

Goodnature[™]

X-1 *mini*



X-1 MINI PRO OWNER'S MANUAL
ASSEMBLY & OPERATOR INSTRUCTIONS

SERIAL #

**MANUAL
VERSION**

1.0



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

Check our YouTube channel at youtube.com/goodnaturePro for video guides and how-to's, which we update regularly.

MACHINE SPECIFICATIONS

VAC: 120V | Amps: 9A | Frequency: 60Hz

Single Phase | Max operating pressure: 80 psi

Weight: 169 lbs

APPLICATION

The X-1 Mini Pro is a commercial cold-press juicer that allows you to serve your customer fresh, cold-pressed juice in minutes. The patent pending Herbivore Grinder™ and Adaptive Pressing System™ work together in perfect harmony to bring you the world's greatest juice.



**HERBIVORE
GRINDER™**



**WHOLEFRUIT
HOPPER™**



**ADAPTIVE
PRESSING
SYSTEM™**



**FRESHFILTER
PRESS BAGS™**



**PRESSAFE
INTERLOCKS™**



**LUXURIOUS
DESIGN**

Table of Contents



| | | |
|-------------------|---------------------|----------------|
| SECTION 1 | Safety Precautions | PAGE 04 |
| SECTION 2 | Unpacking | PAGE 05 |
| SECTION 3 | Enclosed Parts List | PAGE 06 |
| SECTION 4 | Assembly | PAGE 07 |
| SECTION 5 | Produce Preparation | PAGE 16 |
| SECTION 6 | Operation | PAGE 17 |
| SECTION 6A | Grinder Operation | PAGE 20 |
| SECTION 6B | Press Operation | PAGE 22 |
| SECTION 7 | Cleaning | PAGE 23 |
| SECTION 8 | Maintenance | PAGE 26 |
| SECTION 9 | Warranty | PAGE 27 |
| SECTION 10 | Replacement Parts | PAGE 27 |
| SECTION 11 | Contact Information | PAGE 27 |

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 any body parts inside the unit while the machine is running. Failure to follow this instruction could result in serious personal injury due to crushing or cutting. Never place hands, body parts, clothing, hair or any foreign object in machine while it is operating. Failure to do so can result in bodily harm, damage to the machine.



WARNING: Never tamper with or override any of the safety features of the machine, including the press chamber cover. Tampering with safety features can result in unsafe operating condition and can result in harm to the operator.



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 food borne illness to consumers. For the US: FDA.gov/food.



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.



CAUTION: Only locate or set up machine on a sturdy counter or cart with locked casters.

Section 2: Unpacking



LIFT INSTRUCTIONS

Machine should be lifted by a minimum of two able people. One person can lift from the front legs of the machine near the feet, and one person can lift from the rear legs. We recommend removing all removable parts before lifting.

PREASSEMBLY STEPS

- 1** Inspect the shipping container of your new press prior to opening. Ensure it is free of any handling damage that may have occurred during shipping. Notify the shipping carrier of any damage to the shipping container as soon as it is received.

- 2** Carefully open the shipping container, inspecting for any damage.

- 3** If any items are damaged, notify the freight carrier as soon as possible.

- 4** Review the 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.

- 5** Machine comes bolted to the base of the packaging to prevent damage. With the supplied 9/16" wrench, remove bolts from feet of machine by turning them counter-clockwise. These can be accessed from the side of the crate, underneath the platform.

- 6** Once machine has been unbolted from the base, the feet can be attached to the machine by screwing them into the legs.

- 7** Machine can be lifted onto the counter, table, or cart where it is intended to be used. After unpacking, review the X-1 Mini Pro diagrams in section 3 to become familiar with the features and components of the machine.

- 8** Prior to applying any electrical power to the equipment, complete the ASSEMBLY steps of the assembly section.

