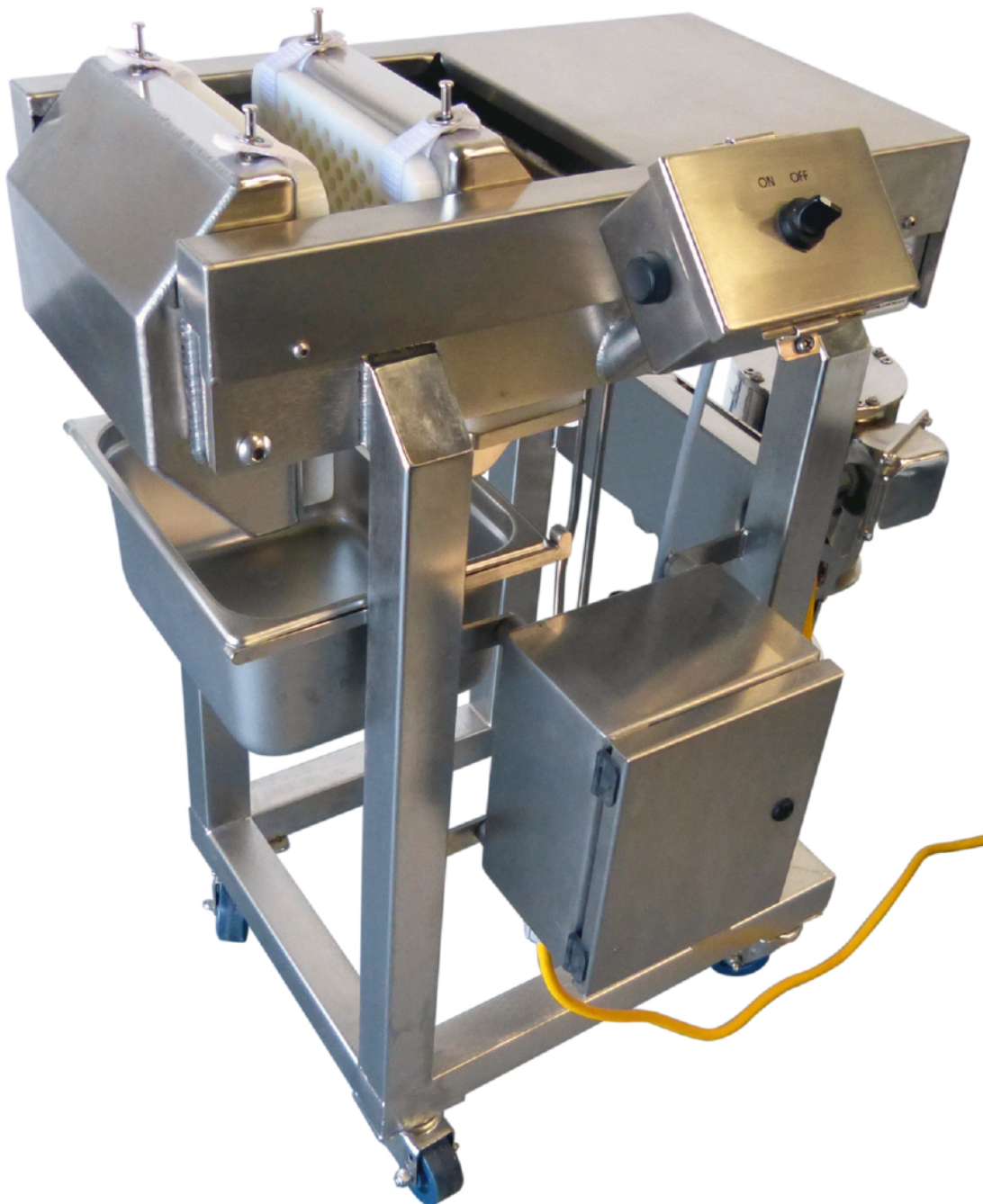


MODEL 25

INSTRUCTION MANUAL





READ THIS PAGE BEFORE ATTEMPTING TO USE OR TROUBLESHOOT THIS EQUIPMENT

1. **READ THIS MANUAL THOROUGHLY BEFORE OPERATING, CLEANING, OR MAINTAINING THIS EQUIPMENT.**
2. **VERIFY THAT YOUR ELECTRICAL SERVICE IS CORRECTLY CONFIGURED FOR THIS EQUIPMENT.**
3. **OPERATE THIS EQUIPMENT ON AN EVEN SURFACE. USE CAUTION WHEN MOVING EQUIPMENT OVER ANY FLOOR IRREGULARITIES. HOLES, DRAINS, SLOPES, RAMPS, CURBS OR OTHER SUCH ITEMS MAY CAUSE THE MACHINE TO TIP OR BECOME DANGEROUSLY UNSTABLE.**
4. **THIS MACHINE INCLUDES A POWERFUL HYDRAULIC SYSTEM. FOLLOW ALL RECOMMENDED SAFETY PROCEDURES. PAY SPECIAL ATTENTION TO ALL WARNINGS AND NOTES, BOTH IN THIS MANUAL AND ON THE EQUIPMENT.**
5. **REPLACE ANY AND ALL WORN SAFETY OR WARNING LABELS ON THE EQUIPMENT ITSELF. CONTACT JUICE RITE FOR THE CORRECT REPLACEMENT ITEMS.**
6. **DO NOT OPERATE THIS EQUIPMENT WITHOUT THE FACTORY SUPPLIED SAFETY GUARDS IN PLACE.**
7. **UNPLUG EQUIPMENT BEFORE SERVICING OR TROUBLESHOOTING.**
8. **UNPLUG EQUIPMENT BEFORE CLEANING.**

SYMBOLS USED IN THIS MANUAL:

NOTE:	NOTE: Indicates additional, but important, items of information. May be used to call attention to practices or procedures essential to proper equipment operation.
