

*Goodnature*

**X-1** *mini*



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

SERIAL #



**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](https://youtube.com/goodnaturepro) for video guides and how-to's, which we update regularly.

## MACHINE SPECIFICATIONS

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

**Single Phase | IPX1 / Max operating pressure: 80 psi**

**Weight: 169 lb**

## 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**

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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 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, or 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 and mechanical hazards.



**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](https://www.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.

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

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

---

- 4** Review the enclosed parts list on the next page. Inspect all enclosed parts carefully and make sure no parts are missing. If any parts are missing or damaged, please contact Goodnature.

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- 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.

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- 6** Once machine has been unbolted from the base, the feet can be attached to the machine by screwing them into the legs. Do not tip machine onto its side.

---

- 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.

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- 8** We recommend cleaning the machine and components prior to its first use. The cleaning procedure is located in section 7 of this manual.

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- 9** 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*



*Hopper Seal*



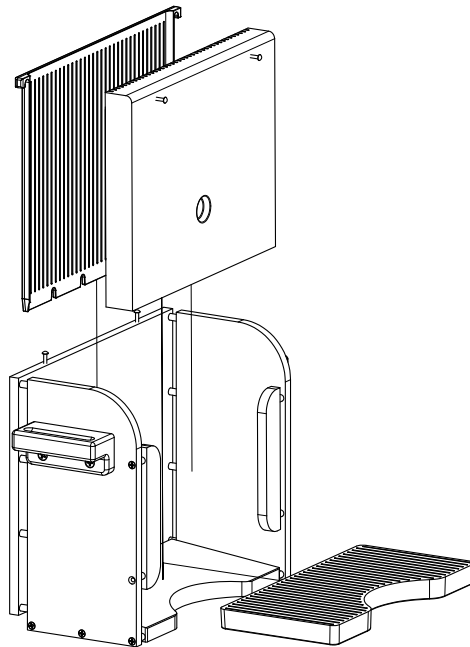
*FreshFilter® Bags*

# Section 4: Assembly

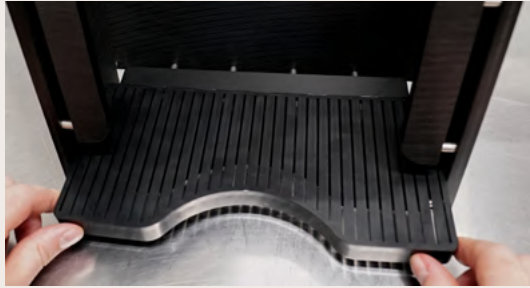


The grinder can be freely rotated to the “up” position. To rotate “Down”, press in and hold the release button. While lowering, guide the hopper with opposite hand.

