

Goodnature™



R3.5

COMMERCIAL COLD PRESS JUICER OWNER'S MANUAL



CONFORMS TO UL STD 763, NSF/ANSI STD 8
CERTIFIED TO CSA STD C22.2 #195
CONFORMS TO CE, IEC TESTED

SERIAL #

MANUAL
VERSION



5.2



WARNING: To limit risk of personal injury and material damage, all users must read these instructions in their entirety and follow them strictly.

MACHINE SPECIFICATIONS

X-1 Press / 1HP / 220VAC / 8.12 Amp / Single Phase

EG-260 Grinder / 2HP / 220Vac / 5.6 Amp / Single Phase

Capacity per Hour:

JUICE: 20-40 GAL. / 75-150- L.

Total Weight:

600 lb.

272 KG

Dimensions (H" x W" x D"):

67" X 34" X 36"

170CM X 87CM X 92CM

Pressure:

**CAPABLE OF 9 TONS TOTAL
FORCE ON PRODUCE**

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Section 1: Safety Precautions



DANGER: This machine is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the machine by a person responsible for their safety.



DANGER: Never place hands, arms, or any foreign items into the grinder hopper, grinder chute, or grinder housing during operation. Personal injury including lacerations and amputations, or damage to the machine can occur.



DANGER: Never place any body part between the platens while the machine is on. Failure to follow this instruction could result in serious personal injury due to crushing.



WARNING: Power must be supplied to the X-1 and EG-260 by a licensed electrician. Failure to do so may result in serious personal injury due to electric shock or damage to the machine.



WARNING: Be aware of all pinch points and moving parts and take precautions to keep loose clothing, hair, or foreign objects away from them to avoid personal injury and damage to the machine.



WARNING: Disconnect all power before performing maintenance to avoid risk of serious electric shock.



WARNING: Always check with your local health department regarding procedures required to ensure proper cleaning and sanitation in order to avoid serious foodborne illness to consumers.
For the US: <http://www.fda.gov/Food/default.htm>



WARNING: Discontinue use immediately and have machine serviced if any components are damaged or malfunctioning to avoid risk of personal injury and damage to the machine.



WARNING: Disconnect all power before moving the machine. Avoid damaging the power supply cord during movement and use cautionary steps to avoid tipping.



WARNING: Electrical and mechanical repairs are not to be carried out by the operator unless authorized to do so.

Section 1: Safety Precautions



WARNING: Operator shall not interfere with interlock device.



WARNING: Operator should not use unauthorized means of gaining access to parts of the machine which are not normally accessible.



WARNING: Operator should ensure plug is visible from points of access.



WARNING: Operator should ensure the surrounding area is free of debris and slipping hazards to prevent injury.



WARNING: In the event of an accident or breakdown, all power supply should be disconnected from source and Goodnature customer service should be contacted for support.



CAUTION: Safety glasses must be worn at all times during operation of EG-260 Grinder. Machine can be run at a very high speed; splatter and projectiles causing eye damage and irritation is possible.



CAUTION: Blades on the grinder disc are very sharp. Use caution when changing the disc to avoid personal injury including lacerations.



NOTICE: The X-1 Press is only to be used in conjunction with the EG-260 Grinder. Do not mount any other equipment to the X-1 Press.



NOTICE: Noise levels exceed 80 decibels. Protective ear equipment may be worn to prevent injury.

Section 2: Unpacking



2.1 UNPACKING

- ◆ This equipment underwent strict quality control and was carefully inspected mechanically and electrically before shipment. It should be physically free of marks or scratches and in good electrical order upon delivery. Inspect for physical damage, electrical damage, and any loose or bare wires.
- ◆ If any items are damaged due to shipping, contact the freight carrier within 15 days of receiving your shipment.
- ◆ There is an enclosed parts list below. Inspect all enclosed parts carefully and make sure no parts are missing. If any parts are missing or damaged please contact Goodnature customer service.
- ◆ After unpacking and before running, it is important to check that none of the fasteners had become loose during shipping. Check all nuts, bolts, and screws to make sure everything is tight.