Section 3: Enclosed Parts List



Grinder Disc Assembly



Agitator Knob



Grinder Ring



Press Guard



Hopper



Hopper Door



Splash Guard



Pusher



Press Chamber



Bottom Drain Screen



Front Drain Screen



Moving Platen



Cleaning Brush



Juice Catch Tray



Vibration Pad



Juice Pitcher



Rubber Feet



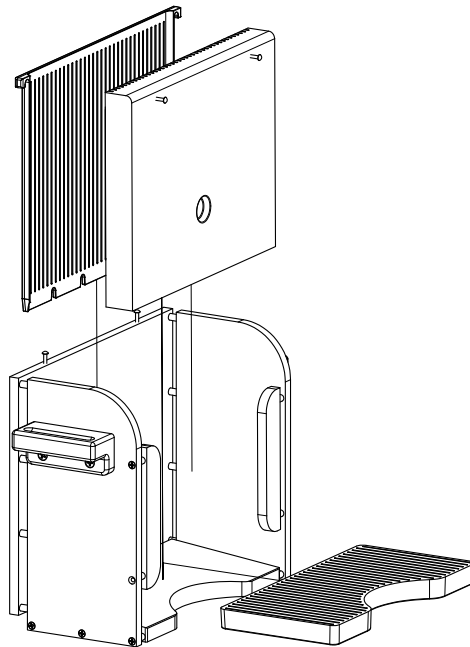
Tool Kit

Section 4: Assembly

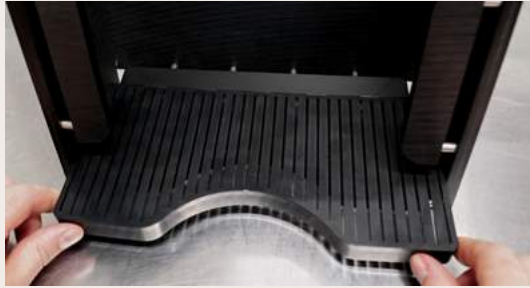


Tip: The grinder can be rotated between the “up” position, and “down” position by pressing the release lever on the right side of the grinder and lowering the grinder by hand.

PRESS ASSEMBLY



Section 4: Assembly



①

Put the bottom drain screen into place by sliding it along the bottom of the press chamber until it drops into place.



②

Slide the front drain screen down from the top with the flat (non-concave) side facing the front of the chamber away from you.



③

Place the chamber into the press so the front of the chamber sits snugly against the press plate.

Section 4: Assembly



④

Place the moving platen into the press chamber. The bag pins should be facing the back of the press, at the top. The grooves of the platen should be facing the front of the press.

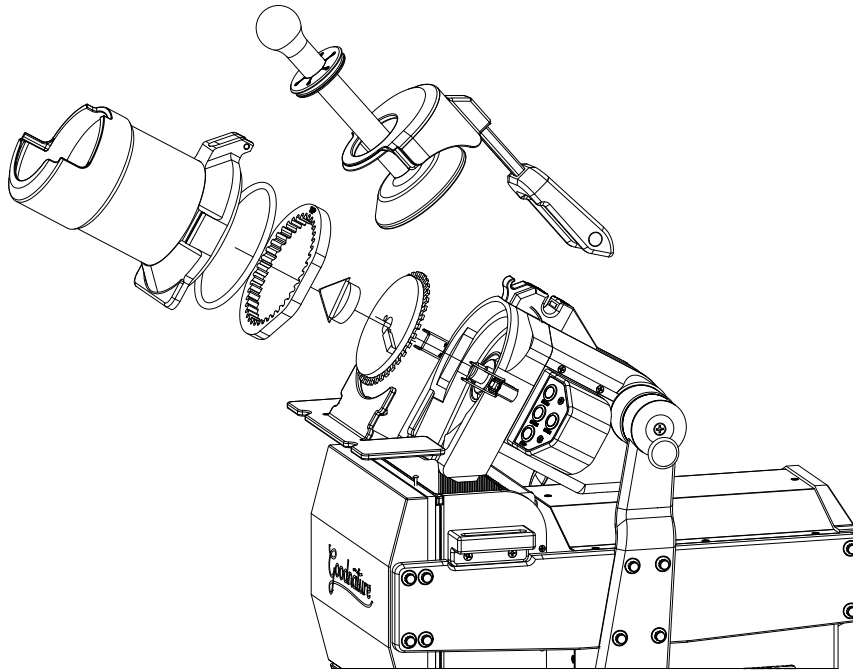


⑤

Place a FreshFilter Press Bag™ into the chamber with the open side facing up. Insert your hand into the bag and push the bottom of the bag down to the bottom of the chamber and into each of the corners. Firmly push each side of the bag over the bag pins, piercing the material at least 0.5 inch from the edge of the bag.



GRINDER ASSEMBLY



1

With the grinder in the “up” position, attach the clear press guard.

Section 4: Assembly



2

We recommend you now lower the grinder into the “down” position and let it rest on the press for the remainder of the grinder assembly.



3

Place the grinder disc into the grinder as shown.



4

Attach the agitator knob by screwing it onto the threaded rod, turning it clockwise until it is snug. No need to over-tighten.

Section 4: Assembly



5

Place grinder ring into the grinder, placing the word "TOP" at the top of the grinder.

HOPPER ASSEMBLY



1

If the orange hopper seal has been removed for cleaning, insert the hopper seal into the groove on the base of the hopper.



2

Attach the hopper to the grinder by aligning the pin on the hopper with the black hook on the grinder, and push down.

Section 4: Assembly



3

Clamp the hopper in place using the clips on each side.



