Goodnature™

X-6

COMMERCIAL COLD PRESS JUICER
OWNER'S MANUAL

CE
CONFORMS TO CE, IEC TESTED

SERIAL #

Introduction

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-6 Press | 1HP | 220VAC | 8.12 Amp | Single Phase

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

Capacity per Hour:

JUICE: 40-100 GAL. / 150-380 L.

Total Weight:

1000 lb.

454 KG

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

WITH HOPPER AND GRINDER:
77" x 59" x 62"
196cm x 150cm x 158cm

WITH HOPPER, WITHOUT GRINDER:
57" x 59" x 59"
145cm x 150cm x 150cm

WITHOUT HOPPER OR GRINDER:
46" x 59" x 46"
117cm x 150cm x 117cm

Pressure:

CAPABLE OF 12 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-6 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 the 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-6 Press is only to be used in conjunction with the EG-260 Grinder. Do not mount any other equipment to the X-6 Press.

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

NOTICE: Relieve pressure from hydraulic system by cycling the directional control lever prior to servicing.

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 Products at 1-800-875-3381.

- After unpacking and before running, it is important to check that one 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
19224-R01	Press Rack Assembly	**5**	Plastic ridged racks with strap hooks
14064	Rack Strap	**4**	White straps with holes
14010	Press Bag Set (medium weave)	**1**	White cloth bag set
14279	Juice Tray & Hopper Tri-Clamps	**2**	Stainless steel clamp with tightening screw
14054	Juice Tray Clamp Gasket	**1**	Black buna rubber clamp gasket
18581	Juice Tray Hose Adapter	**1**	Stainless steel adapter for hose attachment
19568	Pomace Scoop	**1**	Stainless steel paddle with scraper end
12339	Cake Separator	**1**	Plastic paddle
20486	Bag Keepers	**2**	Rubber cords (3' long)
11153	Juice Tray Hose	**5'**	Clear, vinyl 1" diameter tube
11154	Juice Tray Hose Clamp	**1**	3/4" x 1-3/4" hose clamp
11512	Hopper Drain End Cap	**1**	Solid end cap, 1-1/2"
11513	Hopper Drain Gasket	**1**	Black buna rubber clamp gasket

2.2 ENCLOSED PARTS LIST - CONTINUED

IF PURCHASED, ENCLOSED PARTS FOR EG-260 GRINDER:

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**	White plastic disc with raised spokes
11810	Screws for Backing Plate	**8**	Stainless steel PHMS 10-32 x 3/4 screws
12566	Grinder Shredder plate Knob	**1**	Triangular stainless steel knob for disc
13967	Shredder plate Knob Washer	**1**	Stainless steel washer for shredder plate knob
19351	Hopper Chute	**1**	26” Stainless steel tube with square base
19664	Hopper Gasket	**1**	White U-shaped gasket with four holes in the corners
13778	Hopper Knobs	**4**	Black plastic knobs
15438	Product Feeder	**1**	Round stainless steel paddle with handle