2.2 ENCLOSED PARTS LIST

PART #	PART NAME	QTY	DESCRIPTION
19115	Press Rack	2	20"x20" Ridged white plastic square
19680	Juice Tray	1	Stainless Steel pan with flared hole in bottom
18496-V3.5	Juice Collection Package	1	Shelf, plastic bucket and lid, juice collection tube, and grommet
11127	Grinder Disc 3/16"	1	Metal grinder disc with small holes
11128	Grinder Disc 1/4"	1	Metal grinder disc with medium holes
11130	Grinder Disc 1/2"	1	Metal grinder disc with large holes
19103	Grinder Disc Backing Plate	1	9" white plastic disc with raised spokes
12566	Shredder Plate Knob	1	Small stainless steel triangular knob
13967	Shredder Plate Knob Washer	1	Stainless steel washer for shredder plate knob
19351	Hopper	1	Stainless steel tube with square base
13778	Hopper Knob	4	Black plastic knob
19664	Hopper Gasket	1	White "U" shaped gasket with four holes in the corners
15438	Product Feeder	1	Round stainless steel paddle with handle

Section 3: Machine Diagrams



3.1 X-1 PRESS DIAGRAMS



- 1 Moving Platen
- 2 Stationary Platen
- 3 Press Racks
- 4 Platen Stems
- 5 Shims

- 6 On/Off Switch
- 7 Juice Tray
- 8 Juice Collection Package
- 9 Pressure Gauge
- 10 Flow Control Valve

- 11 Directional Valve
- 12 Motor for Hydraulic Power Unit
- 13 Hydraulic Pump
- 14 Hydraulic Reservoir
- 15 Reservoir Breather Cap

Section 3: Machine Diagrams



3.2 EG-260 GRINDER DIAGRAMS

Fig 2.1: EG-260 Grinder

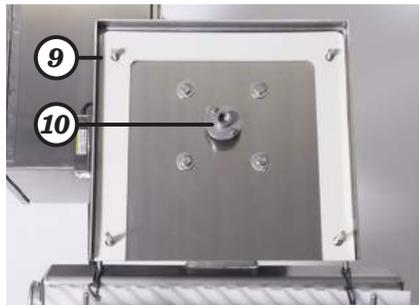


Fig 2.2

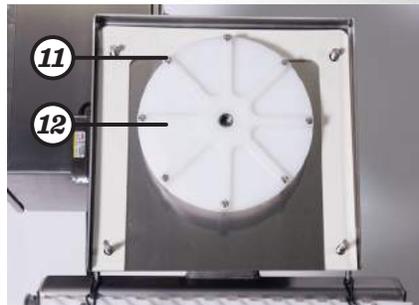


Fig 2.3

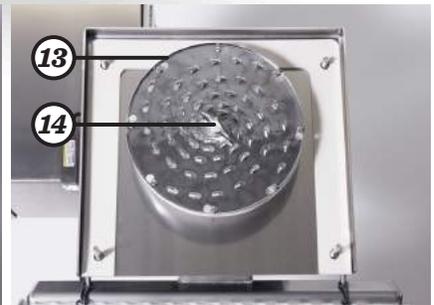


Fig 2.4

1 Electrical Box

2 Hopper

3 Hopper Knobs

4 Grinder Stems

5 Safety Interlock Switch

6 Power Disconnect Switch

7 Keypad

8 Emergency Stop

9 Hopper Gasket

10 Drive Hub

11 Retaining Screw

12 Grinder Disc Backing Plate

13 Grinder Disc

14 Shredder Plate Knob

Section 4: Operation



4.1 SETUP



WARNING: Power must be supplied to the X-1 and EG-260 by a licensed electrician. Failure to do so may result in serious personal injury due to electric shock or damage to the machine.

- Inspect for physical damage, electrical damage, or any loose or bare wires. Make sure there are no loose nuts, bolts, or any other fasteners.
- Insert plastic press racks into press, hanging them on the four platen stems.
- Insert and hang press bag. There are two positions for the bag.

Grinding Position: The two rear bag grommets are hung on the moving platen stems, the two other grommets are hung on the grinder stems. This position helps reduce the amount of mist and splatter during grinding. (Fig 3.1)

Pressing Position: The two rear bag grommets are hung on the moving platen stems, the two other grommets are hung on the stationary platen stems. The result is an open bag that can be easily inspected. (Fig 3.2)



Fig 3.1: Press bag in grinding position



Fig 3.2: Press bag in pressing position



4.2 GRINDER OPERATION



DANGER: Never place hands, arms, or any foreign items into the grinder hopper, grinder chute, or grinder housing during operation. Personal injury including lacerations and amputations, or damage to the machine can occur.