## 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.

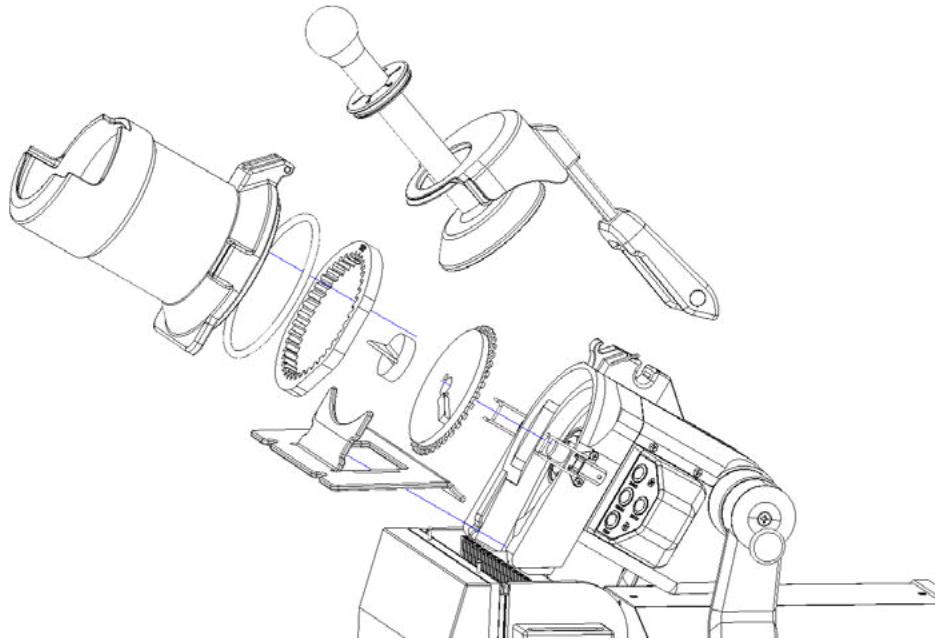


5

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 Chamber for the remainder of the grinder assembly.



3

Place the grinder disc into the grinder as shown. Use caution when handling grinder disc assembly.



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

Insert the orange 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



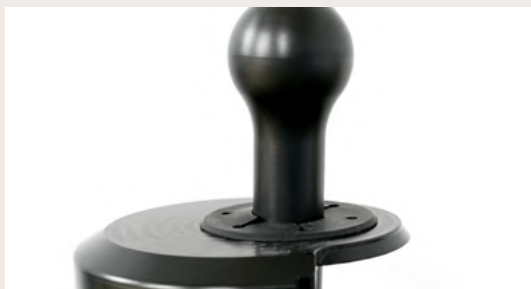
3

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



4

Insert the rubber splash guard into the hopper door as shown



5

Push handle of the pusher through the hopper door.

# Section 4: Assembly



⑥

After the hopper is secured with the clips and is in the down position, place the hopper door down into the receiver so that the rear portion of the door is located as shown. You will notice there is still a gap between door and grinder housing.



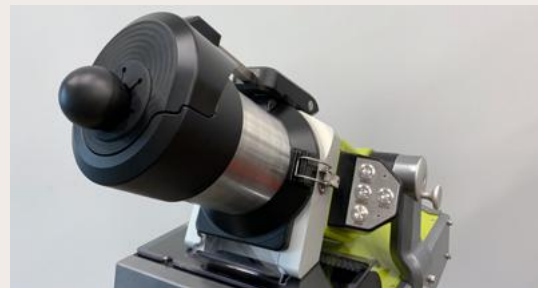
⑦

To fully seat the hopper door, push firmly down with two hands on the rear hinge section of the hopper door until it snaps into the receiver.



⑧

The hopper door is properly installed when there is little to no gap between the door and grinder housing as shown.



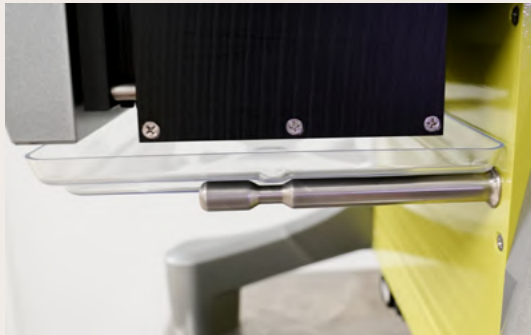
⑨

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

# Section 4: Assembly



## 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

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**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.

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- ◆ Assemble grinder.

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

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

---

- ◆ 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.

When the power switch is first turned on, the lights around the Control Buttons will illuminate for the first 2 seconds according to the following:

- **Shred Light** indicates the machine is powered
- **Batch Light** indicates the grinder is in the lowered position with the clear plastic press guard installed.
- **Single Light** indicates the hopper and hopper door are both installed and in the lowered position

## SHRED

- When the hopper door is opened to add produce, the grinder will come to a stop automatically and the “SHRED” light will blink. The shred cycle will restart automatically once the door is closed. If the hopper door is open for more than 45 seconds, the shred cycle will cancel and the light will no longer be illuminated.
- As a safety feature, the grinder disc will stop spinning and the “SHRED” button will flash while the hopper door is open.
- Press the “SHRED” 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.
- When the hopper door is closed, the grinder disc will begin spinning again.
- Solid illuminated “SHRED” button means the grinder disc is spinning.

