

Goodnature™



OWNER'S MANUAL



COMMERCIAL
COLD PRESS JUICER

REV.3



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

CT 7 / 115/230 VAC / 3.5 Amps / 50/60 HZ / Single Phase

Rated Capacity:	Operating Pressure:	Dimensions (H" x W" x D"):	Weight:	Ship Weight:
2.2 TONS	110 PSI MAX	22"X 8"X 24"	80 LBS	105 LBS

Application: The CT 7 is a cold-pressed juice machine sized for the counter top. Fill it with shredded produce and the machine will squeeze out all the juice through the Filter Bags. The CT7 is sized to be just right for commercial kitchens and cafes looking to add cold pressed juice to their offerings. Prep produce with your food processor, and then fill the CT7 to press out all the fresh juice.

FEATURES

- 1 Simple to operate controls, Compact Design.
- 2 Operator Safety - Design features and controls.
- 3 Automated Pressing Cycles – Pre programmed for different types of Produce.
- 4 Up to 3 Quarts per press cycle - yielding 9 gallons per hour.
- 5 Removable Press Chamber for fast change between products.
- 6 Modular design allows easy cleaning and operation.
- 7 Premium Construction – Stainless Steel, Aerospace Aluminum, Industrial quality Components.
- 8 Compostable single-use Filter Bags.

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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. 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: This appliance 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 appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Section 1: Safety Precautions



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](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



2.1 UNPACKING

Lift instructions: We recommend a two person lift, one person lifting from the bottom of the front press plate and the other person lifting from the bottom of the rear of the machine. (See p. 24)

- 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.
- Carefully open the shipping container inspecting for any damage.
- If any items are damaged due to shipping, contact the freight carrier as soon as possible.
- Review the Enclosed Parts listed below. Inspect all enclosed parts carefully and make sure no parts are missing. If any parts are missing or damaged please contact Goodnature, Las Vegas at 1-800-403-4051.
- After unpacking review the CT7 Press diagrams in Section 3 to become familiar with the features and components of the equipment.
- Prior to applying any electrical power to the equipment, complete the SETUP steps of Section 4.

2.2 ENCLOSED PARTS LIST

	QTY	DESCRIPTION
A	1	CT7 Juice Press
B	2	Loading Funnel
C	1	Press Chamber
D	1	Bag Separator
E	1	Moving Platen