CAUTION: Safety glasses must be worn at all times during operation. Machine can be run at a very high speed; splatter and projectiles causing eye damage and irritation is possible.



NOTICE: Only stop the machine with the Emergency Stop button in the event of an emergency. The E-Stop button stops the machine very rapidly and if used routinely will cause unnecessary wear on the machine.



NOTICE: All pits and large seeds should be removed from produce before grinding to prevent damage to the machine.



NOTICE: Never overload the EG-260 grinder motor by forcing produce through as this will cause unnecessary wear on the machine.

- 1 Hang the press bag in the 'Grind' position by hanging the front of the bag from the two grinder stems on the grinder housing. This will reduce splatter during grinding. (Fig 3.1)
- 2 Plug in the machine. To power on grinder, ensure that the red emergency stop button is pulled out, and press the green 'Run' button on the Keypad. The grinder will return to the speed to which it was set the last time it was run.
- 3 The grinder should be freely turning in a counterclockwise direction with no interference or rubbing. If it is not, shut the grinder off and contact Goodnature customer service.
- 4 To change speed of grinder, use the up and down arrows on the keypad.
NOTE: The speed of the grinder is displayed in frequency (Hz) and not in rotations per minute (RPM). 30Hz \approx 1725 RPM; 60Hz \approx 3450 RPM. IMPORTANT: Run grinder at a minimum speed of 30Hz.

Section 4: Operation



- 5 Once grinder is up to desired speed, drop produce in end of hopper chute. Do not fill hopper chute more than 1/3 full, as this may cause grinder to slow down or stop. Use the produce feeder to gently push the produce down the chute. Never use excessive force or overload the motor. Push produce feeder until it contacts the shredder plate knob.
- 6 Continue grinding produce until the bag is about 50-75% full. This will allow the slurry to move around during pressing and not come up and out of the bag.
- 7 When grinding is complete, power off grinder by pressing the red 'Stop' button on the keypad. (Fig 4.1)
- 8 After the grinder has come to a complete stop (keypad will display STOP), change the bag from 'Grind' position to 'Press' position by removing the front of the bag from the grinder stems and hanging it from the platen stems on the stationary platen.
NOTE: When grinding is complete, there may be some produce collected behind and around the grinder disc, as well as in the base of the hopper chute. This is normal and does not mean your machine is operating outside of specifications.

Fig 4.1





4.3 CHANGING GRINDER DISC



WARNING: Disconnect all power before performing maintenance to avoid risk of serious electric shock.



CAUTION: Blades on the grinder disc are very sharp. Use caution when changing the disc to avoid personal injury including lacerations.

- 1 Remove the hopper.
- 2 Remove the shredder plate knob from the center of the grinder disc assembly.
- 3 Loosen but do not remove all eight retaining screws around the perimeter of the grinder disc.
- 4 Rotate the grinder disc slightly counterclockwise to free it from the retaining screws.
- 5 Attach desired grinder disc, making sure the sharp side of the disc is pointing up.
- 6 Rotate the grinder disc slightly clockwise so that the retaining screws move into the slots on the disc.
- 7 Tighten all screws. Do not over tighten. This may strip the threads on the grinder disc backing plate.
- 8 Replace and tighten the shredder plate knob.
- 9 Replace the hopper.



4.4 PRESS OPERATION



DANGER: Never place any body part between the platens while the machine is on. Failure to follow this instruction could result in serious personal injury due to crushing.



WARNING: Be aware of all pinch points and moving parts and take precautions to keep loose clothing, hair, or foreign objects away from them to avoid personal injury and damage to the machine.

- 1 Hang the press bag in the 'Press' position by hanging the bag from the four platen stems. (Fig 3.2)
- 2 Check to make sure the directional lever is in the neutral position.
- 3 Ensure press is plugged in, then power on hydraulic power unit by turning the on/off switch, mounted on the side of the press, to the side of the press.
- 4 To move the platen forward for pressing, move the directional valve to the forward position by turning it one click towards the front of the machine.
- 5 The speed of the press can be controlled with the red flow control valve.
NOTE: Juice will begin to rush out of the bag and into the juice tray. If the produce in the press bag starts to move up in the bag or out of the top of the bag, slow the press down or put it in neutral to give it a chance to drain. The most effective method to pressing is a slow and gradual increase in pressure. Rushing the press cycle can negatively effect yield and cause the press bag to burst. See Section 4.5: Adjusting Press Speed and Section 8.2: Improving Yield, to help determine the optimum press speed.
- 6 To retract the platens after pressing, move the directional lever toward the rear of the machine one click into neutral then one more click into reverse.
- 7 Once the platen is fully retracted, return the directional valve to the neutral position.