# Section 6: Operation



## SINGLE

- ◆ The “SINGLE” press speed is intended for making a single serving of juice, up to 1.5 lb of produce for most recipes.
- ◆ The single press speed will take roughly ninety (90) seconds.
- ◆ Pressing the “SINGLE” button once will engage the press cycle. At the end of the press cycle, the press will automatically relieve pressure and the piston rod will retract into the machine.
- ◆ 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 5 lb of produce for most recipes.
- ◆ The batch cycle will take roughly 4 minutes.
- ◆ Pressing the “BATCH” button once will engage the press cycle. At the end of the press cycle, the press will automatically relieve pressure and the piston rod will retract into the machine.
- ◆ 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. 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.

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**2** Prop open the hopper door using the pusher handle as shown in the image below.



**3** Fill the hopper with desired amount of produce.

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**4** Close the hopper door using the pusher handle.

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

# Section 6A: Grinder Operation



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- 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.

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  - 7** 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.

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  - 8** Intermittent and gentle pushing is more effective than steady pushing.

---

  - 9** When the hopper is mostly empty, the pusher will make contact with the agitator producing an audible 'tap' sound. This will indicate the hopper is clear.

---

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

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  - 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.

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**13** Press the “SINGLE” button if you are pressing a small amount of produce (about 1.5 lb or less), or press the “BATCH” button if you are pressing a larger amount of produce.

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- Pro tip: When the hopper is mostly empty, the pusher will make contact with the agitator producing an audible ‘tap’ sound. This will indicate the hopper is clear.
- 

**14** The single cycle will take roughly ninety (90) seconds, and the batch press will take roughly 4 minutes to run a full cycle. The press will stop automatically when the cycle is finished.

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**15** At the end of the cycle, rotate the grinder to the “up” position, then push the moving platen back. Pull the press bag off of the pins and remove from the press chamber.



**16** You have now completed one full shred and press cycle.

---

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

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# 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
- Agitator Knob
- Grinder Disc
- Juice Pitcher
- Vibration Pad
- Splash Guard
- Moving Platen
- Front Drain Screen
- Bottom Drain Screen
- Pusher
- Hopper Seal

## HAND-WASH ONLY

- Juice Catch Tray
- Hopper
- Hopper Door
- Press Chamber
- Press Guard

# Section 7: Cleaning



## DISASSEMBLY AND CLEANING THE PARTS

- 1** With the machine “ON” and all components still assembled, press the SINGLE button and allow the press rod to extend. Once extended, lift the grinder to the “Up” position to stop the press. Clean the press rod with a wet cloth then wipe dry. Press the STOP button to retract the press rod.
- 2** Press the power switch to the “OFF” position, disassemble the grinder and place parts aside. For detailed disassembly instructions, follow the steps in the “Assembly” section in reverse.
- 3** 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.
- 4** Remove the press chamber with moving platen, juice catch tray, and juice container.
- 5** Take all parts to sink for washing and follow local health regulations for cleaning. This usually involves washing, rinsing, and sanitizing.

## 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 7: Cleaning



**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.**

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

- 1 After each use.
- 2 Any time contamination occurs or is suspected.
- 3 At a minimum of once every four hours while the machine is in use.

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

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

# Section 8: Maintenance



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

## DAILY MAINTENANCE

- ◆ Check machine for 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](http://www.goodnature.com/support).

## MONTHLY MAINTENANCE

- ◆ Apply food grade oil to the press rod while extended during cleaning.
- ◆ Check machine for loose fasteners.

## *Section 9: Warranty*

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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*

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

## *Section 11: Contact Information*

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Goodnature Products, Inc.  
149 Bud Mil Drive  
Buffalo, NY 14206

1-800-875-3381  
[support@goodnature.com](mailto:support@goodnature.com)  
[www.goodnature.com](http://www.goodnature.com)

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

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