Section 3: Machine Diagrams

3.1 X-6 PRESS DIAGRAMS

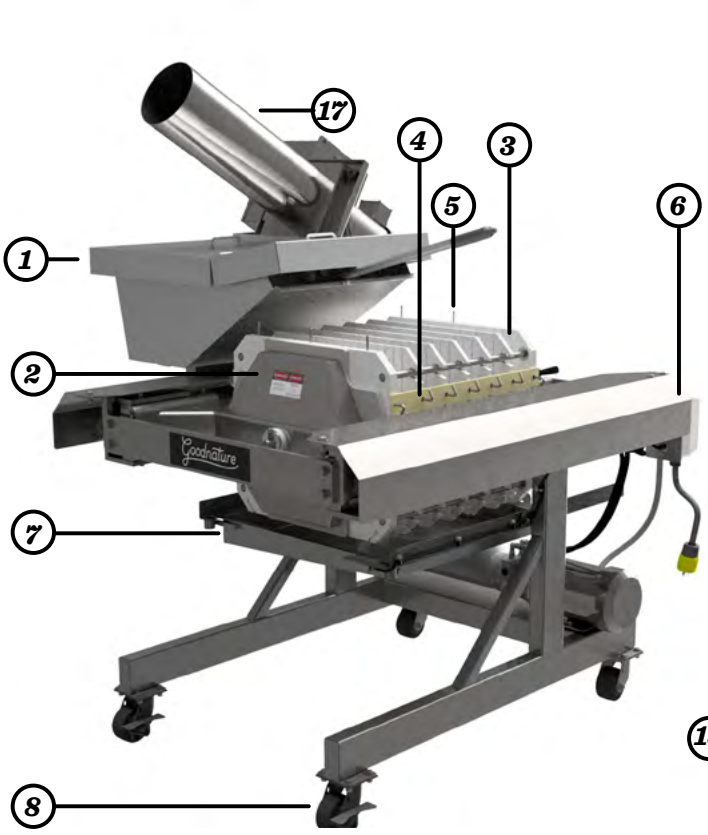


Fig 1.1: X-6 Press

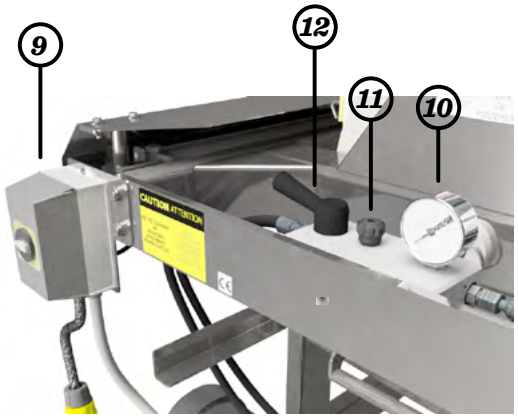


Fig 1.2: Switch and Valve Assembly

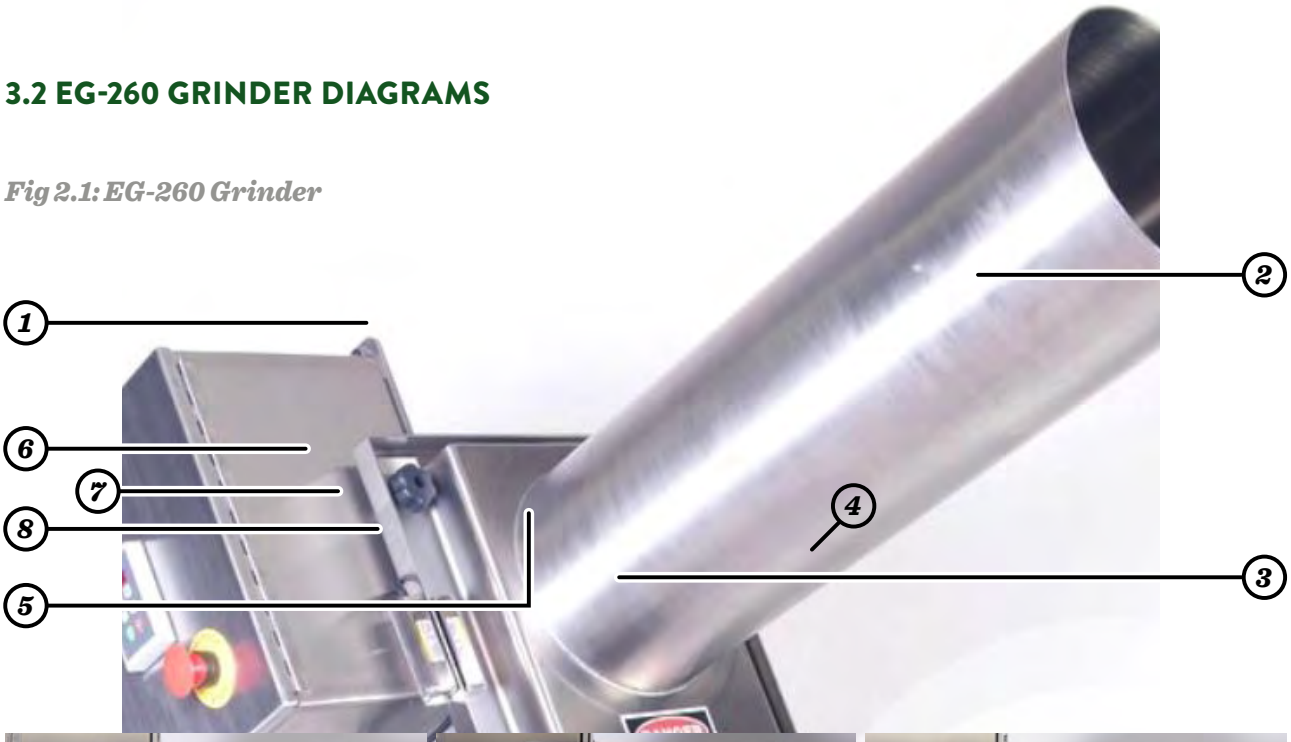
Fig 1.3: Hydraulic Assembly

1	Pomace Hopper	7	Juice Tray	13	Motor for Hydraulic Power Unit
2	Moving Platen	8	Casters	14	Hydraulic Pump Assembly
3	Press Racks	9	Start/Stop Switch box	15	Hydraulic Reservoir
4	Rack Strap	10	Pressure Gauge	16	Reservoir Breather Cap
5	Bag Pin	11	Flow Control Valve	17	EG-260 Grinder (Add-on Item)
6	Safety Guard	12	Directional Control Lever		