4.5 ADJUSTING PRESS SPEED

If press is too slow: this will not have a negative effect on the juice or the machine but will decrease the amount of produce per hour the machine can handle.

If press is too fast: this generally causes undesired outcomes.

💧 The produce can slide up and out of the press bag.

💧 The pressure inside the bag can climb too fast, possibly causing the bag to rupture or forcing produce to extrude through the bag.

💧 Juice will squirt up and out of the press.

💧 You will experience lower yields from your produce because there was not a slow gradual increase in pressure.

TO SET THE PRESS SPEED

1 Turn the flow control valve all the way clockwise until it stops.

2 With the directional lever in neutral position, turn the hydraulic power unit on.

3 Move the directional lever into forward position. The platen should not move.

4 Turn the flow control valve slightly counterclockwise. You may want to put the press into the neutral position to make turning the flow control valve easier. The platen should begin to move slowly.

NOTE: The knob needs to be turned only one full rotation to adjust the speed from stopped to full speed. A full-speed pressing would take about 45 seconds. This is too fast for most applications with the exception of some greens or materials that drain very easily. An average speed that works well with most material is one where the platen takes about two minutes to close.



4.6 ADJUSTING HYDRAULIC PRESSURE



NOTICE: Hydraulic pressure adjustments in the hydraulic pump should only be performed by a qualified technician to avoid damaging the internal components.



NOTICE: Never set the hydraulic pressure above 1800 PSI as it will apply unnecessary stress to the machine.

The hydraulic pressure is set to 1800 PSI during manufacturing. This is appropriate for most produce; however, for some produce, a lower pressure is ideal.

TO CHANGE THE HYDRAULIC PRESSURE IN THE HYDRAULIC PUMP:

- 1 Put the directional lever in neutral position and turn the hydraulic power unit on.
- 2 Turn the directional lever to forward position and allow it to press fully closed.
- 3 Once the cylinders are fully extended, the pressure gauge should start to display an increase in hydraulic pressure.
- 4 Loosen the lock-nut on the adjusting screw located on the rear of the hydraulic pump. (Fig 5.1)
- 5 Using an Allen wrench, turn the screw counterclockwise to lower the pressure, or clockwise to raise the pressure.
- 6 Put press in neutral for 15 seconds, then close press and allow pressure to stabilize again. Continue to follow steps 5 and 6 until pressure is to desired setting.
- 7 When the desired pressure is achieved, re-tighten the locknut.



Pressure Valve

Fig 5.1



5.1 MACHINE CLEANING



WARNING: Disconnect all power before performing maintenance to avoid risk of serious electric shock.



WARNING: Always check with your local health department regarding procedures required to ensure proper cleaning and sanitation in order to avoid serious foodborne illness to consumers.
For the US: <http://www.fda.gov/Food/default.htm>



NOTICE: Machine is not to be cleaned with a high pressure water jet to avoid damage to the machine.



NOTICE: Machines shipped outside the USA may not have wash-down rated plugs and special attention must be paid to avoid getting them wet.

Section 5: Cleaning



1 Follow manufacturer's instructions for use of chemicals for cleaning and sanitizing food contact surfaces and verify that they are approved by your local health authority.

2 Wash, rinse, and sanitize all food contact surfaces of cold press juicer:

- After each use.
- Any time contamination occurs or is suspected.
- Cleaning every four (4) hours of constant use for all food contact surfaces.

3 Wash, rinse, and sanitize food contact surfaces using the following procedure:

- Wash surface with detergent solution.
- Rinse surface with clean water.
- Sanitize surface using a sanitizing solution mixed at a concentration specified on the manufacturer's label.
- Place wet items in a manner to allow air drying.

4A If a 3-compartment sink is used, setup and use the sink in the following manner:

- In the first compartment, wash with a clean detergent solution at or above 110°F.
- In the second compartment, rinse with clean water.
- In the third compartment, sanitize with a sanitizing solution mixed at a concentration and contact time specified on the manufacturer's label or by immersing in hot water at or above 171° F for 30 seconds. Test the chemical sanitizer concentration by using an appropriate test kit.