4

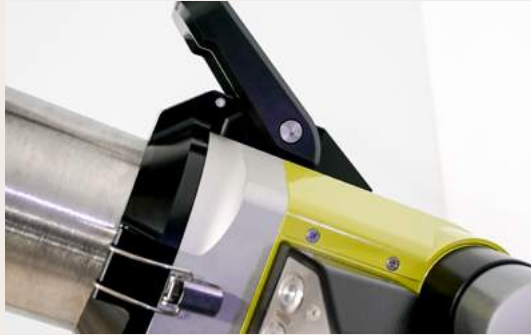
If the rubber splash guard has been removed for cleaning, insert it into the hopper door as shown.



5

Push handle of the pusher through the hopper door.

Section 4: Assembly



⑥

Firmly push the pin of the hopper door into top of the grinder as shown. Use force if necessary.

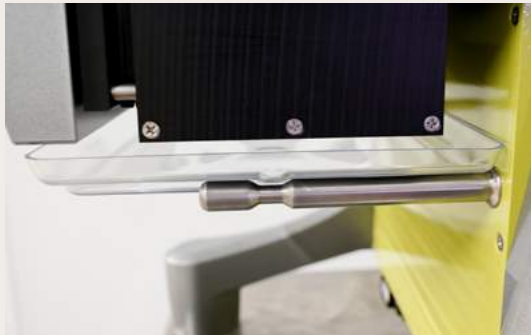


⑦

Finally, lower the hopper door and pusher into place, ready for operation.



JUICE COLLECTION



①

Place juice catch tray under the press as shown.



②

The vibration pad can be placed under a container of your choosing.

Section 5: Produce Preparation



CAUTION: Only press produce that has been shredded. Never attempt to press unshredded produce, pits, or large seeds, as doing so can put uneven loading on the machine and cause damage.

Section 6: Operation



PRE-OPERATION CHECKS

- ◆ Assemble press.

- ◆ Assemble grinder.

- ◆ Check that press bag, juice catch tray, vibration pad, and juice container are properly positioned.

- ◆ Check that the press is in open position, and the platen pushed towards the back of the press.

- ◆ Check that the machine is connected to power.



CONTROLS

There are four buttons on the right side of the upper housing that are used to operate the grinder and press. These buttons are “SHRED”, “SINGLE”, “BATCH” and “STOP”.

Section 6: Operation



POWER SWITCH

The power switch is located on the bottom of the machine towards the front.

Power switch controls power to both the grinder and press.

Engage power switch by switching to the “on” position.

SHRED

- When grinder is fully assembled and in the “down” position, pressing the “Shred” button will engage the grinder.
- As a safety feature, the grinder disc will stop spinning and the “Shred” button will flash while the hopper door is open.
- When the hopper door is closed, the grinder disc will begin spinning again.
- Press grinder button a second time to stop grind cycle. Alternatively, the “Stop” button can be pressed to stop the grinder.
- If the hopper is open for more than 45 seconds, the grind cycle will cancel automatically as a safety feature.
- Solid lighted “Shred” button means that the disc is spinning.

Section 6: Operation



SINGLE

- ◆ The “Single” press speed is intended for making a single serving of juice, up to 1.5 lbs of produce for most recipes.
- ◆ The single press speed will take roughly ninety seconds.
- ◆ Pressing the “Single” button once will engage the press cycle. The press will automatically relieve pressure and the piston rod will retract at the end of the press cycle.
- ◆ Pressing the “Single” button a second time during the press cycle, or pressing the “Stop” button, will relieve pressure and the piston rod will retract early, canceling the press cycle.

BATCH

- ◆ The recommended maximum capacity of the “Batch” press speed is five pounds of produce for most recipes.
- ◆ The batch cycle will take roughly four minutes.
- ◆ Pressing the “Batch” button once will engage the press cycle. The press will automatically relieve pressure and the piston rod will retract at the end of the press cycle.
- ◆ Pressing the “Batch” button a second time during the press cycle, or pressing the “Stop” button, will relieve pressure and the piston rod will retract early, canceling the press cycle.

STOP

- ◆ Pressing the “Stop” button while the grinder is running will turn off the grinder.
- ◆ Pressing “Stop” once during any press cycle, or while the machine is idle will relieve pressure and retract the piston rod.
- ◆ Pressing “Stop” twice will cancel all cycles and relieve all pressure. The piston rod will not retract.

Section 6A: Grinder Operation



1 Ensure machine is properly assembled and ready for operation according to Section 4: Assembly.

2 Open the hopper door using the pusher handle and resting the pusher head on the cutout in the hopper tube.



3 Fill the hopper with desired amount of produce.

4 Close the hopper door using the pusher handle.

5 Press the “Shred” button. This will start the grind cycle.

Section 6A: Grinder Operation



6 **Lightly apply pressure to the pusher.** The produce will grind slowly into the press bag. Some vibration in the grinder and pusher is normal.

