Cold-Press Kitchen Layout

HOW TO PRODUCE COLD-PRESSED JUICE IN A COMMERCIAL KITCHEN

1. Retrieve produce from walk-in cooler

2. Prepare produce at prep counter

3. Wash produce in prep sink

4. Grind and press produce with Goodnature X-1 commercial cold-press juicer

5. Bottle juice at rolling cart, and move to cold storage

6. Wash dishes and machine parts at 3-compartment sink

7. Place dishes and machine parts on drying rack

This kitchen can be used to make 1,000 bottles of juice and nut milk per day easily and efficiently.

The equipment in this example includes:

- **GOODNATURE X-1 COMMERCIAL COLD-PRESS JUICER**
  Can make 1,000 bottles of cold-pressed juice per day.

- **Sammic CKE-8 FOOD PROCESSOR**
  Food processor used to grind nuts to press nut-milks on the X-1.

- **3-COMPARTMENT SINK WITH SPRAYER**
  Can be used to wash machine parts, bottles, and the sprayer can be used to wash the X-1.

- **PREP SINK FOR PRODUCE**
  It's nice to have a separate sink for washing fruits and vegetables, but optional.

- **HAND SINK**
  Most health departments require a separate sink for washing hands (and nothing else).

- **PREP TABLE**
  Stainless steel used to prep the produce for juicing.

- **DRYING RACK**
  This rack is used to air-dry dishes, machine parts, and press bags.

- **WALK-IN COOLER**
  Produce and juice should always be stored in a refrigerated space. If possible, the entire juicing kitchen should be cooled.