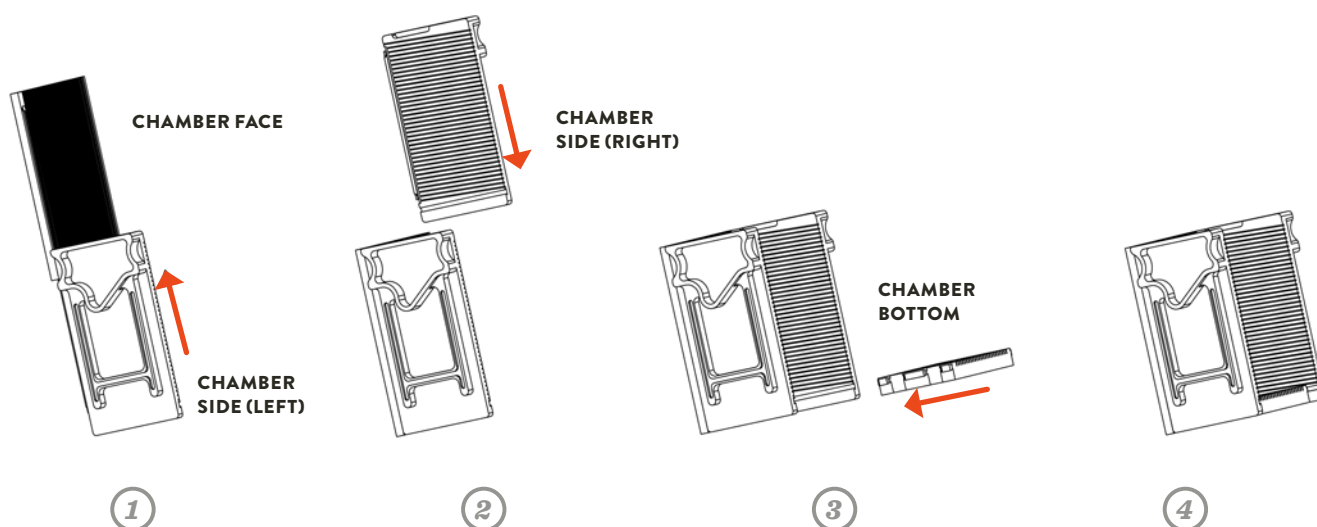
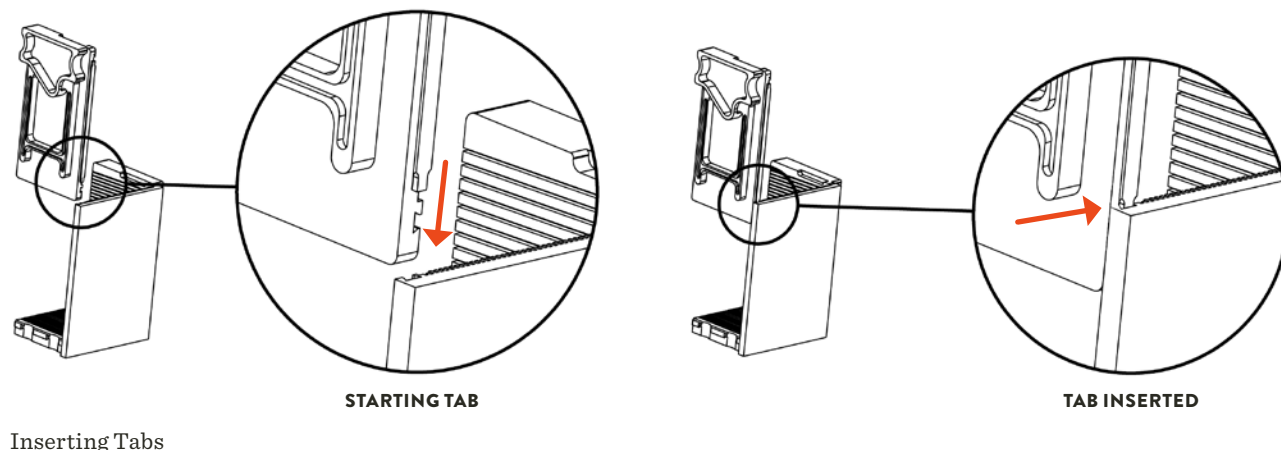
	QTY	DESCRIPTION
F	1	Juice Tray
G	1	Cleaning Brush
H	1	Press Lid
I	1	Vibration Pad
J	10	Filter Bags