7 If there is resistance to the pusher let off pressure followed by a firm push. If it seems that the pusher is not making any progress, pull back the pusher and apply a couple quick, firm thrusts until the blockage is cleared.

8 Intermittent gentle pushing is more effective than steady pushing.

9 When the hopper is mostly empty the pusher will make contact with the agitator, which will produce an audible “tap” sound. This is how you know you are finished grinding.

10 Open the hopper door again and repeat the process, grinding produce until the desired amount is in the press chamber.

11 Once you have finished grinding the desired amount of produce for one press cycle, press the “Shred” button again to turn off the grinder.

Section 6B: Press Operation



12 Before pressing, check to make sure the bag is filled evenly and is not over-filled.

13 Press the “Single” button if you are pressing a small amount of produce (about 1.5 lbs or less), or press the “Batch” button if you are pressing a larger amount of produce.

14 The single cycle will take roughly ninety seconds, and the batch press will take roughly four minutes to run a full cycle. During this pressing time the operator does not need to be present, as the press will stop automatically when the cycle is finished.

15 At the end of the cycle, rotate the grinder into the “Up” position. Pull the press bag off of the pins and remove the press bag and pulp from the press chamber.



16 Push the moving platen back to the rear of the press chamber and insert a new bag. Return the grinder to the “Down” position and replace or empty the juice container if it is full. You are now ready to juice the next batch.

17 When you are finished, turn the power switch to the “Off” position.

Section 7: Cleaning



CLEANING



WARNING: Turn power switch to the “Off” position and disconnect all power before performing maintenance to avoid risk of serious electric shock.



WARNING: Always check with your local health department regarding procedures and regulations required to ensure proper cleaning and sanitation in order to avoid serious foodborne illness to consumers.



NOTICE: Cleaning with a high power water jet may cause damage to the machine.

DISHWASHER SAFE



Grinder Ring



Splash Guard



Agitator Knob



Moving Platen



Grinder Disc



Front Drain Screen



Juice Pitcher



Bottom Drain Screen



Vibration Pad



Pusher

HAND-WASH ONLY



Juice Catch Tray



Hopper



Hopper Door



Press Chamber



Press Guard

Section 7: 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:

A: After each use.

B: Any time contamination occurs or is suspected.

C: At a minimum of once every four hours while the machine is in use.

3 Wash, rinse, and sanitize food contact surfaces in adherence to local health regulations. We recommend the following procedure:

A: Wash surface with detergent solution.

B: Rinse surface with clean water.

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

D: Place wet items in a manner to allow air drying.

DISASSEMBLY AND CLEANING THE PARTS

1 With the power switch in the "Off" position, disassemble the grinder and place parts aside. For detailed disassembly instructions, follow the steps in the "Assembly" section in reverse.

2 We recommend rinsing the grinder in the "Down" position while the press chamber, juice catch tray, and an empty juice container are in-place. The dirty water will collect in the juice container. Doing this step now will make cleaning the machine easier.

3 Remove the press chamber with moving platen, juice catch tray, and juice container.

4 Take all parts to sink for washing and follow local health regulations for cleaning. This usually involves washing, rinsing, and sanitizing.

Section 7: Cleaning




- 1** Remove clear press guard by simply pulling off by hand.


- 2** Lift the grinder ring out by grabbing the front, pinching firmly and lifting straight upward. A second hand can be helpful by placing your thumb on the inside of the ring and pushing outward while lifting.


- 3** Unscrew the agitator by twisting counter-clockwise.

- 4** Remove the grinder disc by gripping the disc and lifting straight up.

WIPEDOWN

-  Leave pitcher and juice catch tray until grinder base is wiped clean, this will minimize mess.

-  Wipe any remaining produce out of the grinder base.

-  Lower the shredder base to the “Down” position. Rinse the shredder base with water, it should collect in the catch tray and pitcher. Remove pitcher and catch tray. Wipe down the machine.

Section 8: Maintenance



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

DAILY MAINTENANCE

- Check machine daily for loose fasteners, worn or damaged components, and proper functioning of the machine.
- If the machine is not functioning as described in this manual, please discontinue use immediately and contact technical support. For up-to-date support information go to www.goodnature.com/support.

Section 9: Warranty



Warranty information was provided during the purchase of the equipment, and is part of the Purchase and Sale agreement. If you need a replacement copy please contact Goodnature Products, Inc. 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. Warranty is not transferable.

Section 10: Replacement Parts

For easy ordering of replacement parts, visit our online shop at <https://www.goodnature.com/products/>

Section 11: Contact Information

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

1-800-875-3381

www.goodnature.com

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

Goodnature



COMMERCIAL COLD PRESSED JUICER