

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



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

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SAFETY FIRST

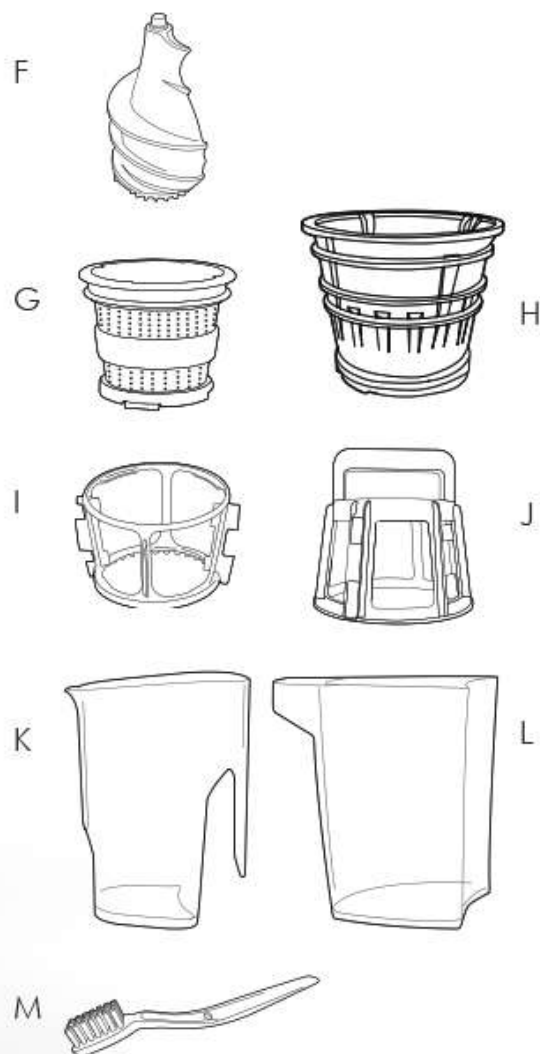
When using electrical appliances, basic safety precautions should always be followed including the following.

READ ALL INSTRUCTIONS BEFORE USING.

1. To protect against electrical shock, do not immerse cord, plug or motor base in water or any other liquid.
2. Always use the appliance on a dry, level surface.
3. The use of attachments not sold or recommended by the manufacturer may cause fire, electric shock or injury.
4. Do not remove the container from the motor base while appliance is in operation.
5. Do not place hands in container unless the unit is disconnected from the power outlet.
6. Disconnect the appliance from the power outlet before removing container from base.
7. To reduce risk of injury, never place blade assembly on base without jar properly attached.
8. Always operate the appliance with cover in place.
9. Do not use this appliance for any purpose other than food or beverage preparation.
10. Do not process boiling liquids. Let cool before placing in pitcher.
11. Do not leave the appliance unattended when in use. Young children should be supervised when near the appliance.
12. Do not place appliance on or near a hot gas or electric burner, or where it could touch any other source of heat.
13. Unplug appliance from the power outlet when not in use, before putting on or taking off parts, and before cleaning.
14. This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use outdoors.
15. Fully unwind the cord before use.
16. To protect against electric shock, do not immerse the cord, plug or motor base in water or any other liquid.
17. Do not allow the cord to hang over the edge of a table or counter, touch hot surfaces or become knotted.
18. This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure they can use the appliance safely.
19. It is recommended to regularly inspect the appliance. Do not use the appliance if the power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorized Omega Service Center for examination and/or repair.
20. Any maintenance other than cleaning should be performed at an authorized Omega Service Center.
21. This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.

SAVE THESE INSTRUCTIONS

KNOW YOUR OMEGA



- A** Feeder Tube
- B** Drum Lid
- C** Juicing Bowl
- D** Detachable Juice Tap
- E** Base
- F** Auger
- G** Juice Screen

- H** Blank Cone
- I** Rotation Wiper
- J** Cleaning Tool
- K** Juice Cup
- L** Pulp Cup
- M** Cleaning Brush

ASSEMBLING YOUR OMEGA APPLIANCE

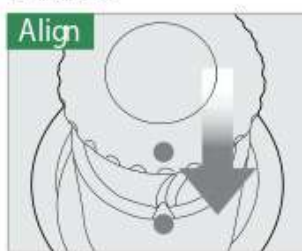
BEFORE FIRST USE

Before using your Omega Appliance for the first time, remove packaging material and labels. Ensure the appliance is switched off and the power cord is unplugged. Wash the parts in warm, soapy water with a soft cloth. Rinse and dry thoroughly. Do not place parts in the dishwasher. The motor base can be wiped with a damp cloth. Ensure that the compression silicone and silicone ring are assembled properly.

APPLIANCE PARTS



PUSHER



Align the dots ● and slide the pusher in.

STEP 1

Top-set assembly

Align the red dots ● on each part and assemble in the order shown. Once assembled, turn the drum lid clockwise to close.