	This symbol is used to draw attention to critical information. Failure to follow practices or procedures identified with this symbol may result in damage to equipment.
CAUTION	CAUTION Indicates a potentially hazardous situation which may result in serious injury.

This Instruction Manual covers the use of the Juiced Rite Model 25 Juice Press.

Please read the contents of this manual thoroughly before attempting to connect, operate, or troubleshoot your Juiced Rite equipment. This is a piece of commercial food processing equipment and, as such, special attention must be given to its proper use and care. Failure to follow these instructions, and/or heed specific notes and warnings, may result in injury or void the equipment warranty.

Please contact Juiced Rite, Inc. with any and all questions regarding this manual and its contents. Warranty and related items are included in the Juiced Rite Terms and Conditions document provided prior to, or upon, the purchase of this equipment.

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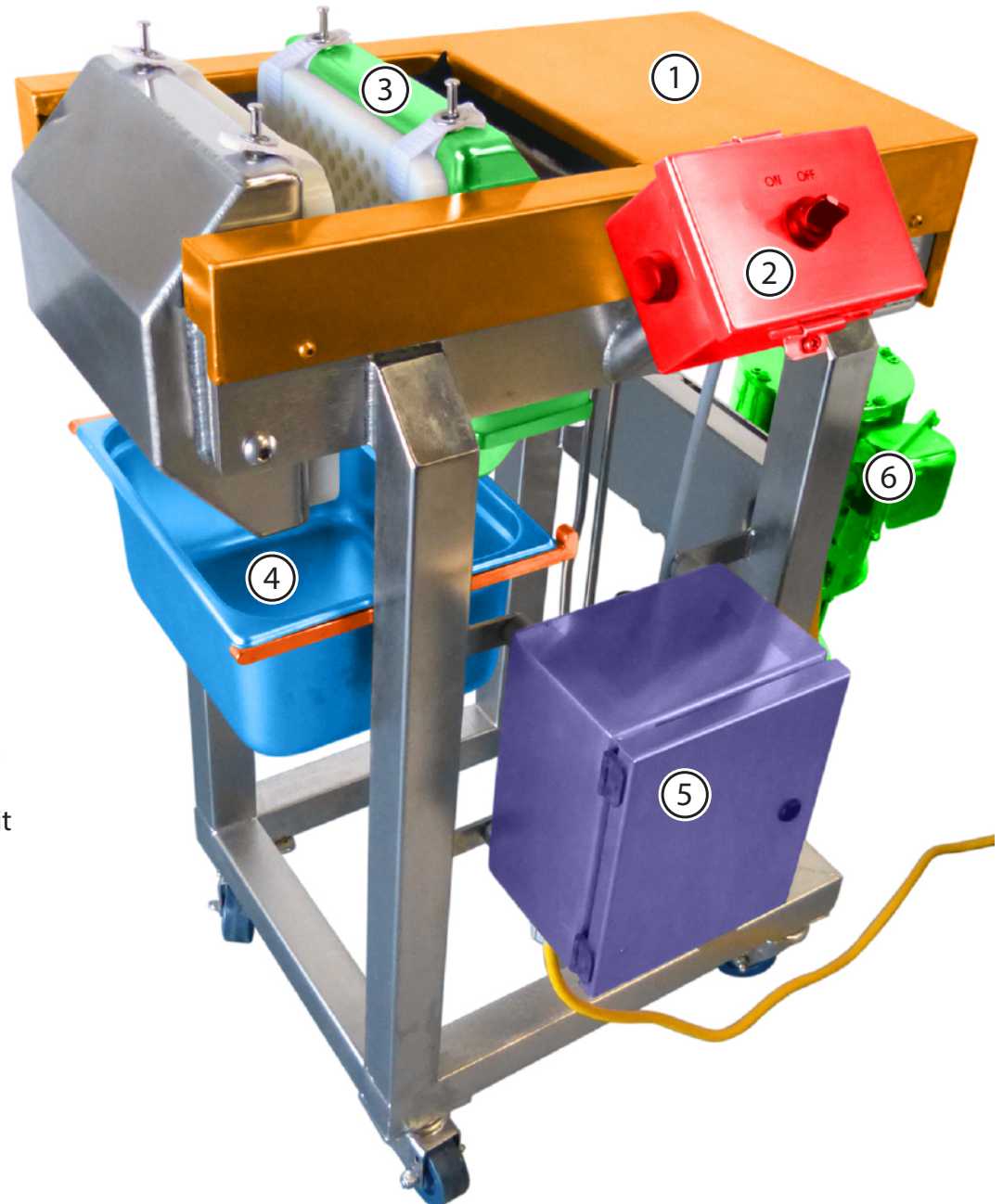
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Section A.1 Component Identification



