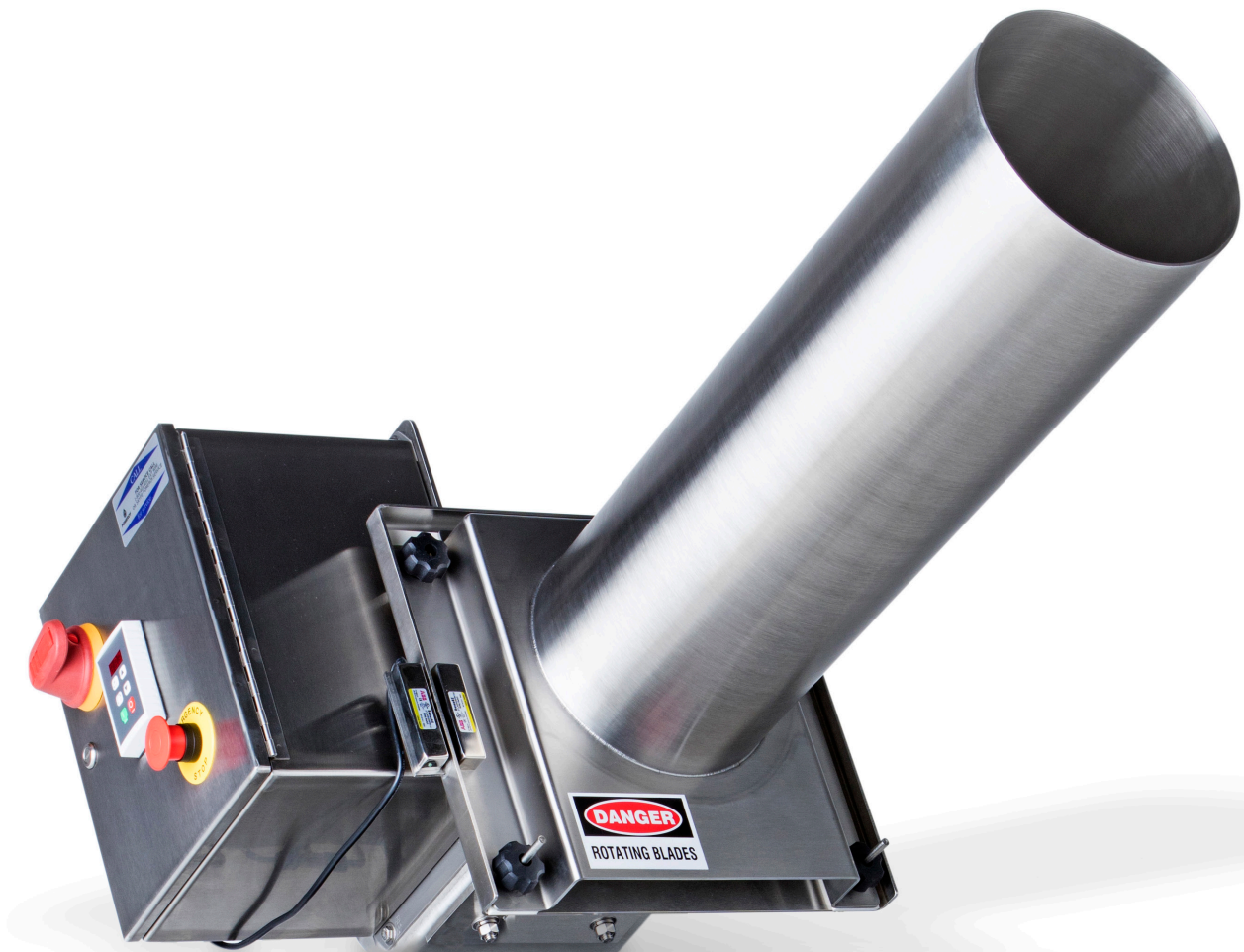


*Goodnature*<sup>™</sup>

**EG 260**  
R3.5

**VARIABLE SPEED  
GRINDER  
OWNER'S MANUAL**



**Intertek**  
4008986

CONFORMS TO NSF/ANSI STD 8



CONFORMS TO CE, IEC TESTED

SERIAL #



**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

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

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

**26" X 22" X 40"**

**66cm X 56cm X 102cm**

Weight:

**102 lb.**

**46 KG**

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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.



**WARNING:** Power must be supplied to the 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:** Power must be supplied to the 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. 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 EG-260 Grinder is only to be used in conjunction with the X-1 and the X-6 Press. Do not mount to any other equipment.



