

OPERATING INSTRUCTIONS

STEP 1 After preparing the ingredients, plug the power cord into a wall outlet.

- NOTE:**
- Do not touch the power cord with wet hands.
It may cause electrical shock, short-circuit, or fire.
 - Check the safety of the wall outlet.

STEP 2 Press the FORWARD button to operate.

- NOTE:**
- Forward: Pulls down and slowly masticates the ingredients.
 - Reverse: Pushes the ingredients back up to dislodge them.

If the ingredients jam in the screw and the drum lid does not open, press the OFF button. Then press and hold the REVERSE button until the ingredients are dislodged. Repeat REVERSE - OFF - FORWARD as often as needed to achieve the desired result.

IF THE JUICER STOPS DURING OPERATION:

Switch the button to OFF position then press and hold the REVERSE button until the ingredients move.

Repeat REVERSE - OFF - FORWARD as needed.

FORWARD: Pulls down the food

OFF: Stops the operation

REVERSE: Pushes the food back up



NOTE: If the juicer does not work after these steps, disassemble and clean the parts before operating the juicer again.

OPERATING INSTRUCTIONS

STEP 3 Insert the prepared ingredients one piece at a time.

- NOTE:**
- Fibrous leafy vegetables (celery, kale, etc.):
 - Separate each stem. Cut the outer stems that are thick and tough to 4 inches (10 cm) long or less.
 - Bundle up the leafy vegetables as inserting into the juicer. Alternate between leafy parts and stems.
 - Before extracting, remove hard seeds or pits in ingredients.
 - When juicing frozen fruits with small seeds, ensure that even the seeds are completely thawed.
 - Insert the ingredients one piece at a time.
- TIP:**
- Align the dots ● and slide the pusher in.
 - After inserting ingredients, use the pusher when it is necessary. Too much use of the pusher may affect the juice quality.
 - Intermittently use the pusher for soft ingredients like tomatoes and apples. Constant use of pusher for soft ingredients may affect the juice quality.

STEP 4 Use the juice cap to make mixed juices.

- TIP:**
- Juicing with the juice cap closed creates various mixed juice creations when different fruits and vegetables, milk, banana, beans etc. are selected.
 - After juicing, close the juice cap to stop the juice from dripping, especially when disassembling the juicing bowl off the base.
 - When making different juices quickly rinse away any leftover
- NOTE:**
- Leave the juice cap open when juicing ingredients that create excessive foam during extraction, (e.g. apples, celery).
 - Pay close attention when operating with the juice cap closed. Juice may overflow if the juice collected in the juicing bowl exceeds its capacity marked on the bowl.

OPERATING INSTRUCTIONS

STEP 5 After juice and pulp are completely extracted, switch the unit OFF.

- NOTE:**
- If the remaining ingredients in the juicing bowl have not been extracted completely, the drum lid may not open easily. After each extraction, run the juicer for an additional 30 seconds to let the juicer extract the remaining pulp.
 - When the drum lid is stuck, press the REVERSE - OFF - FORWARD button in this order; switching back and forth 2 or 3 times to dislodge the ingredients. Then place hands on top of the drum lid and firmly press down while simultaneously turning the drum lid counter clockwise to open.
 - Depending on the ingredients, pour water down the feeding tube to rinse out the interior of the juicing bowl and then attempt to remove the drum lid.

OPERATING TIPS WHEN USING JUICE SCREEN

1. Operating the juicer without ingredients can cause damage to the screw.
2. Do not continuously operate the juicer for more than 30 minutes. This can damage the motor from overheating. After continuous use, let the juicer rest for 30 minutes to cool down before starting another session.
3. Do not put hand, utensil, tong, or other objects into the feeding tube other than the provided pusher.
4. During operation, do not put spoon, spatula or other objects into the juice spout of the juicing bowl. If other object is put into the juice spout during operation, such materials can get stuck and damage the juicer parts.
5. Do not put dried whole grains, fruits with hard seeds or ice. These may damage the juicer parts (e.g. juicing bowl, and auger).
 - Beans or grains can be used if soaked overnight or boiled. (Do not use more than 2 cups (500 g) per each session.)
 - Fruits with pits and hard seeds (e.g. nectarines, peaches, mangoes and cherries) must be pitted before juicing.
 - When using frozen fruits with small seeds such as grapes, completely thaw before inserting them into the juicer.
 - Use of ice in the juicer will decrease the product durability over time.
6. Do not use ingredients containing excessive amounts of vegetable oil or animal fat. Do not use the juicer to extract vegetable oil from ingredients. If vegetable/animal oil gets on the auger, it may reduce performance and even damage the part.
7. Do not reinsert the extracted pulp into the juicer. This can cause the juicer to stop or cause the drum lid not to open.
8. After juicing ingredients with seeds like grapes, thoroughly clean all the crevices on the bottom of the auger.

