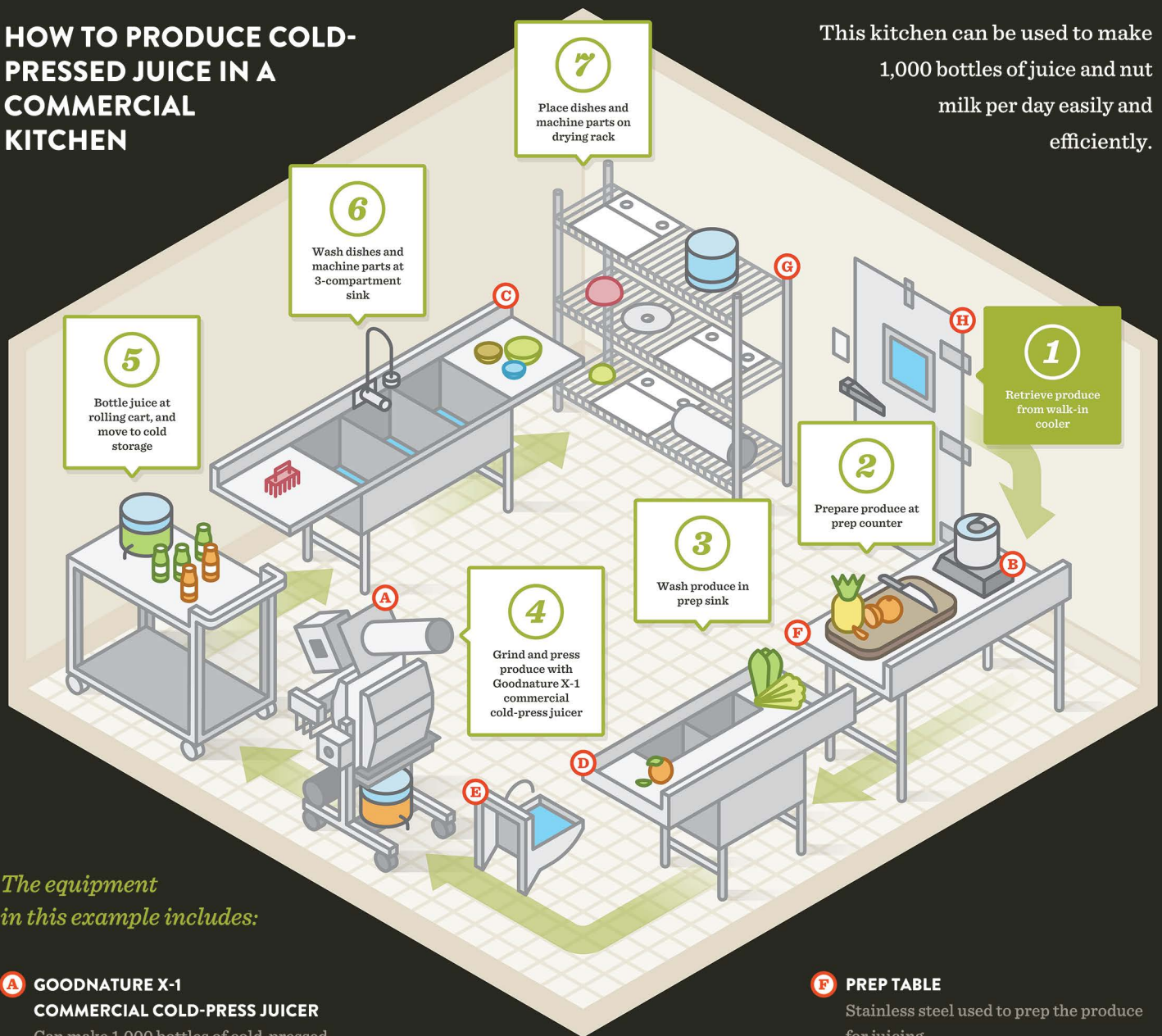


# Cold-Press Kitchen Layout

## HOW TO PRODUCE COLD-PRESSED JUICE IN A COMMERCIAL KITCHEN

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:

- A GOODNATURE X-1 COMMERCIAL COLD-PRESS JUICER**  
Can make 1,000 bottles of cold-pressed juice per day.
- F PREP TABLE**  
Stainless steel used to prep the produce for juicing.
- B SAMMIC CKE-8 FOOD PROCESSOR**  
Food processor used to grind nuts to press nut-milks on the X-1.
- D PREP SINK FOR PRODUCE**  
It's nice to have a separate sink for washing fruits and vegetables, but optional.
- C 3-COMPARTMENT SINK WITH SPRAYER**  
Can be used to wash machine parts, bottles, and the sprayer can be used to wash the X-1.
- E HAND SINK**  
Most health departments require a separate sink for washing hands (and nothing else).
- G DRYING RACK**  
This rack is used to air-dry dishes, machine parts, and press bags.
- H WALK-IN COOLER**  
Produce and juice should always be stored in a refrigerated space. If possible, the entire juicing kitchen should be cooled.