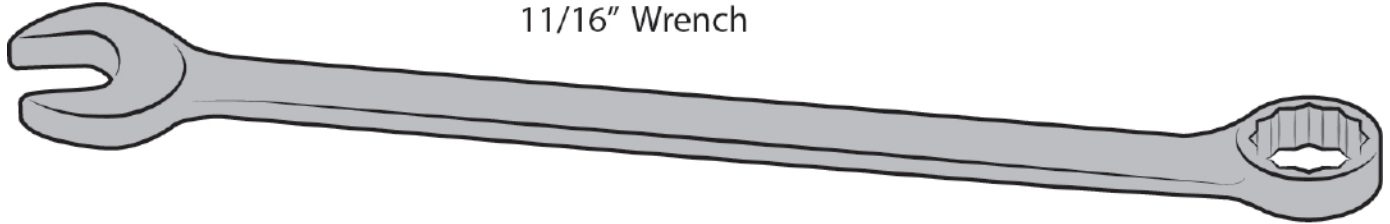
1. Safety Guarding
2. Control Panel
3. Moving Platen
4. Juice Collection Pan
5. Electrical Enclosure
6. Hydraulic Pump Unit

Figure 1

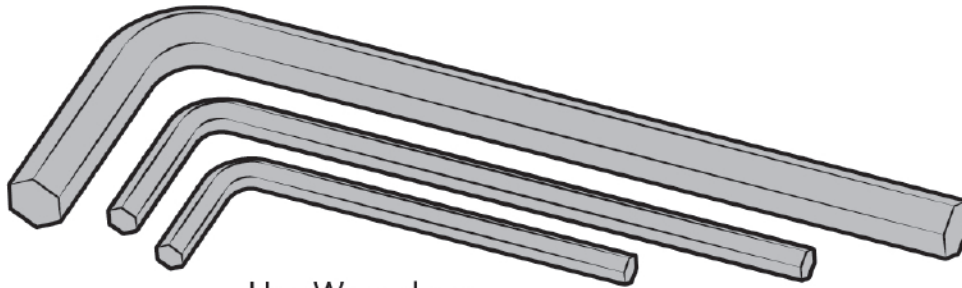
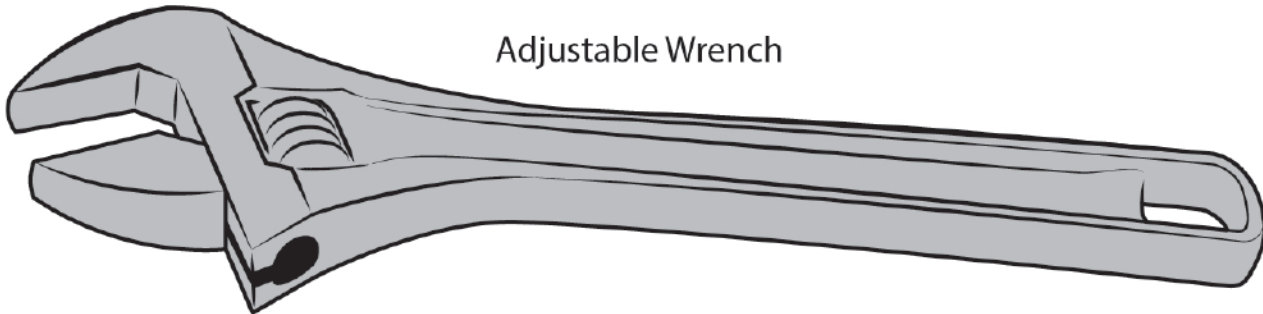
Section A.2 Recommended Tools