STEP 2

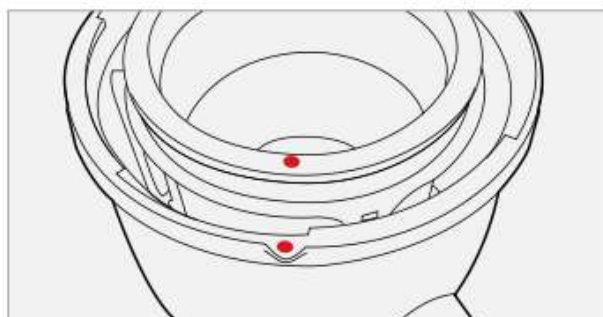
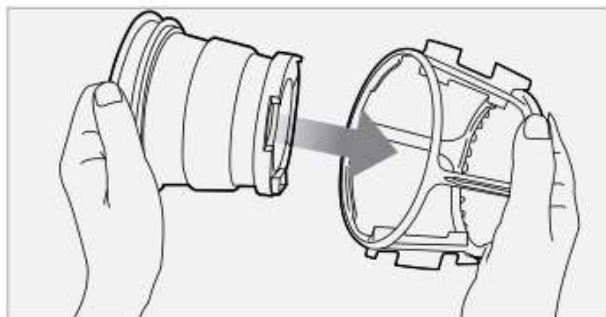
Top-set base assembly

Place the drum lid on the juicing bowl. Align the down arrow ▼ on the drum lid with the ▲ OPEN mark on the base and turn to the ▲ CLOSE position.

ASSEMBLING YOUR OMEGA APPLIANCE

STEP 1 Top-set assembly

1. Assemble the juice screen into the rotation wiper then place this assembly in to the juicing bowl ensuring the red dot ● on the juice screen is aligned with the red dot ● on the juicing bowl.



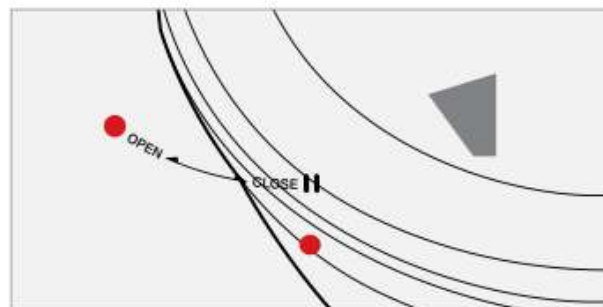
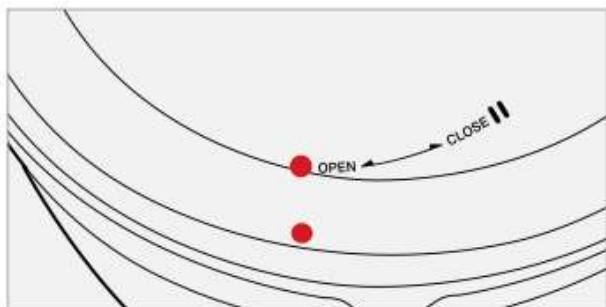
2. Place the auger into the juice screen. Turn and press down on it until it clicks into place.



NOTE: The auger needs to be locked in place in order to close the drum lid.

3. Place the drum lid on to the juicing bowl aligning the red dot ● on the drum lid with the red dot ● on the juicing bowl. Turn clockwise to close, aligning the red dot ● on the drum lid with the close mark II.

STEP 2 Top-set base assembly



ASSEMBLING YOUR OMEGA APPLIANCE

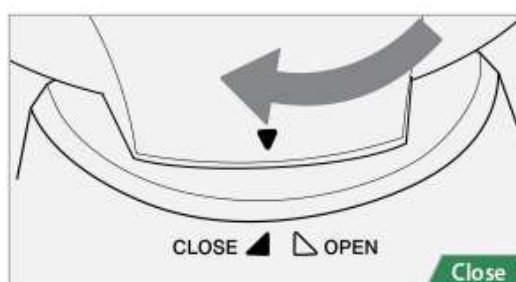
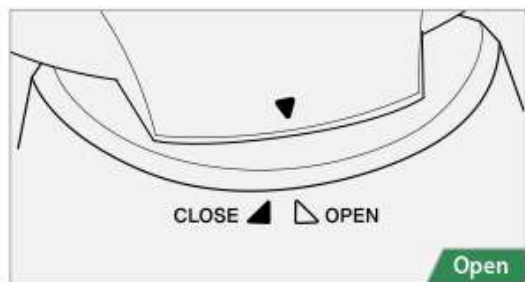
TIP: For easy assembly hold the drum lid by grabbing the feeding tube and turn clockwise as shown in the illustration.



4. Place the drum lid on the juicing bowl. Align the down arrow ▼ on the drum lid with the ▲ OPEN mark on the base and turn to the ▲ CLOSE position.



5. Open/Close mark on the top-set.



NOTE: The juicer will not operate if the down arrow ▼ on the drum lid is not completely aligned with the ▲ CLOSE mark on the body.

6. Place the pulp cup under the pulp spout and place the juice cup under the juice spout as shown in the illustration.



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

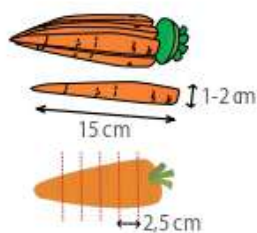
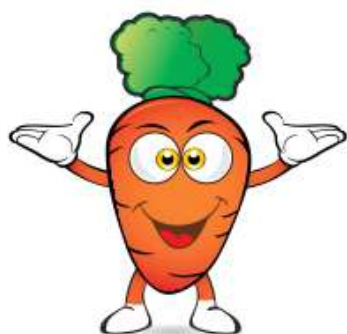
How to Use the JUICE Cap:

- 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.

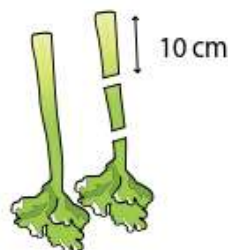
⚠ CAUTION:

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).

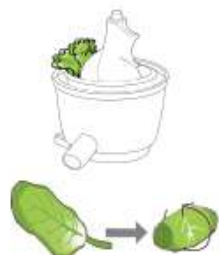
INGREDIENTS PREPARATION

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.