4B If a dish machine is used:

- Check with the dish machine manufacturer to verify that the information on the data plate is correct.
- Refer to the information on the data plate for determining wash, rinse, and sanitization (final) rinse temperatures: sanitizing solution concentrations and water pressures, if applicable.
- Follow manufacturer's instructions for use.
- Ensure that food contact surfaces reach a surface temperature of 160° F or above if using hot water to sanitize.



5.2 BAG CLEANING

Bags must be cleaned after juicing is complete. If this cleaning procedure is neglected, bags may become clogged resulting in lower yields and/or damaged bags.

1 Wash, rinse, and sanitize press bags:

- After each use.
- Any time contamination occurs or is suspected.
- Cleaning every four (4) hours of constant use for all food contact surfaces.

2 Wash bag with water and brush to remove all surface food particles.

3 Wash surface with detergent solution.

4 Rinse surface with clean water.

5 Sanitize surface using a sanitizing solution mixed at a concentration specified on the manufacturer's label.

6 Keep bags soaking in sanitizing solution overnight to assist with keeping bags white. If bags do not come out white, repeat process from Step 3.

7 Place wet items in a manner to allow air drying before use.

Section 6: Maintenance



WARNING: Disconnect all power before performing maintenance to avoid risk of serious electric shock.

DAILY MAINTENANCE

1



Check the black rubber shaft seal pictured at left. Lubricate with food grade grease if needed. If the seal is sitting tight against the hopper support plate, use a flat object like a screw driver to move the seal away to create space. If the seal becomes cracked or breaks over time, replace the seal.

2



Apply food grade grease to the top rail of the X-1 allowing the shims to glide along the press with minimal resistance.

WEEKLY MAINTENANCE

1



Using an adjustable wrench, ensure the tightness of the press handle. Be careful not to over tighten. If the press handle becomes loose, it may not function properly.

2



Using a 1/8" allen wrench, tighten the set screws on the drive shaft between motor and grinder plate. This will help keep the drive shaft in place and give the shaft seal room to operate.

Section 6: Maintenance



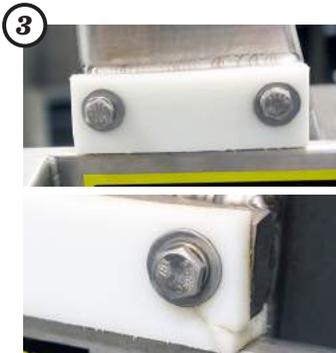
MONTHLY MAINTENANCE



1 Tighten large hex nuts that are at the end of the hydraulic arms. This requires a 1 1/2" box wrench which is available from Goodnature.



2 Tighten the bolts and nuts that attach the hydraulic arms to the rear of the X-1 press. This requires a 9/16" wrench and a 9/16" socket wrench to tighten from both sides.



3 Check the shims of the X-1 to make sure they have no cracks and appear in good shape: replace as needed.



4 Tighten all bolts, nuts, and screws visible on the machine. Do not over tighten but use wrenches to ensure they will not come loose during operation.



5 Check to ensure the grinder backing disc spacing is correct. The correct spacing allows the produce to flush from the grinder area to the bag more freely and put less stress on the grinder motor and components. The spacing should be 1.5" (38mm) from face of grinder backing disc to the back of grinder area as shown. If the spacing is incorrect, loosen the set screws and adjust the stub shaft. Once the correct spacing is obtained, tighten down the set screws.



6 Check the oil level of the hydraulic reservoir with the press fully open. Tip: Remove the breather cap and dip in a rolled up piece of paper towel. The level should be 1" - 2" (25 - 50 mm) from the top. If a drop in oil level is noticed, check the system for leaks. If oil is needed, replace with oil as detailed on the following page. Ensure the breather cap is always on during operation and cleaning. A cracked or damaged cap should be replaced immediately.

Section 6: Maintenance



REPLACING PARTS

Blades, bags and press racks should be replaced on a regular basis and below are our recommended time frames. However, you may find that they may need to be replaced more or less often depending on use of that item.



BLADES

The grinder blades should be replaced when they are dull. This will happen gradually with use. They should not be sharpened because this will alter the size of the holes and may affect yield.



BAGS

If the bags become clogged over time or develop loose threads, replace them with new bags.



PRESS RACKS

Press racks should be washed by hand. Check for cracks and if major cracks are apparent, replace the press racks with new ones.