Section 3: Machine Diagrams

3.2 EG-260 GRINDER DIAGRAMS

Fig 2.1: EG-260 Grinder



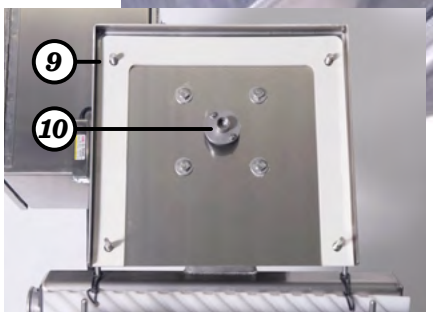


Fig 2.2

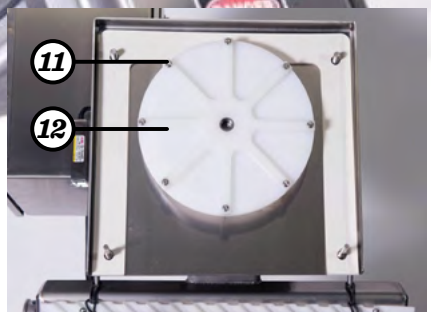


Fig 2.3

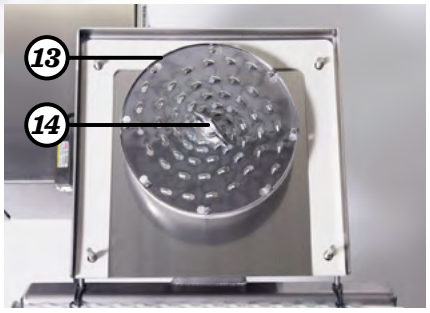


Fig 2.4

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: Installation and Setup

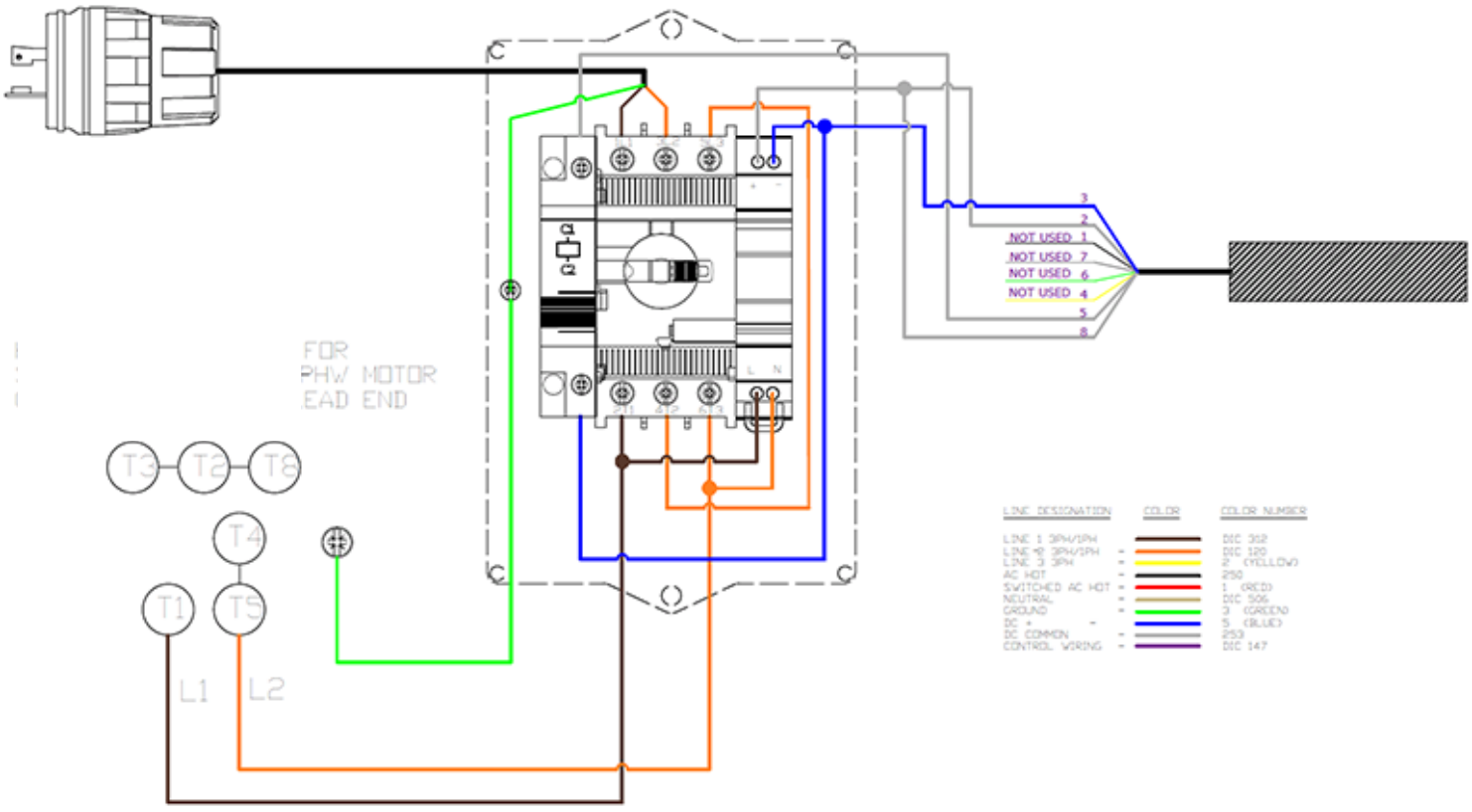
4.1 INSTALLATION

WARNING: Power must be supplied to the X-6 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.
- Check for proper voltage before connecting any power to the machine.
- Standard electrical supply for the X-6 and EG-260 is 1Ph 220V 50/60Hz.
- Place a properly grounded electrical outlet close enough to the press so the cord from the motor will reach it without the use of an extension cord. This outlet should be on a dedicated circuit protected by a 20 Amp breaker.
- The grinder should be on a dedicated circuit separate from the press with a 20 Amp breaker.

4.2 ELECTRICAL DIAGRAM

WARNING: Power must be supplied to the X-6 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.



4.3 SETUP - RACK STRAPS

The X-6 includes four rack straps. These straps are used to open the racks to the proper layer thickness.

- Begin at either end of the press.
- Take one rack strap and feed the hook shaped pins located on the sides of the racks through the holes of the strap along the length of the unit. (See Fig 4.1)
- Rotate the press to the next set of hook shaped pins and install the second strap. (See Fig 4.2)
- Repeat this process until all four straps are installed.