INGREDIENT TIPS WHEN USING JUICE SCREEN

Juicer damage due to owner negligence or from not following the instructions in the owner's manual will void the warranty service.

DO NOT put the following ingredients into the juicer:

Hard seeds:



Peach, nectarines, apricot, plum, mango, etc.

Remove hard seeds from the ingredients before juicing.

Hard or inedible skins:



Pineapple, melon, mango, orange, etc.

Peel the skins from the ingredients before juicing.

Frozen fruits or ice:



Frozen strawberry, blueberry, raspberry, etc.

Completely thaw frozen fruits before juicing. Do not use ice.

Vegetable/animal oil:



Sesame seed, butter, margarine, etc.

Do not extract ingredients containing vegetable or animal oil. This can reduce performance and even damage the juicer.

Omega's Low Speed Juicer is an innovative product that uses a patented low speed masticating technology to efficiently extract the juice from ingredients. The juicer is designed to obtain the best result from ingredients with firm composition and with high water content.



INGREDIENTS PREPARATION

Juice Yield:

- For the optimal extraction and maximum juice yield, cut the ingredients following the guidelines given in this section.
- **Insert ingredients slowly monitoring how the ingredients are extracted.** The juice yield may vary depending on the juicing speed.

Soft fruits and vegetables (e.g. Oranges, tomatoes):



1-4 Wedges

- Peel the skin off oranges. For tomatoes and apples, take out the stem.
- If the ingredients are larger than the feeding tube, cut the ingredients into pieces that will fit into the feeding tube.
- Fruits with pits (like a peach) must be pitted before extraction. Cut to 1-4 wedges then slowly insert the ingredients down the feeding tube.

PREPARATION TIPS:

- Cut 1-4 wedges.

EXTRACTION TIPS:

- Slowly insert the ingredients one piece at a time.
- Use the pusher to push the ingredients down the feeding tube. (The pusher also helps prevent juice from spraying out of the feeding tube when extracting ingredients with high water content)
- Leave the juice cap open when juicing ingredients that create excessive foam during extraction. (Foam can accumulate if operated with the juice cap closed.)
- It is recommended that the extracted juice be consumed within 72 hours after extracting. Depending on the density of the ingredients the extracted juice can gradually show layers over time.
- If there is an excessive amount of foam, use a mesh strainer to separate it from the juice.
- When an ingredient is being masticated by the auger, the squeezed ingredient may splash juice through the feeding tube. Use the pusher to block out the juice splash when juicing

INGREDIENTS PREPARATION

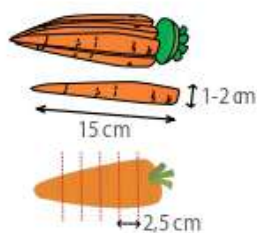
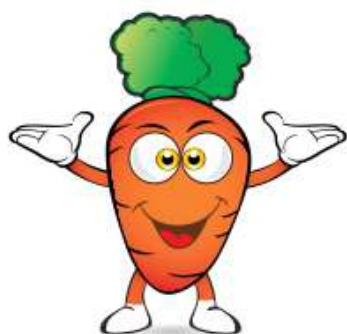
How to Use the JUICE Cap:

- Juicing with the juice cap closed allows mixed juice creations with different fruits, vegetables and liquids.
- After juicing, close the juice cap to block excess juice from dripping, especially when disassembling the juicing bowl off the base.
- When making different juices quickly rinse away any leftover flavors by running a glass of water in the juicer with the juice cap closed.
- Leave the juice cap open when juicing ingredients that create excessive foam during extraction (e.g. apples, celery).
- Pay close attention when operating the juicer with the juice cap closed. Juice may overflow if the juice collected in the juicing bowl exceeds its capacity marked on the juicing bowl.

