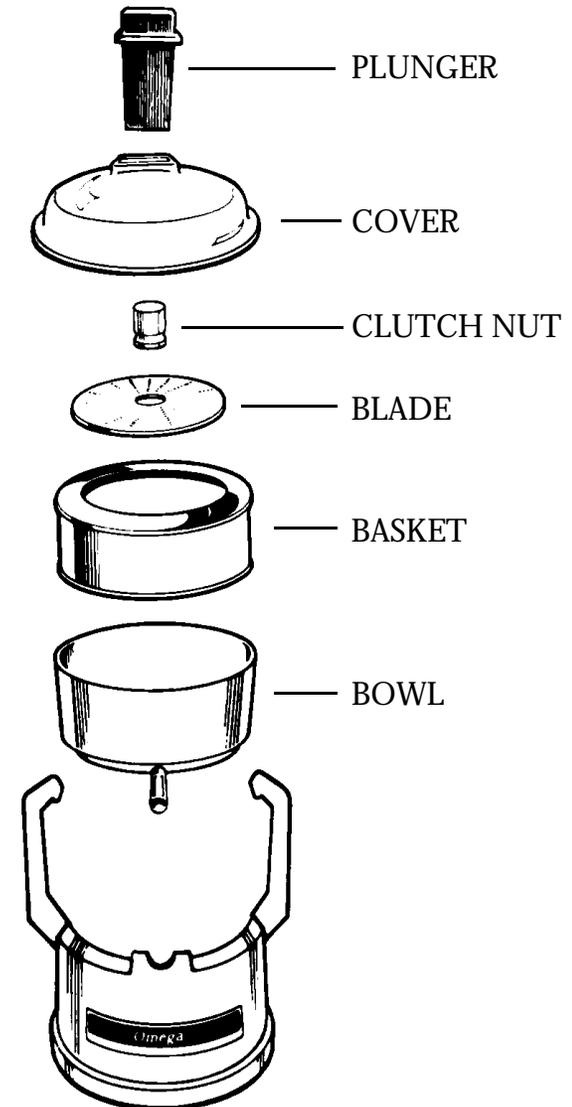
We simply believe that your Omega Juicer is the most technically advanced, top quality appliance you may ever purchase. Our responsibility doesn't stop with your purchase of the juicer. It just begins. Your good health is our greatest objective.

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.

COMPONENTS

Pictured here are the basic parts to the Omega Juicer in proper assembly order.



The Omega Citrus Attachment converts your Omega Juice Extractor into a professional citrus squeezer. (This optional attachment is available from your local dealer.)

ASSEMBLY

NOTE: For best results, go through the assembly procedures, carefully noting all cautionary points and hints, which are included for your understanding and benefit.

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.

STEP 5 Insert optional filter liner into **strainer basket**.

STEP 6 Place **cover** on **bowl** with feeder chute opening to rear.

STEP 7 Place tabs of latch arms over **cover** and secure.

STEP 8 Insert **plunger** in **cover** opening.

DISASSEMBLY

STEP 1 Remove **plunger** from **cover** opening.

STEP 2 Release side latch arms by inserting finger into side opening at bottom of the motor base and pulling upward.

STEP 3 Remove **cover**.

STEP 4 Unscrew **clutch nut** by turning counter-clockwise.

STEP 5 Lift out **cutter blade** from inside **strainer basket**.

STEP 6 Remove **strainer basket**.

STEP 7 Remove **bowl**.

HELPFUL HINTS

NOTE: For best results, go through the operating procedures, carefully noting all cautionary points and hints, which are included for your understanding and benefit.

- 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. If the juicer begins to vibrate, a slightly harder push should bring it back into balance.
- There is no need to cut a fruit or vegetable into sections 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 crispier vegetables such as carrots, celery, etc. The juice from these vegetables will force additional juice from the greens.
- When juicing very soft fruits and vegetables, such as tomatoes, grapes and peaches, we suggest that you **do not use the filters!** Feed the machine slowly, pausing between placing each fruit or vegetable into the feeder chute. This will allow the juicer additional time to extract juice through the strainer basket. It is also very helpful to alternate with firmer fruits and vegetables. We suggest using seedless grapes and removing the peels from tomatoes and peaches. Due to the softness of these fruits and vegetables, some vibration may occur.
- Allow the Omega Juicer to run for one or two minutes after turning off the Juicer to allow all juice to be extracted from the pulp. Once the juicer is turned off, it is normal for the juicer to continue to spin for a minute or two due to the precision balancing of the Omega Juicer.
- **SELECTING FRUITS AND VEGETABLES.** It is very important that you select fruits and vegetables that are very fresh – firm, crisp and juicy!
- **CLEANING THE FRUITS AND VEGETABLES.** Before you begin juicing, thoroughly wash all dirt and sprays from the fruits and vegetables as many of the valuable food elements are under the surface near the skin. *HINT: The only exceptions are cucumbers, pineapples, oranges and grapefruit. These should be peeled.*

CLEANING

NOTE: Cleaning is done after the Omega Juicer is turned off and disassembled.

STEP 1 Follow disassembling instructions.

STEP 2 Wash parts with cool or cold 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** 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. **Never** place top and plunger in dishwasher.

STEP 5 To remove pulp from the **strainer basket**, simply “scoop” out by hand or with a spoon. To remove any remaining pulp, rotate the strainer basket under running water. Any remaining particles inside the strainer basket can be removed with a damp towel or sponge.

*HINT: Before juicing, an Omega Juicer filter liner can be inserted inside the **strainer basket**, which greatly facilitates in removal of the pulp. (The optional filters are available from your local dealer).*

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 tablespoons of Cascade or similar dishwasher detergent per gallon of water. **REMEMBER: Don't immerse the *motor base housing***

STEP 8 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. **This red button is located on the bottom of the juicer.** Simply push the button to reset the machine and the machine should now function normally.*

DELICIOUS AND NUTRITIOUS JUICE RECIPES

- **Carrot-Celery Juice** – Combine two parts carrot juice to one part celery juice. Add a few drops of lemon juice for added flavor.
- **Carrot-Celery-Apple Juice** – Combine equal amounts of carrot, celery and apple juice.
- **Apple-Carrot Juice** – Combine equal amounts of apple and carrot juice.
- **Carrot-Cabbage Juice** – Combine three parts carrot juice to one part cabbage juice.
- **Apple-Celery Juice** – Combine two parts apple juice to one part celery 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 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** – Combine 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.

- ***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.
- ***Apple-Beet Juice*** – Combine five parts apple juice to one part beet juice.
- ***Apple-Grape Juice*** – Combine equal parts apple juice and grape juice. Juice grapes first, then apples. We suggest no filter.
- ***Apple Lemonade*** – Combine a very small wedge of lemon with peel and approximately four apples.
- ***Pear Lemonade*** – Combine a small wedge of lemon with peel. Any type of pear (be sure it is a crisp 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, cantaloupe and honeydew. Seed. Even use the rind if it's clean.

NOTE: Proportions of juices are usually in sixteen ounce totals. If you only desire eight ounces, then just divide by two.

USES OF PULP

With the Omega Juicer, nothing is wasted. It may be used for flavoring in soups, breads, cakes and salads. Also use the pulp as compost for gardens and plants.