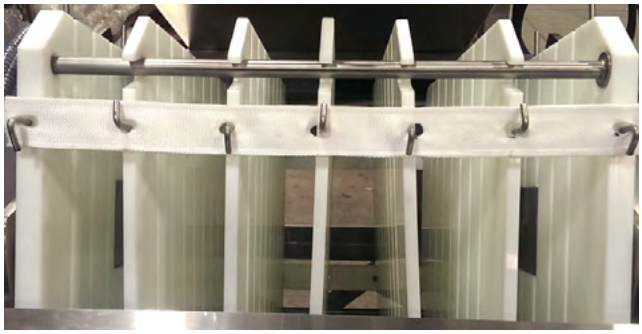


Fig 4.1: Installing press rack straps

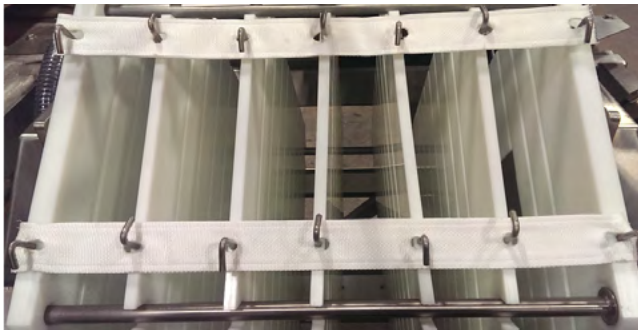


Fig 4.2: Installing press rack straps

4.4 SETUP - PRESS BAGS

One full set of X-6 press bags consists of 3 pairs of bags; two pairs of end bags and one pair of middle bags. The end bags have three grommet holes along the top edge that attach to the pins on the end racks. Opposite from the grommet side, one end bag has a flap with a strip of hook velcro and the other has a strip of loop velcro on the inside of the bag. The middle bag has a strip of loop velcro on the inside and a flap end with hook velcro.

1. Rotate the press area so the straight pins on the end racks are pointing up.
2. Start at one end of the press and take the end bag with the hook velcro flap and place it between the first two racks of the press area with each grommet over its accompanying pin.
3. Install the middle bag between the following racks with the loop velcro side attaching to the end bags' hook velcro flap.
4. Install the other end bag over the grommets on the opposite side of the racks and wrap the hook velcro flap from the middle bag onto the loop velcro strip of the end bag.
5. Ensure the grommets of the end bags are each on a rack pin. Between every press rack should be a bag securely attached to one another with velcro. (See Figures 4.3 and 4.4)

Fig 4.3: Installing press bags over pins

Fig 4.4: Attaching bags by Velcro

4.5 SETUP - BAG KEEPERS

The two rubber cords included with the press keep the bags from falling out when the press is inverted for dumping the cake.

1. Rotate the press 90° so the bottom of the bags are at the top.
2. Start at one end and feed the cord through the hole in the end rack, through the grommet in the bottom of the first bag, through the groove in the next rack and through the hole in the next bag. Continue threading the cord until the other end rack is reached. (See Fig 4.5)
3. Pull the cord through the hole of the end rack and pull down tightly until the cord is firmly seated in the rack slot. The tighter the cords are, the easier the dry cake will dump out when the press is rotated. (See Fig 4.6)
4. Rotate the press and repeat the steps to install the cord on the opposite side.

Fig 4.5: Threading the Rubber Cord

Fig 4.6: Rubber Cord into Rack Slot

Section 5: Operation

5.1 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.

CAUTION: Safety glasses must be worn at all times during operation. Machine can 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 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.

Before beginning, ensure proper setup has been completed. Make certain the press pomace hopper cover is in place before grinding. Refer to previous pages for further instructions.

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 is was set the last time it was run.

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.

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 ≈ 1725 RPM; 60Hz ≈ 3450 RPM. IMPORTANT: Run grinder at a minimum speed of 30Hz.

Once grinder is up to desired speed, drop produce in end of hopper chute. Use the Product Feeder to gently push the produce down the chute. Never use excessive force or overload the motor. Push the product feeder until it contacts the triangular shredder plate knob.