Section 3: Machine Diagrams



3.1 PRESS DIAGRAMS

Chamber assembly - Fig. 1

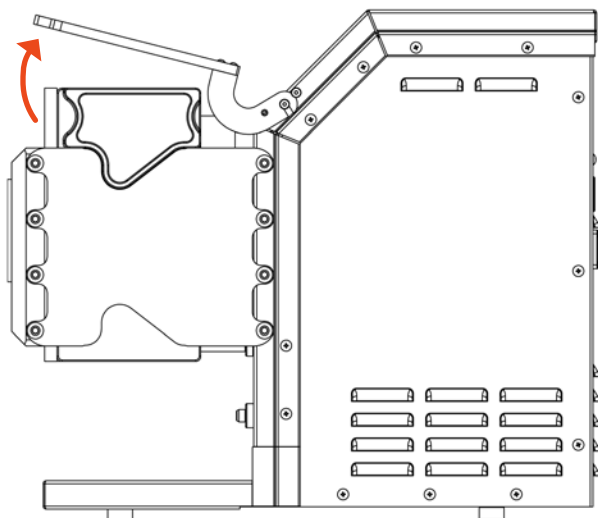


Section 3: Machine Diagrams

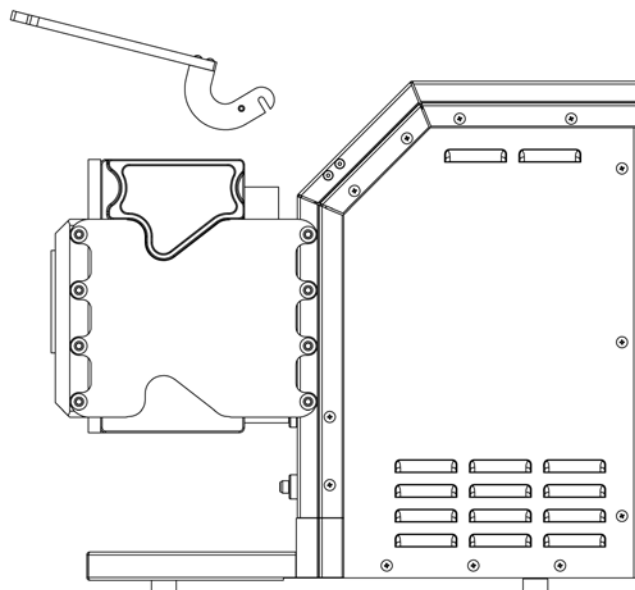


Lid removal - Fig.2

1 LIFT LID PARTIALLY UNTIL ABLE TO UNLATCH