Adjusting the amount of pulp in the juice:

- Depending on the ingredient, you may get extra pulp in the juice when juicing continuously.
- To reduce the amount of pulp, disassemble the top-set and wash frequently.

Hard fruits and vegetables (e.g. carrots, potato, beets & spinach):



Hard fruits and vegetables may put excess strain onto the motor and cause it to stall.



Soak in cold water prior to juicing and cut to appropriate sizes.



To increase the juice yield, juice fruits and vegetables with high water content.

PREPARATION TIPS:

- Slice the ingredients 1 inch (2.5 cm) thick or cut 1 inch (2.5 cm) wide and 2-6 inches (5-15 cm long.)
- Soak hard ingredient like carrots and ginger in cold water prior to juicing.

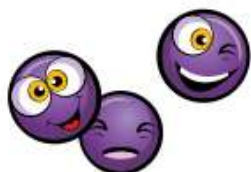
EXTRACTION TIPS:

- Slowly insert the ingredients one at a time.
- Pace the juicing speed ensuring each ingredient is thoroughly extracted.
- To maximize the juice yield, juice with ingredients with high water content.

INGREDIENTS PREPARATION

Ingredients with small seeds (e.g. raspberry, pomegranate, grape):

Slowly insert ingredients with small seeds to prevent the seeds from clogging the juice screen.



Insert ingredients slowly to minimize the amount of leftover seeds in the juice screen.



For best result, juice with ingredients with higher amount of fluid (e.g. apple, pear)



PREPARATION TIPS:

- When juicing frozen ingredients (e.g. raspberry, strawberry), make sure they are completely thawed.
- Thoroughly rinse ingredients like grapes. Take the grapes off and discard the stem.
- For pomegranate, discard the skin and juice only the inner part

EXTRACTION TIPS:

- Depending on the size of the grape, insert 3~5 grapes at a time while monitoring the extraction result.
- Thaw frozen ingredients like pomegranate and raspberry then insert about 1 tablespoon (5 g) at a time.
- Frozen ingredients usually lose significant amount of fluid from thawing. When juicing, mix milk or yogurt to balance the fluid lost.

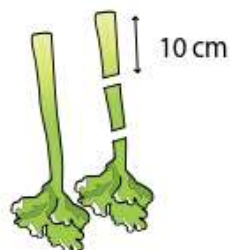
⚠ CAUTION:

If the lid does not open due to excessive amount of small seeds left in the juicing bowl, continuously run the juicer for 30 second to extract any leftover seeds. If the lid is still stuck, repeat **REVERSE - OFF- FORWARD** until the ingredients become dislodged. Then twist the lid to open while pushing downwards on the lid with palms (depending on the ingredient, pour some water down the feeding tube for quick rinsing to help dislodging).

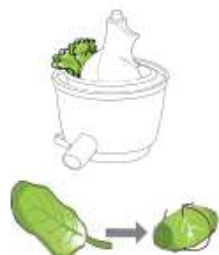
INGREDIENTS PREPARATION

Fibrous and/or tough leafy ingredients (e.g. celery, kale, pineapple):

Fibrous ingredients like celery and kale should be cut into small lengths before juicing.



When juicing leafy ingredients like celery and kale, do not collect more than 2 cups (500 g) per session. For best result, disassemble and wash the top-set before juicing again.



If leafy ingredients wrap around the juicing screw, open the lid and remove the fibers before continue juicing.



It's best to juice with ingredients with higher amount of fluid, like apples or carrots.

Carrots, apples :
fibrous ingredients = 9:1
[recommended ratio]



PREPARATION TIPS:

- Soak fibrous ingredients in cold water for about 30 minutes before cutting them.
- Separate each stem. Cut the outer stems that are thick and tough to 4 inches (10 cm) long or less.

EXTRACTION TIPS:

- One at a time, slowly insert the prepared ingredients.
- Insert more ingredients after the previously inserted ingredients have been completely extracted.
 - Roll leaves in spiral as inserting into the juicer.
 - Insert the leafy part of the ingredients first then alternate between leafy parts and stems.
 - For ingredients like wheatgrass, grab a handful and insert in a bundle.