**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.

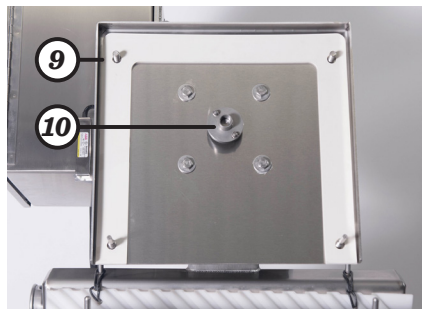
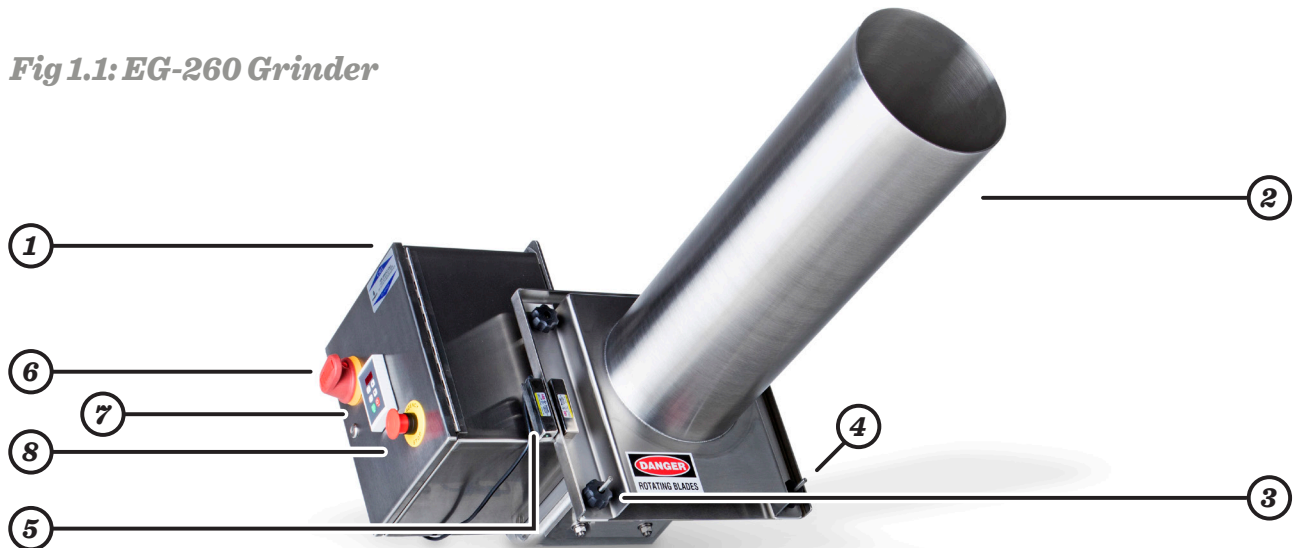
## 2.2 ENCLOSED PARTS LIST

PART #	PART NAME	QTY	DESCRIPTION
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

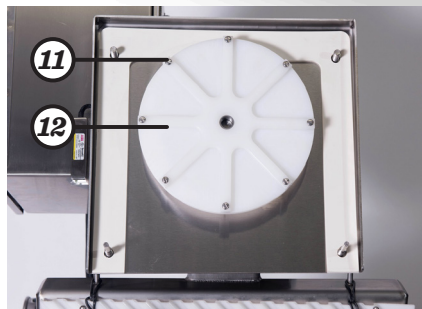
# Section 3: Machine Diagrams



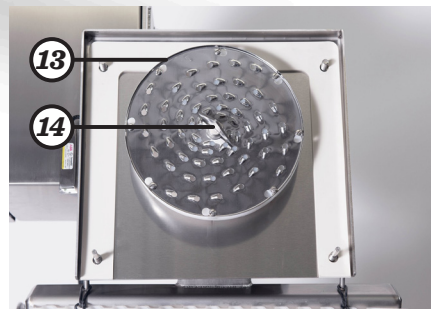
**Fig 1.1: EG-260 Grinder**



**Fig 1.2**



**Fig 1.3**



**Fig 1.4**

**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 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.



**WARNING:** Power must be supplied to the 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.



**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 If you are using the EG-260 grinder mounted on the Goodnature X-1 press, 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. If you are using the EG-260 grinder mounted on the Goodnature X-6 press, ensure that there is nothing in the pomace hopper and that the cover is resting properly over it.
- 2 Plug in the machine. To power on grinder, pull out the red emergency stop button 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.



# Section 4: Operation



- 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.
- 5 Once grinder is up to desired speed, drop produce in end of hopper chute. 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 If you are using the EG-260 grinder mounted on the Goodnature X-1 press, 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. If you are using the EG-260 grinder mounted on the Goodnature X-6 press, continue grinding until you have the required amount or until the pomace is nearly to the level of the grinder discharge zone. Note: while grinding you may need to pull some of the pomace building up under the discharge zone to keep it from backing up into the grinder.
- 7 When grinding is complete, power off grinder by pressing the red 'Stop' button on the keypad. (Fig 2.1)
- 8 If you are using the EG-260 grinder mounted on the Goodnature X-1 press, change the bag from 'Grind' position to 'Press' position by removing 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 2.1**





## 4.2 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.
- 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.

# Section 5: 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.**

- 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:
  - Before 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.

# Section 5: Cleaning



**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.

# Section 6: Maintenance



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

## DAILY MAINTENANCE

- Keep machine clean and free of any foreign objects.

## WEEKLY MAINTENANCE

- Keep machine clean and free of any foreign objects.
- Tighten all nuts and bolts.
- Replace blades if dull.

# Section 7: Troubleshooting



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

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 that the hopper gasket is not missing.

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.

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.

# Section 8: Useful Information



## 8.1 REPLACEMENT PARTS LIST

PART #	PART NAME
11126	Grinder Disc -3/32"
11127	Grinder Disc -3/16"
11128	Grinder Disc -1/4"
11129	Grinder Disc -5/16"
11130	Grinder Disc -1/2"
19103	Grinder Disc Backing Plate
12566	Shredder Plate Knob
13967	Shredder Plate Knob Washer
12772	Stub Shaft
12568	Drive Hub
19351	Hopper
13778	Hopper Knob
19664	Hopper Gasket
18485	2 HP Motor for EG-260
15438	EG-260 Product Feeder
15480	Variable Frequency Drive
17762	Keypad
19700	Fuse

# Section 8: Useful Information

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## 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.

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.  
701 Seneca St. #604,  
Buffalo, NY 14210

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

[www.goodnature.com](http://www.goodnature.com)

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



# Goodnature



**VARIABLE SPEED GRINDER**