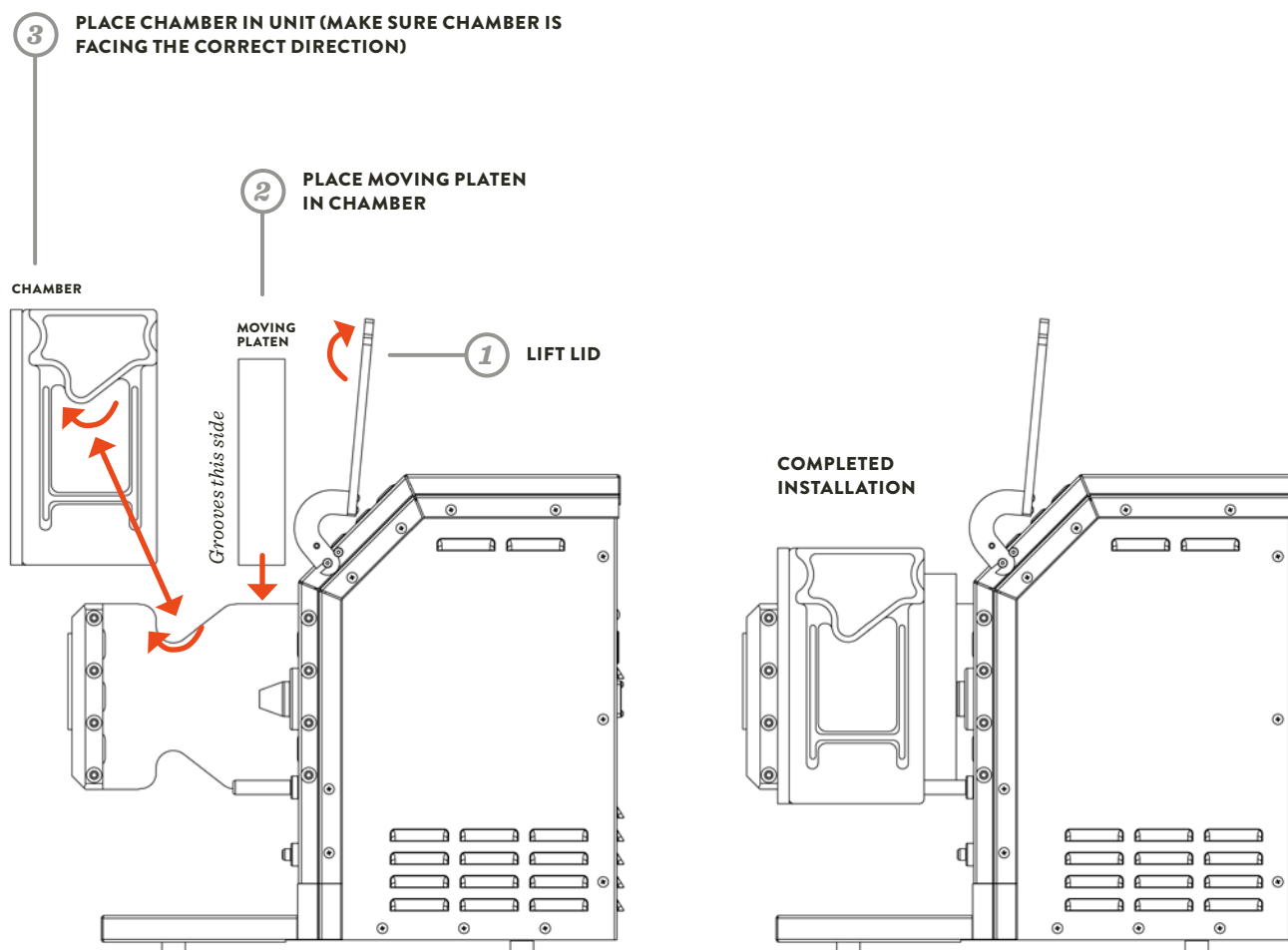
2 GENTLY REMOVE LID



Section 3: Machine Diagrams



Moving platen and chamber installation- Fig.3



Section 3: Machine Diagrams

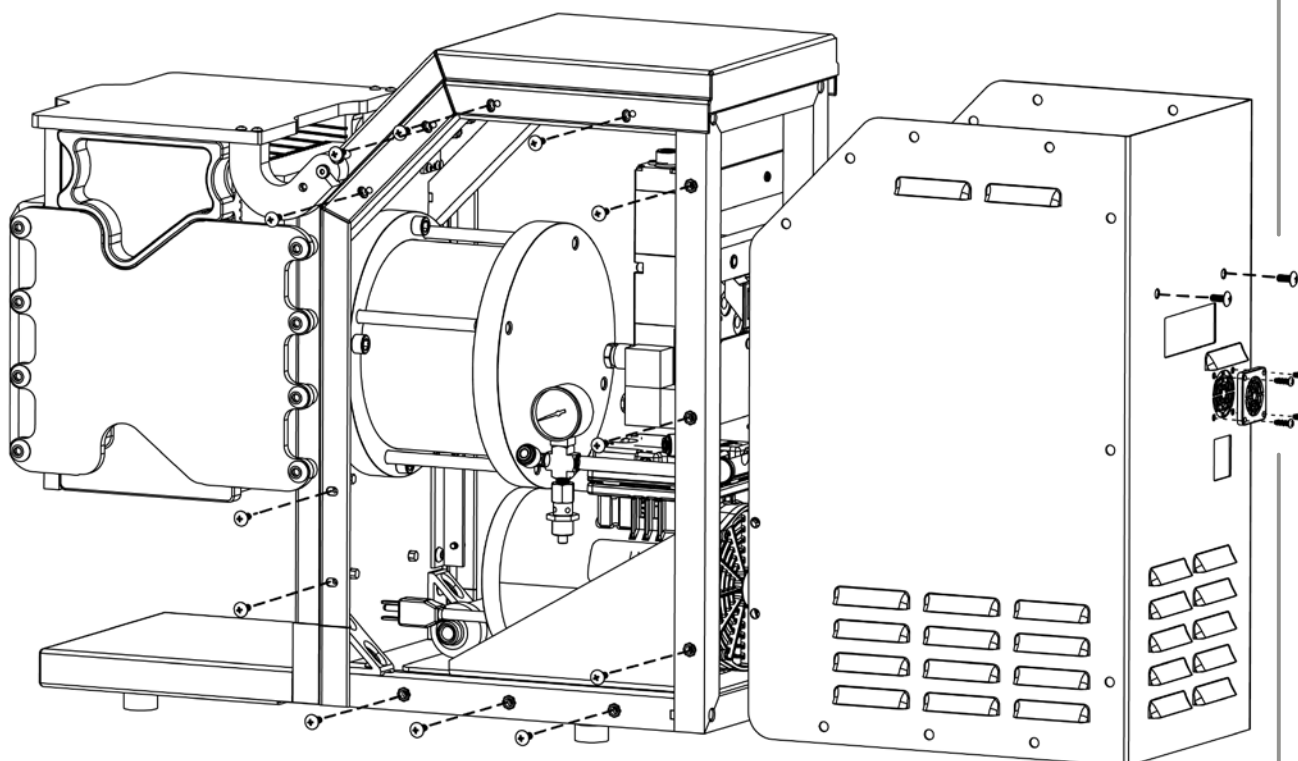


Back cover removal - Fig.4

30 TOTAL SCREWS TO REMOVE COVER

REMOVE SCREWS (2)

