

Guide to Omega Juicers



This guide aims to enhance your understanding of Omega juicers, focusing on how to adjust the pressure during usage. The need for pressure adjustment arises naturally due to the juicer's slow-spinning mechanism, operating at a very low rotational speed.

Upon juicing approximately 355 ml (around 1/3 of the collection cup), you may observe the pulp retracting into the grinding chamber. This could also cause the pulp to warm up due to the pressure, which in turn may heat up other parts of the juicer. Over time, these parts could potentially melt and adhere to each other.

Here's what you should do if you encounter this situation:

1. **Adjusting Pressure:**

- Turn the adjuster located at the front of the juicer.
- Rotating it clockwise will loosen the pressure, while counterclockwise will tighten it.
- Slightly open the adjuster to release pressure. This step is advisable whether you are using the adjustable end cap specifically for celery or any other adjustable end cap.

2. **Clearing Buildup:**

- Stop the juicer (ensure it comes to a complete stop), then switch it to reverse for a few seconds to clear any buildup in the grinder housing, auger, and sieve.

- Switch the juicer back to the “forward” setting and check if the issue is resolved.
3. **Cleaning Blockages:**
- If the problem persists, remove the end cap along with the sieve and auger from the grinder housing (drum).
 - Rinse them quickly in cold water to remove any pulp and buildup.
 - Ensure the sieve holes are clear; if they are blocked, the juice will be forced back into the funnel (grinding house).
4. **Continued Juicing:**
- Reassemble the juicer and continue juicing your next 355 ml batch.
 - Monitor the process every 12 oz, stopping if necessary, and repeat the above steps until you achieve the desired amount of juice.
5. **Usage Duration:**
- Avoid running your juicer for more than 20-30 minutes at a stretch as it could cause the engine to overheat due to the low RPMs.
6. **Preparation Tips:**
- Always use chilled, whole, and fresh produce from the refrigerator.
 - When juicing different types of produce, alternate between softer and harder pieces.
 - For celery, insert each stem from the wider end to the narrower end into the funnel at the top of the grinding housing (drum).
7. **Adjustable End Caps:**
- If your juice blend includes celery, the REGULAR adjustable end cap will suffice for all ingredients.
 - The GREEN CELERY end cap should only be used for juicing celery.
8. **Cleaning and Maintenance:**
- To ease cleaning and prevent mineral buildup, soak the removable parts once a month.
 - Immerse all parts in hot tap water (avoid boiling water) mixed with a few drops of baking soda or dishwashing liquid for about 30 minutes.
 - Use the brush provided with the juicer to scrub off loosened minerals.
 - Regular liquid dish soap may not effectively remove mineral buildup, hence the recommendation for baking soda.

By following these steps and tips, you can ensure a smooth juicing experience and extend the longevity of your Omega juicer.