⚠ CAUTION:

- The fibers from tough ingredients like celery can wrap around the auger and affect juicer's performance. Cut the stems that are thick and tough to 4 inches (10 cm) long or less.
- Foam can build up from juicing fibrous ingredients. Use strainer to remove the foam before serving.
- For ingredients like pineapple, slice off the rind of the pineapple and cut around the fibrous core. Cut the flesh of the pineapple to smaller pieces.
- Recommended amount of juicing per session is 2 cups (500 g). When juicing more than 2 cups (500 g), wash the top-set before continue juicing.

DISASSEMBLING AND CLEANING

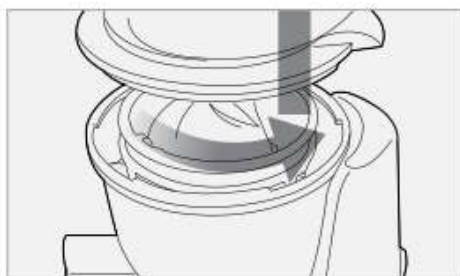
STEP 1

Switch OFF and unplug the power cord from the wall outlet.

- NOTE:**
- Extract all the remaining pulp in the juicing bowl before stopping the juicer.
 - For easier clean up, operate the juicer for an additional 30 seconds after the juice is extracted.
 - When the drum lid is stuck, press the REVERSE – OFF – FORWARD button in this order, switching back and forth 2 to 3 times to dislodge. Then place both hands on the drum lid and firmly press down while simultaneously turning the drum lid to open.
 - * Fill the juicing bowl with water and run the juicer before opening the drum lid. It may help to open the drum lid when stuck.

STEP 2

Turn the drum lid counter clockwise to open.



- NOTE:**
- When moving the appliance, do not lift by grabbing the feeding tube. Always lift the appliance by grabbing the base or handle.

STEP 3

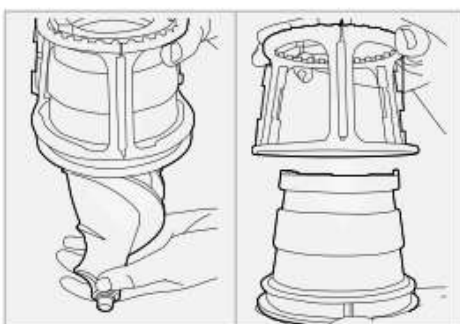
In order to disassemble, lift off the drumset from the base.



- NOTE:**
- Immediately clean the juicer after each use by lifting off the drumset from the base. (Removing the auger and juice screen while drum-set is still on the base may cause dripping.)

STEP 4

Remove the auger, juice screen and rotation wiper unit from the juicing bowl. Clean with provided brush.



- NOTE:**
- Immediately clean the juicer after each use. If remaining residue in the juicer dries up, it can make disassembling and cleanup difficult. The excess build up can cause poor performance in future uses.
 - For easier disassembly, place the topset in the sink and run the water through from the top of the top-set.
 - Thoroughly dry the bottom of the auger.

TROUBLESHOOTING

WHEN THERE IS NO POWER TO THE JUICER:

- Check if the power cord is properly plugged in.
- Check if the drum lid and the juicing bowl are properly assembled.
- Check if the top-set and the body are properly assembled.
- Juicer will not operate if parts are not assembled properly.

LOW JUICE YIELD:

- Different ingredients hold different amounts of fluid that will yield different amounts of juice.
- If the ingredients are not fresh, they may contain reduced amount of fluid, which will yield less juice. Soak ingredients in cold water for about 30 minutes prior to juicing for the best result.
- Check if the compression silicone is firmly inserted.
- If the ingredient itself has low water content, it may help to soak it in water before juicing.
- If juicing ingredients with small seeds, after a few servings, it may reduce the juice yield. For best result, disassemble and wash the topset in between juicing.
- If there is seed residue on the bottom of the juice screen, this can affect juicer performance and the overall juice yield.

THERE IS TOO MUCH PULP IN THE JUICE:

- To reduce the fine pulp, clean the top-set frequently and extract the pulp.
- Use a mesh strainer and put the juice through it to collect the unwanted pulp.
- If the juice screen and the auger are damaged and affecting the juicer's performance, it is recommended the parts be replaced.
- * The lifetime of each part may vary depending on length and method of use and ingredients extracted.