1



3

REMOVE SCREWS (12 PER SIDE; TOTAL 24)
COVER WILL DROP DOWN SLIGHTLY AND
CAN BE SLID OFF OF UNIT

REMOVE FAN SCREWS (4)

2

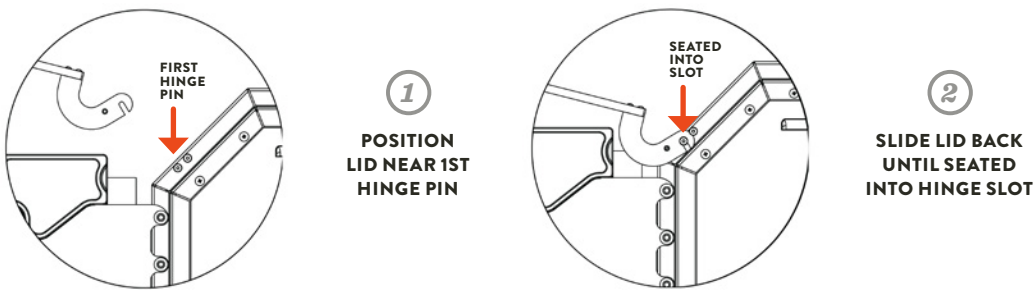
Section 4: Setup



NOTE: Prior to equipment Set-Up, inspect your new equipment for any obvious missing components or loose items. Use the Press Diagrams if needed. While we employ the most comprehensive validation and inspection measures, a small detail may have gotten past our preventative measures.

Contact Goodnature, Las Vegas at 1-800-403-4051 immediately with any concerns.

4.1 LID INSTALL



NOTE: Unit will not operate if Lid is not installed and properly closed. If Lid is opened during a cycle, unit will stop operating.

4.2 PRESS CHAMBER ASSEMBLY

Inspect for physical damage, electrical damage, and any loose or bare wires.

- 4.2.1** Start assembly with the Pressing Chamber front plate as the base to which the other plates are added (See Figure 1, Page 8).
- 4.2.2** Take the Chamber Face, align the mating dovetail and groove then slide the Chamber Side (Left) as shown. The plate slides upward in the groove until it stops.
- 4.2.3** The Chamber Side (Right) mates in a similar fashion but slides in a downward direction until it stops (See Figure 1, Page 8).
- 4.2.4** With the Juice grooves facing upwards and the tabs pointing toward the Chamber Face as shown in Figure 1, engage and slide the Chamber Bottom until the Lock Tabs fully engage with the Chamber Face. If the Chamber Bottom isn't fully slid into position, the pressing chamber will not properly fit into the machine.



4.3 POSITION PRESS CHAMBER INTO MACHINE



DANGER: Never place any body parts 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.

- 4.3.1** With the **Press Chamber Cover** open and out of the way, insert the assembled **Press Chamber** down into the press frame. The open side should face towards the back of the Press.
- 4.3.2** When inserted properly, the **Press Chamber** handles should seat all the way down into and match up with the **Chamber Sides** of the frame (See Figure 3, Page 10). If the **Press Chamber** does not slide into position properly, inspect it for proper assembly (See Section 4.2).



4.4 POWER APPLICATION

- 4.4.1** Ensure an electrical outlet has been properly sized for the power requirements of your new equipment. Reference the specifications section for details. (See Page 2)
- 4.4.2** Plug in the power cable and press the **Power Button**. (See Figure 6, Page 19)
- 4.4.3** Press the Mode 1 cycle button and observe the operation of the Press for full cycle and retraction. (Cycle 1 should take approximately 3 minutes.)

4.5 MOVING PLATEN INSTALLATION

- 4.5.1** Load the **Moving Platen** into the **Press Chamber** (Food Zone).
- 4.5.2** Orient the **Moving Platen** so that it engages the **Cylinder Rod** and **Alignment Guide Pins**.
- 4.5.3** Check to make sure the **Moving Platen** is located as far back in the **Press Chamber** as possible (See Figure 3, Page 10) and that the recess in the back of the **Moving Platen** engages the conical tip of the **Cylinder Rod**. The Grooves on the **Moving Platen** should face towards the inside of the **Press Chamber**.