5.1 GRINDER OPERATION - CONTINUED

Continue grinding produce until the bags are about 50-75% full. This will allow the slurry to move around during pressing and not come up and out of the bag.

When grinding is complete, power off grinder by pressing the red 'Stop' button on the keypad. (Fig 5.1)

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 5.1

5.2 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. If the grinder is mounted to the X-6, the Pomace Hopper Cover needs to be removed before attempting to change the grinder disc.
2. Unscrew the hopper knobs then remove the hopper chute.
3. Remove the shredder plate knob from the center of the grinder disc assembly.
4. Loosen but do not remove all eight retaining screws around the perimeter of the grinder disc.
5. Rotate the grinder disc slightly clockwise to free it from the retaining screws.
6. Attach desired grinder disc.
7. Rotate the grinder disc slightly counterclockwise so that the retaining screws move into the slots on the disc.
8. Tighten all screws. Do not over tighten and strip the threads on the grinder disc backing plate.
9. Replace and tighten the shredder plate knob.
10. Replace the hopper and hopper knobs.

5.3 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.

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

1	Make sure all components are in place as described in Section 4: Installation and Setup.
2	Place press area in filling position (open and upright).
3	Make sure the juice tray is in place and a hose is connected to it using the provided hose clamp and gasket.
4	Use the Pomace Scoop to pull ground mash (pomace) from the pomace hopper into the bags.
5	As the bags fill, use the Cake Separator to evenly distribute pomace in each bag.
6	Check to make sure the directional control lever is in the neutral position.
7	Power on the hydraulic power by turning the rotary switch clockwise.
8	Pull the control lever away from the machine to begin closing the press.
9	The speed of the press can be controlled with the flow control valve located adjacent to the control lever. For more detailed information on speed control, refer to Section 5.4: Adjusting Press Speed

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 increases in pressure. Rushing the press cycle can negatively effect yield and cause the press bag to burst. Refer to Section 9.2: Improving Yield.

5.3 PRESS OPERATION - CONTINUED

10	To retract the platens after pressing, push the control lever towards the machine.
11	Once the platen is fully retracted, place the directional control lever to the neutral position and rotate the power switch counter-clockwise to de-energize the hydraulics.
12	Gently work the cake separator between the bag and the dry pomace cake on both sides of the cake on all layers. Be careful not to wear the bottom and sides of the bags by forcefully jamming the cake separator into the bags.
13	Slide the juice tray out from underneath the racks so that you may turn the racks upside down to empty the pomace from bags.
14	Place a catch container beneath the press area to catch the spent pomace.
15	Rotate the press area 180° and shake the bags to allow the cake to fall out.
16	Remove the catch container and dispose of the spent pomace.
17	Rotate the press area back to its upright position and slide the juice tray back under the press.
18	Re-load the press with more pomace for another pressing, or proceed to cleaning if finished for the day.

5.4 ADJUSTING PRESS SPEED

A slow pressing speed - 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.

A fast pressing speed - will generally cause undesired outcomes:

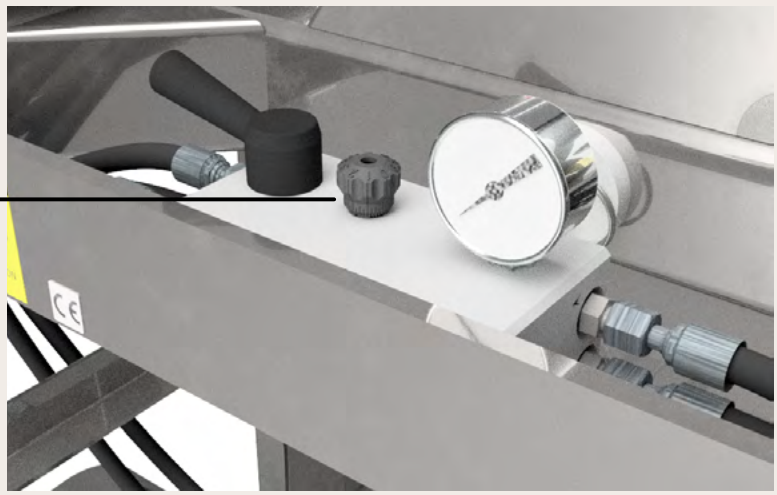
- The produce can slide up and out of the press bag.
- The pressure inside the bag can climb too fast, possibly causing the bag to rupture or forcing produce to extrude through the bag.
- Juice will squirt up and out of the press.
- Produce will have lower yields because there was not a slow, gradual increase in pressure.