ODD NOISE FROM THE JUICER:

- Check if the parts are assembled correctly. Try reassembling the parts and listen for the odd noise.
- Do not start the juicer unless there are ingredients and/or liquid in it.
- Operating the juicer without ingredients can cause damage to the screw.
- If the juicer is operated without ingredients or liquid, the noise level can increase and also can lead to damage.
- The friction noise from the auger and the juice screen will disappear when ingredients are inserted into the juicer.
- If the noise occurs when ingredients are inserted into the juicer, check the size of the ingredients. Do not insert anything over 1 inch in thickness.
- Depending on the type of ingredients, the dimensions can be smaller.
- The noise can occur if the juicer is operated on an uneven or slanted surface. Place the juicer on a horizontally flat surface when operating.

TROUBLESHOOTING

THE DRUM LID WILL NOT CLOSE:

- Make sure the auger is pushed all the way in to the juice screen in order for the drum lid to close properly.
- If the auger is not properly in position, the drum lid may not close.

THE EXTRACTED PULP IS VERY MOIST:

- During the very beginning of extraction, the pulp can be more moist.
- Depending on the ingredient's condition, the extracted pulp can be affected; especially when the ingredient is not fresh, the juice can be extracted with the pulp.

DURING OPERATION, THE JUICING BOWL SHAKES.

- The auger and the juice screen are set up to crush and squeeze the ingredients. It is normal for the auger and the juice screen to vibrate.
- If the ingredient contains strong fiber, the vibration from the top-set may be stronger.

DURING JUICING, THE JUICER STOPPED:

- Check the power cord and make sure it is plugged in correctly.
- Check that all the parts are correctly assembled.
- If too many ingredients are inserted at one time, this can cause the juicer to stop.
- When the juicer stops because there are too many ingredients inserted in it, press the REVERSE - OFF - FORWARD button in this order, switching back and forth 2 to 3 times.
- The reverse setting will push the ingredients up, and the forward setting will pull the ingredients down.
- After using more than 30 minutes, if the juicer stops due to the overload protection, let the juicer cool for 30 minutes to 1 hour before juicing again.
- If there are hard seeds within the ingredients, remove them before juicing. Hard seeds can damage the juicer.

LAYERS OF SEPARATION IN THE JUICE:

- Depending on the density of the ingredients, the extracted juice may show layers of different juices. It is different from separation due to oxidation caused by juicing with a high-speed juicer.

THE DRUM LID IS STUCK:

- After juicing, let the juicer operate for another 30 seconds to extract the remaining pulp.
- If there is too much pulp in the top-set, this can cause the drum lid to not open. In this situation, press the REVERSE-OFF-FORWARD button in the order, switching back and forth 2 to 3 times. Then place both hands on the drum lid and firmly press down while simultaneously turning the drum lid to open.
- Pour water down the feeding tube to rinse out the insides and then try opening the drum lid.

TROUBLESHOOTING

JUICE DRIPPING DOWN THE BODY:

- If the compression silicone on the bottom of the juicing bowl is not plugged in correctly, the juice may seep out on to the juicer body. Before assembling the parts, check and make sure the compression silicone is plugged in correctly.

IS IT POSSIBLE TO JUICE INGREDIENTS WITH TOUGH FIBER?

- Ingredients like celery or ginger contain long fibers that may wrap around the auger and affect the juicer's performance. When juicing fibrous ingredients, do not collect more than 1 lb. of juice. After collecting this quantity or less, clean the top-set completely before juicing again.

DISCOLORATION OF THE PLASTIC PARTS:

- After juicing, if the juicer is not cleaned right away, the remaining pulp inside the top-set can dry up which can make disassembling and cleaning hard. This can also affect the juicer's performance and color.
- Ingredients that are rich in carotenoids such as carrots and spinach may dye plastic parts. When the parts are dyed with carotenoids, rub vegetable oil in to the dyed areas and use mild detergent to clean.
- Vegetable oil should only be used during clean-up for parts that are discolored. Do not use vegetable oil on the auger or the juice screen. If vegetable oil or oil from animal fat gets on the auger or the juice screen, this can affect the juicer's performance and may result in damaged parts.
- The silicone pieces on the top-set can be detached to be thoroughly cleaned.