Section 5: Produce Preparation



5.1 SHREDDING



CAUTION: Only press shredded produce. Never attempt to press whole or firm produce, this would put uneven loading on the machine and would cause premature wear and tear.



NOTICE: The CT7 press was designed to accept produce shredded on a separate food processor. Always refer to the user manual and follow manufacturer recommendations.

For best results, all produce needs to be shredded in an ideal manner. The perfect shred is not too fine and not too coarse, and the produce shouldn't be degraded by being overworked. The best shred is from a repeated slicing process, such as in a vertical cutter mixer.

5.1.1 If too coarse: If the shredding leaves the produce too coarse, not much of the juice will be freed and the press will result in a lower yield, meaning there is juice left in the produce that didn't make its way out.

5.1.2 If too fine: By over shredding produce, it can make it very difficult to control during the pressing cycle. If particles are too small, there is not enough structure for the produce to tighten up, and as pressure increases the produce will flow like a liquid, instead of tighten up into a cake.

Section 6: Filter Bags



FILTER BAG PREPARATION (SEE 7.1 FOR DETAILS)

- 6.1 Gently slide one **Filter Bag** on each of the **Loading Funnels**.
- 6.2 Carefully load the first funnel with filter into **Press Chamber**.
- 6.3 Carefully insert **Bag Separator** against first funnel, making room for second funnel to be inserted.
- 6.4 Insert second funnel into **Press Chamber**.

Section 7: Filling Filter Bags

- 7.1 Ensure all components are in place.
- 7.2 Fill **Press Bags** by flowing produce through **Loading Funnel**.
- 7.3 Once filled to the recommended level, remove the Loading Funnel leaving the loaded bags in place in the **Press Chamber**.

Section 7: Filling Filter Bags



7.1 LOADING FUNNEL/FILTER BAG



Gently put *Filter Bags* on *Loading Funnel*.



Carefully load the first funnel into *Press Chamber*.



Carefully insert *Bag Separator* against first funnel, making room for second funnel to be inserted.



Insert second funnel into *Press Chamber*.



This image shows removal of the *Loading Funnel* after adding shredded produce.

Fig. 5

Section 8: Press Operation



8.1 Ensure all components are properly assembled.

8.2 Make sure machine is plugged in and press the “Power” button (See Figure 6, Page 19).

8.3 Selecting the proper pressing cycle.

💧 **Slow-Gentle: (Button ‘1’)** This will press very slowly and also not get up to high pressure. This is ideal for nut milks and any product that is sensitive to overflowing the machine.

💧 **Slow-Hard: (Button ‘2’)** This cycle will very gradually get up to high pressure. This is ideal for an item that needs a slow approach but can tolerate higher pressure after it is mostly juiced.

💧 **Quick-Soft: (Button ‘3’)** This is a quick press cycle, that has a fast approach but won’t hold long enough to get up to highest pressure.

💧 **Quick-Hard: (Button ‘4’)** This is a full speed, full pressure pressing cycle. Ideal for firm produce.

8.4 Using the ‘Hold’ function

8.4.1 The **‘Hold’** function was incorporated to allow for breaks in the press cycle without having to retract and start over. If you press and hold the **‘Hold’** button, the pressure will remain at it’s current level and give the juice a chance to flow out. Once the button is released, the pressing cycle will continue. If the press is moving just a little bit too fast and the produce is rising up in the **Filter Bags**, the **‘hold’** function can help make sure the cycle can be finished.