The press should be set to a speed such that the platen slowly moves in and squeezes the produce while slowly increasing pressure. Due to the diversity of produce this machine is intended to process and the different behavior of all the various fruits and vegetables, the press speed should be adjusted to the operator's specific needs.

TO SET THE PRESS SPEED:

1. Turn the flow control valve all the way clockwise until it stops.
2. With the directional control 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. The platen should begin to move slowly. You may want to put the press into neutral position to make turning the flow control valve easier.

Fig 5.2: Control Assembly



5.5 ADJUSTING HYDRAULIC PRESSURE

NOTICE: Relieve pressure from hydraulic system by cycling the directional control lever prior to servicing.

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 1500 PSI during manufacturing. This is appropriate for most produce; however, for some produce, a lower pressure is ideal.

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 the press to fully open.
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 bottom of the manifold block. (Fig 5.3)
5. Using an Allen wrench, turn the screw counterclockwise to lower the pressure, or clockwise to raise the pressure.
6. When the desired pressure is achieved, re-tighten the locknut.

Fig 5.3: Adjusting Hydraulic Pressure

Section 6: Cleaning

6.1 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: FDA.gov/food

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 6: 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:

- 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.

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.

6.2 BAG CLEANING

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

1	Turn bags inside out.
2	Rinse all loose particles out of bag either in wash sink or by hose down.
3	Soak bags in a tub filled with a caustic solution - A lightly chlorinated solution. Bags should be soaked for a minimum of 30 minutes and up to 2 hours.
4	Place bags in a standard washing machine and add a chlorine cleanser.
5	Run the machine with a cold wash and then a hot rinse (ideally between 100°F and 140°F; 37°C and 60°C). The temperature of the rinse is important because it will remove residual chlorine.
6	When cycle is complete, hang bags to dry in a sanitary environment. Never let bags sit wet in a bucket or sink for an extended period of time.
7	If bags do not come out white, repeat process from Step 3.
8	Bags should be replaced after 6 months of daily operation.

If desired, please contact Goodnature customer service at 1-800-875-3381 for machine cleanser.

Section 7: Maintenance

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

WARNING: If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.

The X-6 Press is a commercial piece of machinery. It is important to keep everything operating properly for the safety of the operator and for the longevity of the machine.

DAILY MAINTENANCE

1. Keep machine clean and free of any foreign objects.
2. Wash all used bags thoroughly.
3. Apply food-grade grease to the top and bottom of the rail on both sides of the press. This allows the shims to slide with minimal resistance.

WEEKLY MAINTENANCE

1. Tighten all fasteners and inspect all components for wear, cracks, or other damage.
2. Inspect press racks for cracks or sharp edges.
3. Inspect hydraulic lines for damage or leaks.
4. Check hydraulic fluid level. With the cylinders retracted (press in closed position), remove the breather cap from the hydraulic reservoir (See Fig 7.1). Use a dipstick to check level of fluid, it should be about 1" below the opening. If it is low, add food grade hydraulic fluid. For information on proper hydraulic fluid please contact Goodnature Customer Service at 1-800-875-3381.

Fig 7.1: Hydraulic Reservoir

Section 8: 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 5.4: 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 becomes unscrewed, extending the shaft and causing interference between the grinder disc and the hopper.

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. (Refer to Figure 3.1: Electrical Diagram)

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 bags 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 sized or new, sharper grinder disc, or change 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.