Juiced Rite recommends that you keep on hand the following tools:

11/16" Wrench



Adjustable Wrench



Hex Wrenches:
3/8", 3/16", and 5/32"

Figure 2

Section B.1 Electrical Connections

NOTE:

This equipment requires 115-120 Volt AC, Single Phase (1 Φ) circuit. This circuit should be equipped with a 20 Amp Breaker (2 Pole Breaker).

CAUTION

All wiring must be installed and used in accordance with all national, state, and local electrical codes. Electrical work should be performed only by a licensed electrician or electrical contractor. Serious Death or Injury by electrocution can result from improper or unsafe wiring.

Section C.1 Machine Guarding

! CAUTION

Never attempt to run the equipment without the safety guarding in place. Do not set or store items on the safety guarding. Running the equipment without the safety guarding in place could result in injury.

1. The Model 25 Juice Press has guarding designed to shield the operator from hazards associated with the hydraulic system (**Figure 3**). These guards are removable for cleaning (See Section E), but should be replaced and fastened down before the machine is powered on and operated. **DO NOT** attempt to run the press without the safety guarding installed.

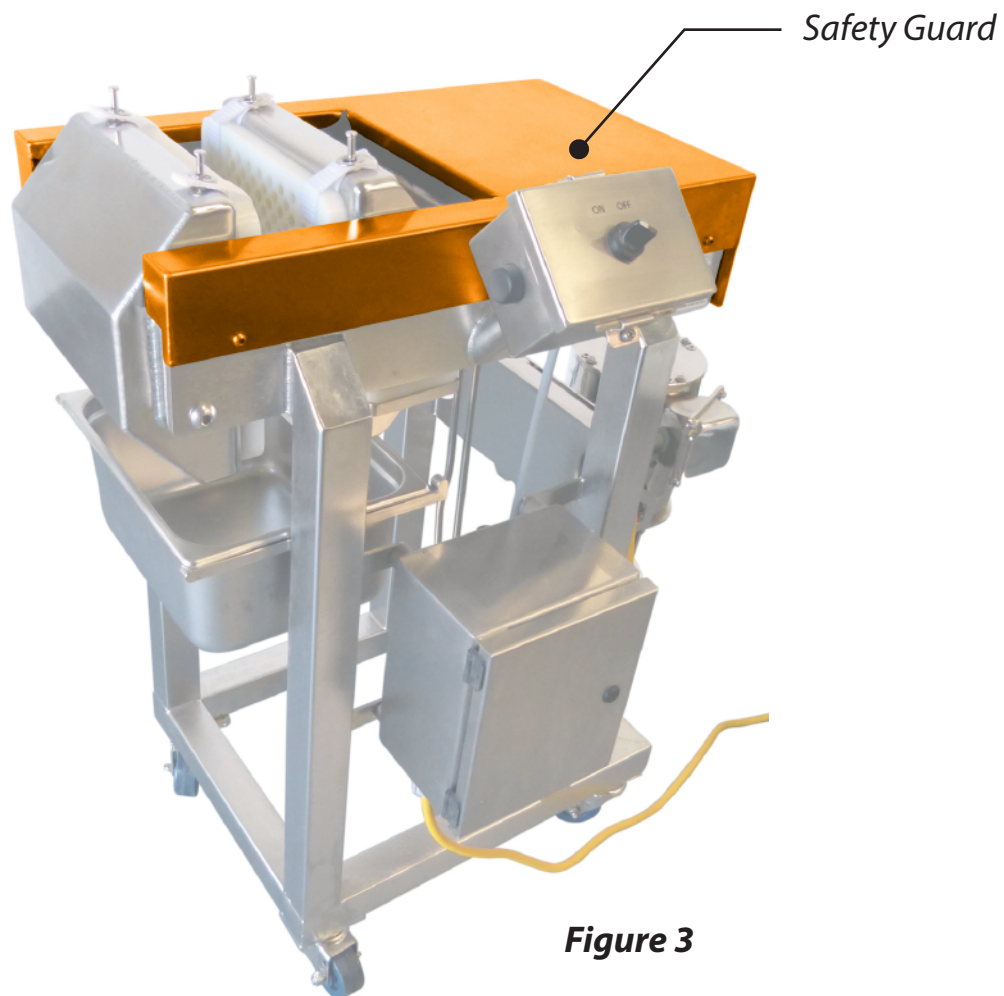


Figure 3

Section D.1 First Time Setup

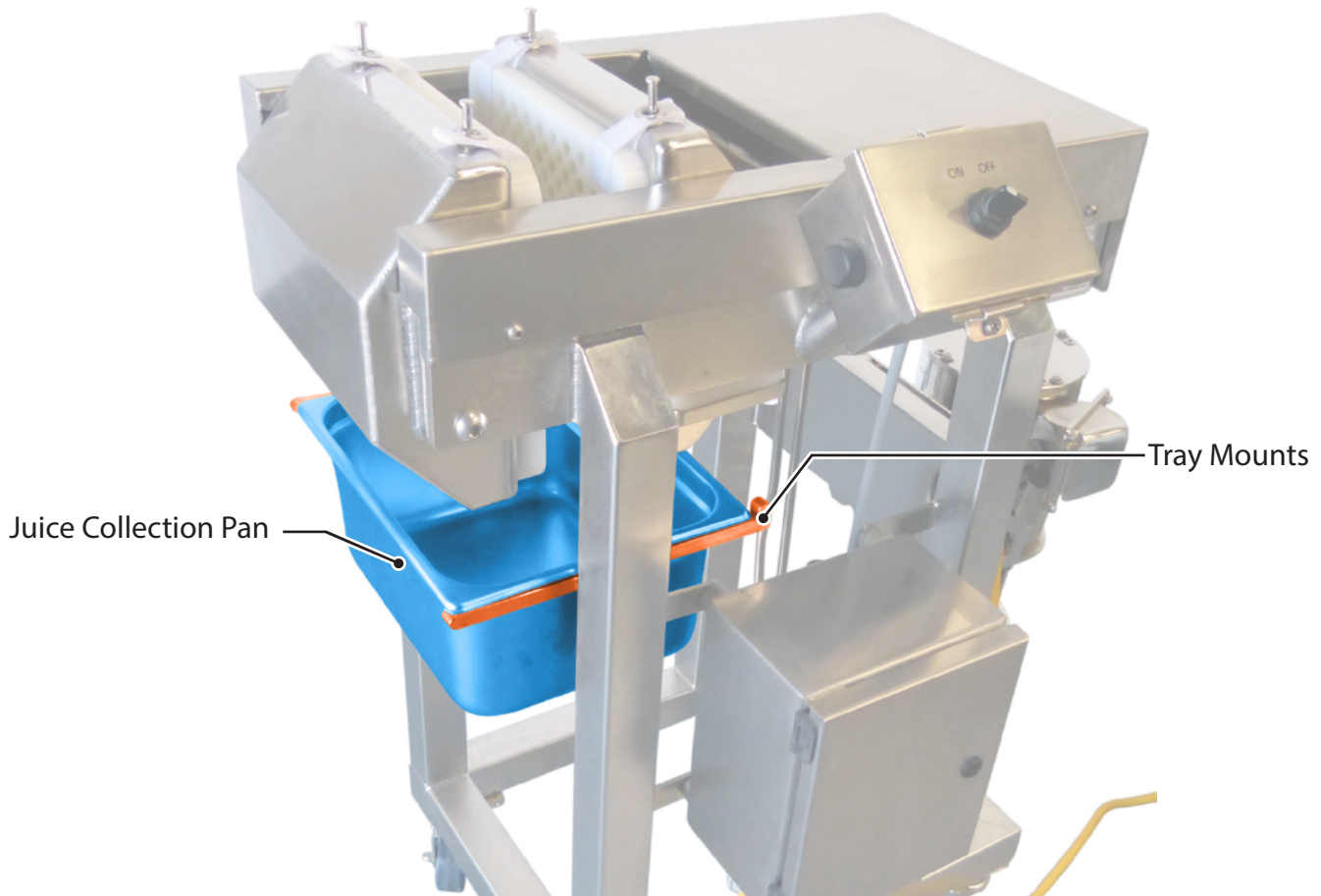


Figure 4 : *Installation of the Juice Collection Tray.*

1. Locate the Tray Mounts under the press area. Slide a Juice Collection Pan into position on these mounts. Make sure the pan is against the tray stops at the rear of the Mounts and is aligned to collect juice (**Figure 4**).