8.4.2 When the press is ready for selection of pressing cycle, the 4 cycle buttons will be flashing.

8.5 Using ‘Retract’ function

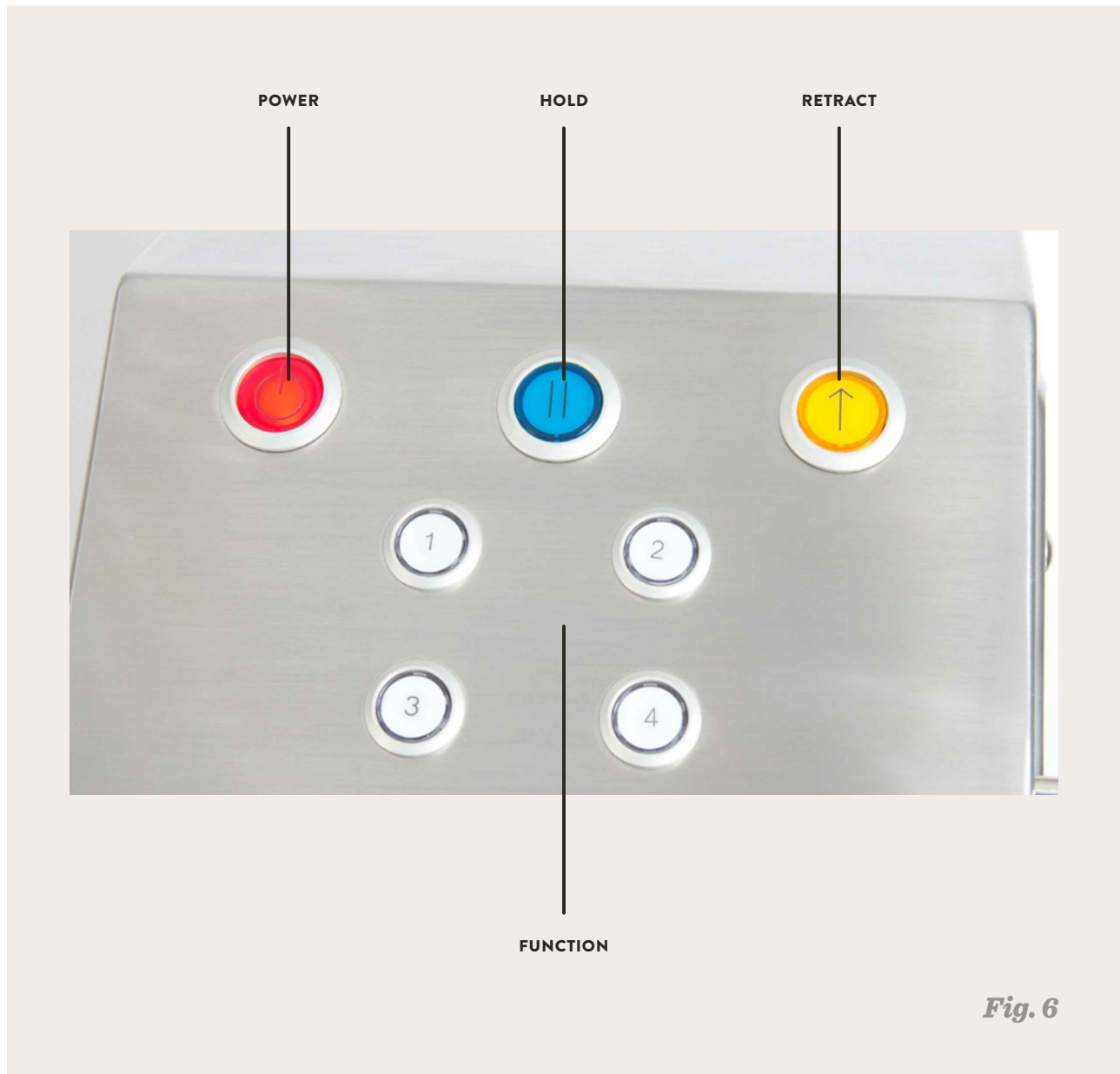
8.5.1 The **‘retract’** function is used to cancel any cycle and return the Platen/Press to its starting position.

8.6 When press cycle is complete, the **Cylinder Rod** will retract and indicator lights will light when machine is ready to be emptied.

Section 8: Press Operation



8.1 BUTTON PANEL





9.1 EMPTYING MACHINE

9.1.1 Between cycles juice can be removed from the juice tray, and press cake can be removed from the **Press Chamber**.

9.1.2 Open the **Press Lid** door.

9.1.3 Either slide the platen back onto the frame stems, or remove it with the **Press Chamber**. If the platen is clean, there is no need to remove it between pressings.

9.1.4 Remove **Press Chamber**, **Filter Bag**, and **Bag Separator** all together by lifting the **Press Chamber** up and out of the **Press Frame**.