USING FOR PURPOSES OTHER THAN JUICING:

- This juicer is designed to juice ingredients like fruits and vegetables.
- Do not use the juicer for extracting vegetable oil.
- Do not juice ingredients with high contents of vegetable/animal oil.
- If vegetable/animal oil gets on the auger or the juice screen, this can affect the performance of the juicer and could result in damaged parts.

CONTACT US:

Customer Service: 1-800-633-3401

Online: www.OmegaJuicers.com/contact-omega-juicers

SPECIFICATIONS

Model Name	MMV700 Series
Rated Voltage	120 V
Rated Frequency	60 Hz
Amps	2
Motor	240W
Weight	14.77 lb. (6.7 kg)
Product Dimensions	8.5" Width (217 mm) 6.37" Depth (162 mm) 18.5" Height (469 mm)
Also Available International MMV702	220 V / 50-60 Hz



NOTES



Félicitations!

FÉLICITATIONS pour l'achat de votre nouveau produit OMEGA.

Omega s'efforce de développer des appareils technologiquement avancés qui aident à livrer une nutrition et une saveur de la plus haute qualité et aussi proches de leur forme naturelle pure que possible. C'est vous, les amis de notre marque, qui nous guidez. Votre enthousiasme nous aide à continuer à réinventer et à renouveler notre ligne d'extracteurs de jus, appareils à haute vitesse et équipement pour les boissons. L'équipe d'Omega vous remercie de votre fidélité depuis plus de 50 ans!

Rejoignez-nous sur Twitter @OmegaAppliances et/ou sur Facebook @OmegaJuicers

POUR ENREGISTRER VOTRE PRODUIT, VEUILLEZ VISITER :
www.omegajuicers.com/omega-warranty-registration

POUR LES RECETTES, VISITEZ : **www.omegajuicers.com/recipes**

POUR LE SERVICE À LA CLIENTÈLE : Composez le **1 800 633-3401** ou
visitez : **www.omegajuicers.com/contact-omega-juicers**

Une fois que vous avez utilisé votre Omega,
nous vous prions de bien vouloir évaluer l'appareil sur
www.OmegaJuicers.com



USER MANUAL
GUIDE DE L'UTILISATEUR
MANUAL DEL USUARIO



MODEL | MMV700 Series MegaMouth™
LOW SPEED JUICER AND NUTRITIONAL SYSTEM

MODÈLE | Série MMV700 MegaMouth™
EXTRACTEUR DE JUS À VITESSE FAIBLE ET SYSTÈME ALIMENTAIRE

MODELO | MegaMouth™ de la serie MMV700
SISTEMA DE NUTRICIÓN COMPACTO Y EXTRACTOR DE JUGO A BAJA VELOCIDAD

www.OmegaJuicers.com



Congratulations!

CONGRATULATIONS on the purchase of your new Omega product.

At Omega, we strive to develop technologically advanced machines that help deliver nutrition and flavor of the highest kind and closest to nature's purest form. We are driven by you, our brand supporters. Your enthusiasm helps us continue to reinvent and renew our line of juicers, high speed appliances and beverage equipment. Our team at Omega thanks you for supporting us for over 50 years!

Join us on Twitter @OmegaAppliances &/or on Facebook @Omegaljuicers

PRODUCT REGISTRATION, VISIT:
www.omegajuicers.com/omega-warranty-registration

RECIPES, VISIT: **www.omegajuicers.com/recipes**

CUSTOMER SERVICE: Call **1-800-633-3401** or
visit: **www.omegajuicers.com/contact-omega-juicers**

After using your Omega, we kindly ask you to rate the machine on
www.OmegaJuicers.com

TABLE OF CONTENTS

02	Safety First
03	Know Your Omega
04-06	Assembling Your Omega Appliance
07-09	Operating Instructions & Tips
10-11	Ingredient Tips When Using Juice Screen
12-14	Ingredients Preparation
15-16	Disassembling & Cleaning
17	Cleaning the Silicone Parts
18	Using the Cleaning Tool
19	Using the Blank Cone
20	Using the Smoothie Strainer (Optional)
21-23	Troubleshooting
24	Specifications
25	Notes
26	French
52	Spanish