HYDRAULIC OIL

Check the oil if the press isn't pressing with around 1800 PSI. The hydraulic oil should be about an inch from the top of the two gallon tank and may need to be changed if it becomes milky in color. Our recommended type is Bio-Food Grade Hydraulic Fluid ISO 32 from Renewable Lubricants.



HOPPER GASKET

The hopper gasket may become discolored with use due to acidity of the produce. Replace when it becomes cracked or brittle.



O-RINGS

Inspect all O-rings and gaskets for cracks and replace as needed. This includes the shaft seal on the grinder, the O-rings on the press racks, and the gasket in the juice spout of the juice container.



Section 7: Troubleshooting



WARNING: Disconnect all power before performing maintenance to avoid risk of serious electric shock.

Press speed too fast or too slow—Adjust the speed according to Section 4.5 Adjusting Press Speed.

Grinder rubbing or will not turn—Power off grinder, disconnect power, and remove the hopper. Check to make sure the backing plate is all the way on the drive hub and that the alignment pins are matching up with the holes in the back of the grinder disc backing plate. Check to make sure there aren't any exposed threads behind the drive hub. This would occur if the drive hub came unscrewed, extending the shaft and causing interference between the grinder disc and the hopper. Check to make sure the hopper gasket is not missing.

Grinder spinning wrong way—This is caused by incorrect wiring. Once the power is disconnected, to reverse the direction of the motor, a qualified technician should switch any two of the three leads coming out of the bottom of the variable frequency drive located in the electrical box.

Grinder will not turn on— Have a licensed electrician verify that there is no disruption of the power in your facility to the machine. Make sure the power disconnect switch is turned on, the emergency stop is pulled out, and that the green 'Run' button on the keypad is pressed. Also check to make sure that the hopper is secured in position and the green light on the underside of the interlock safety switch is lit.

Produce coming up and out of the bag—Either slow the press down or fill the bag less. This could also be caused by a dirty bag or a bag that may have been “blinded” due to produce being extruded through the weave from a previous pressing that may have been performed too quickly. A new bag may be needed.

Platen is crooked when it first starts to press—This is not uncommon or a cause for concern. There is a certain amount of freedom designed into the platen to help relieve strain off of the hydraulic system.

Grinder slows down when produce is in it—Try using a different or a new, sharper grinder disc, or changing the speed of the grinder. Another helpful tip is to mix in apples or something firm with any fibrous produce such as celery or greens before grinding. This can help keep things flowing in the grinder. Never overload the grinder. Also, check the grinder backing disc spacing as detailed in Section 6, Monthly Maintenance.

Grinder disc is scraping—Check to make sure the hopper gasket is not missing.

Press will not close—Check to make sure the flow control valve is not all the way shut.

Section 8: Useful Information



8.1 REPLACEMENT PARTS LIST

PART #	PART NAME	PART #	PART NAME
19115	Press Rack	11126	Grinder Disc -3/32"
19114	Press Rack Hangers	11127	Grinder Disc -3/16"
13471	Shim	11128	Grinder Disc -1/4"
19820	Hydraulic Manifold	11129	Grinder Disc -5/16"
12967	Hydraulic Cylinder	11130	Grinder Disc -1/2"
19040	Hydraulic Power Unit	19103	Grinder Disc Backing Plate
19033	Reservoir Breather Cap	12566	Shredder Plate Knob
13603	Hydraulic Fluid—Food Grade	13967	Shredder Plat Knob Washer
18484	1 HP Motor for X-1	12772	Stub Shaft
19680	Juice Tray	12568	Drive Hub
19681	Juice Tube	19351	Hopper
18496-V3.5	Juice Collection Package	13778	Hopper Knob
18504	Juice Collection Bucket with Spigot	19664	Hopper Gasket
		15438	EG-260 Product Feeder
		18485	2 HP Motor for EG-260
		20184	Variable Frequency Drive
		20284	Keypad
		19700	Fuse

Section 8: Useful Information



8.2 WARRANTY

Warranty information was provided during the purchase of the equipment, and was attached with the Terms and Conditions. If you need a replacement copy please contact Goodnature customer service or your sales representative regarding warranty information.

Altering the machinery in any way not described in this manual will void the warranty.

Failure to follow the operating instructions defined in this manual will void the warranty.

8.3 CONTACT INFORMATION

Goodnature Products, Inc.
3860 California Rd.
Orchard Park, NY 14127

1-800-403-4051

www.goodnature.com

You can find juicing tips and solutions to many technical issues on our knowledgebase at:
www.goodnature.com/knowledgebase

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