9.1.5 The **Filter Bags** can be removed and composted with the press cake.

9.1.6 If desired, rinse the **Press Chamber** and other removed components.

Section 10: Cleaning



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



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



NOTICE: Machine does not have wash-down rated plugs and special attention must be paid to avoid getting unit wet.

- 10.1** To clean, remove all of the easily removable components from the pressing area, including the **Press Chamber**, **Moving Platen**, **Bag Separator** and **Vibration Pad**.
- 10.2** Disassemble the **Press Chamber** by sliding the **Chamber Bottom** out, then remove the **Chamber Side (Left)** and **Chamber Side (Right)**. All four independent sections can be washed in the dishwasher or by hand.
- 10.3** With the juice tray still in place, the inside of the **Press Frame** can be washed by hand, and the soapy water can be allowed to collect in the juice tray. Once the **Press Frame** has been cleaned and rinsed, remove the juice tray and wash it by hand in a sink or send through the dishwasher.
- 10.4** The **Press Lid** door can be cleaned in place by hand, or by opening it fully and then lifting. It can be removed and taken to a sink to be cleaned (See Figure 2, Page 9).
- 10.5** If any other parts of the machine have been in contact with produce during pressing, the entire machine can be cleaned with a soapy sponge by hand. Never clean the machine with a water jet, especially where the open louvers or fan are located. This can damage the machine and could potentially lead to electric shock.

Section 11: 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 CT7 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.

11.1 Check all fasteners for tightness (See Figure 4, Page 11).

11.2 Inspect components for wear and cracks.

11.3 Open up rear of machine body by removing the **Housing Cover**. (See Figure 4, Page 11) While it is open, check to make sure the air dryer/filter does not need to be changed. (If the filter has changed from orange to green then it should be changed.)

11.4 If the press is ever operating out of specification or if the operator ever notices a bent or broken part, stop pressing, unplug the machine and contact technical service.

Section 11: Maintenance/Cleaning

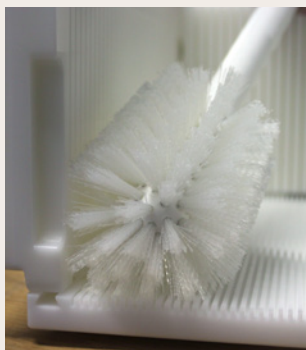


CLEANING CHAMBER / FUNNEL

Cleaning the Press Chamber



Disassemble **Press Chamber** (See Figure 1, Page 8) for cleaning. Wash in hot, soapy water.



Using supplied brush be sure to get into all the grooves.

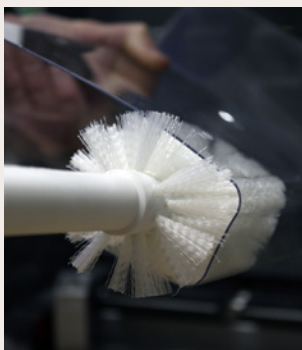
Cleaning the Loading Funnel



For cleaning the **Loading Funnel**, wash in hot, soapy water using supplied cleaning brush.



Again, be sure to use the brush to get in all the corners and crevices.



As shown, the supplied brush allows you to easily reach throughout **Loading Funnel**.



Section 12: Useful Information



12.1 IMPROVING YIELD

Yield is calculated as a percentage of juice out compared to weight of produce in. For example, a pressing that started with 5.0 pounds of apples, and yielded 4.0 pounds of juice would be an 80% yield. It is important to check yield occasionally, 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.

$$\% \text{Yield} = (\text{weight juice} / \text{weight fruit}) \times 100$$

Safe lifting practices

TWO PERSON LIFTING



The image above displays the proper way two people lift and carry the unit.

Section 12: Useful Information



ONE PERSON LIFTING



This image shows hand placement at the front of the unit.



This image shows hand placement at the back of the unit in the flush mount handle.



Here you can see placement of both hands from a front view.

Section 12: Useful Information



12.2 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 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.

12.3 REPLACEMENT PARTS LIST

For replacement parts please contact Goodnature Products, Inc. or your sales representative.

Goodnature

Countertop



COMMERCIAL
COLD PRESS JUICER