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

Section 9: Useful Information

9.1 REPLACEMENT PARTS LIST

PART #	PART NAME
14012	X-6 Bag Set (Fine weave)
14010	X-6 Bag Set (Medium weave)
17890	X-6 Bag Set (Coarse weave)
20486	Bag Keepers (3' long rubber cords)
14064	Rack Strap
13694	Strap Hook
13693	Bag Pin
13692-R01	X-6 Rack
13690-R01	X-6 End Rack (moving platen)
13691-R01	X-6 End Rack (stationary platen)
13696	Platen Bearing
13668	Rack Rod Assembly
13688	X-6 Shim (Top and Bottom)
13689	X-6 Shim (Side)
18484	X-6 Motor for Hydraulic Power Unit
20513	Flow Control Valve
13702	Hydraulic Cylinder
19221-R01	X-6 Hydraulic Power Unit (includes pump, reservoir, breather cap, and filter)
15019	Hydraulic Oil 3 Gal. Reservoir

PART #	PART NAME
15021	Reservoir Oil Filter
19033	Reservoir Breather Cap
13603	Hydraulic Food Grade Oil
13730-R07	Juice Tray
19424	Safety Switch
12339	Cake Separator
19568	Pomace Scoop
14279	Sanitary Tri-Clamp (for hopper or juice tray drain)
11513	Black Rubber Gasket (hopper or juice tray drain)
11512	Solid End Cap (for hopper tray drain)
18581	Hose Adapter (for juice tray drain)
19767	Pin with Locking Ring
20431	Vibration Isolation Kit
19419	Motor Starter
20514	Flow Control Knob
20515	Directional Control Valve
19955	Pressure Gauge
20512	Switch Enclosure

EG-260 GRINDER REPLACEMENT PARTS

PART #	PART NAME
15438	EG-260 Product Feeder
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
11810	Backing Plate Screw
12772	Grinder Stub Shaft
18201	Grinder Shaft Seal
12568	Grinder Drive Hub
19664	Grinder Gasket
12566	Grinder Shredder plate Knob
13967	Grinder Shredder plate Washer (used with knob)
13778	Grinder Hopper Knob
18485	EG-260 Motor
19351	EG-260 Hopper
19700	Fuse
20184	Variable Frequency Drive
20284	Keypad

9.2 IMPROVING YIELD

Yield is calculated as a percentage of juice out compared to weight of produce in. For example, a pressing that started with 10.0 pounds of apples, and yielded 8.0 pounds of juice would be an 80% yield. It is important to check yield occasionally, as it can be a useful tool in determining if pressing should be slowed down, sped up, or other variables altered. Yield should be recorded of any separate produce or mixture of produce.

$$\%\ Yield = \frac{Weight\ of\ Juice}{Weight\ of\ Fruit} \times 100$$

IF TRYING TO IMPROVE YIELD, HERE ARE A FEW THINGS TO CONSIDER:

1. Not all produce is considered equal. Juice is more difficult to extract from some fruits and vegetables than from others. Often mixing different types of produce before grinding helps improve overall yield.
2. Lengthen press cycle. With few exceptions, slowing down the press cycle will increase the yield. A fast pressing can cause pathways for juice to seal off in the early stage of the cycle, making extraction more difficult.
3. Keep things clean. A clean bag makes for a good pressing. Pectin build-ups and other residues can have a 'blinding' effect on the bag, lowering yield. It is a good idea to have extra bags.
4. Check on the efficiency of the grind. A grind that is too fine or too coarse can make extraction more difficult. Due to the variation between produce it is important to evaluate this often.
5. Enzymes or press-aids can be used, for more information contact Goodnature Customer Service at 1-800-875-3381.
6. Temperature of produce is a factor. For instance, apples that have been allowed to partially freeze and then thaw are very difficult to grind and press, and often produce lower yields.
7. Quality of produce. Fresh, crisp, clean fruits and vegetables often have the highest yields.
8. It is important to experiment and find what works best for your produce in your conditions.

9.3 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.

9.4 CONTACT INFORMATION

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Buffalo, NY 14210

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support@goodnature.com

www.goodnature.com

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

Goodnature

COMMERCIAL COLD PRESS JUICER

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