NOTE:

Verify that the Juice Collection Pan is free of contaminants and debris before starting to juice. The Model 25 Juice Press will run without a Juice Collection Pan in place, so make sure one is in position before attempting to operate the press.

Section D.1 First Time Setup

2. Attach Press Boards to equipment. The Perforated (with holes) Press Boards are located and secured to the Platens using vertically oriented retaining posts (**Figure 5**).

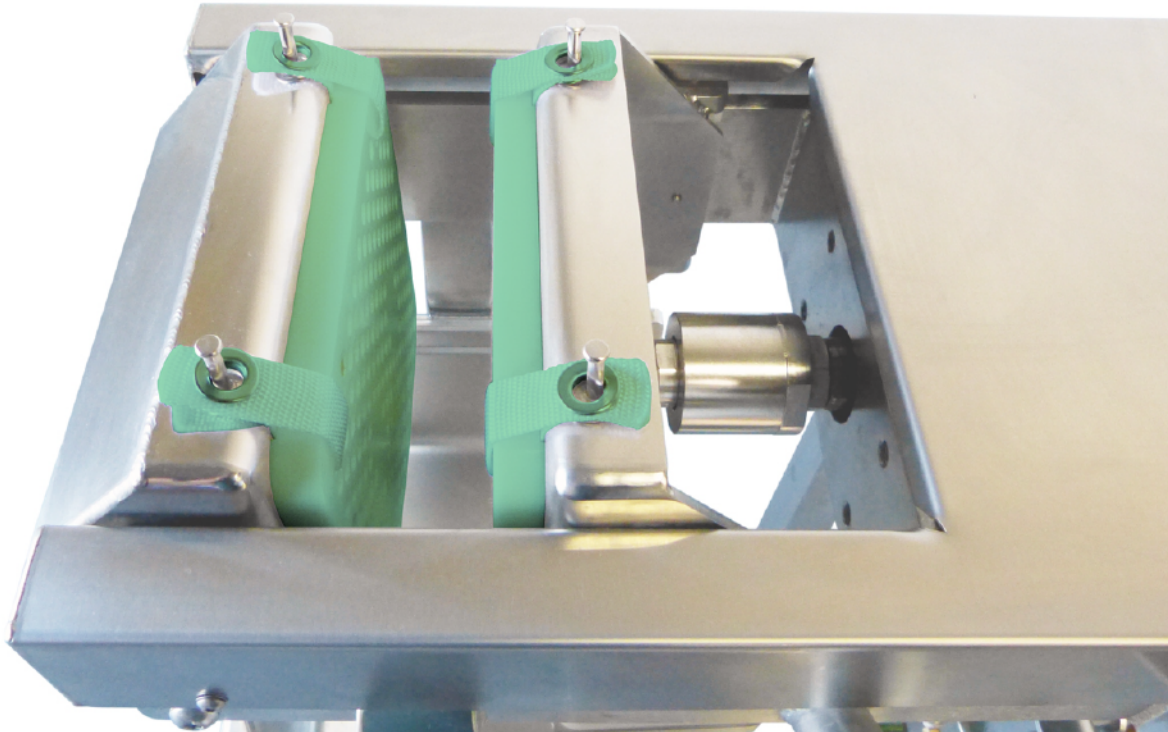


Figure 5 : *Installation of the Press Boards.*

CAUTION

DO NOT operate the equipment when installing or removing press boards or bags. It is recommended that the press be placed in the “OFF” position during this process. This will eliminate any chance of an accidental actuation.

NOTE:

Tannins and other natural chemicals present in fruit, vegetable, and “greens” will, over time, stain the Bags and Press Boards. This is a normal occurrence. Proper cleaning and sanitization of the boards will guarantee that your juice stays fresh and safe. Bags and Boards will wear over time and, as such, are considered wear items. Replacement Bags and Boards can be ordered from Juiced Rite.

Section D.1 First Time Setup

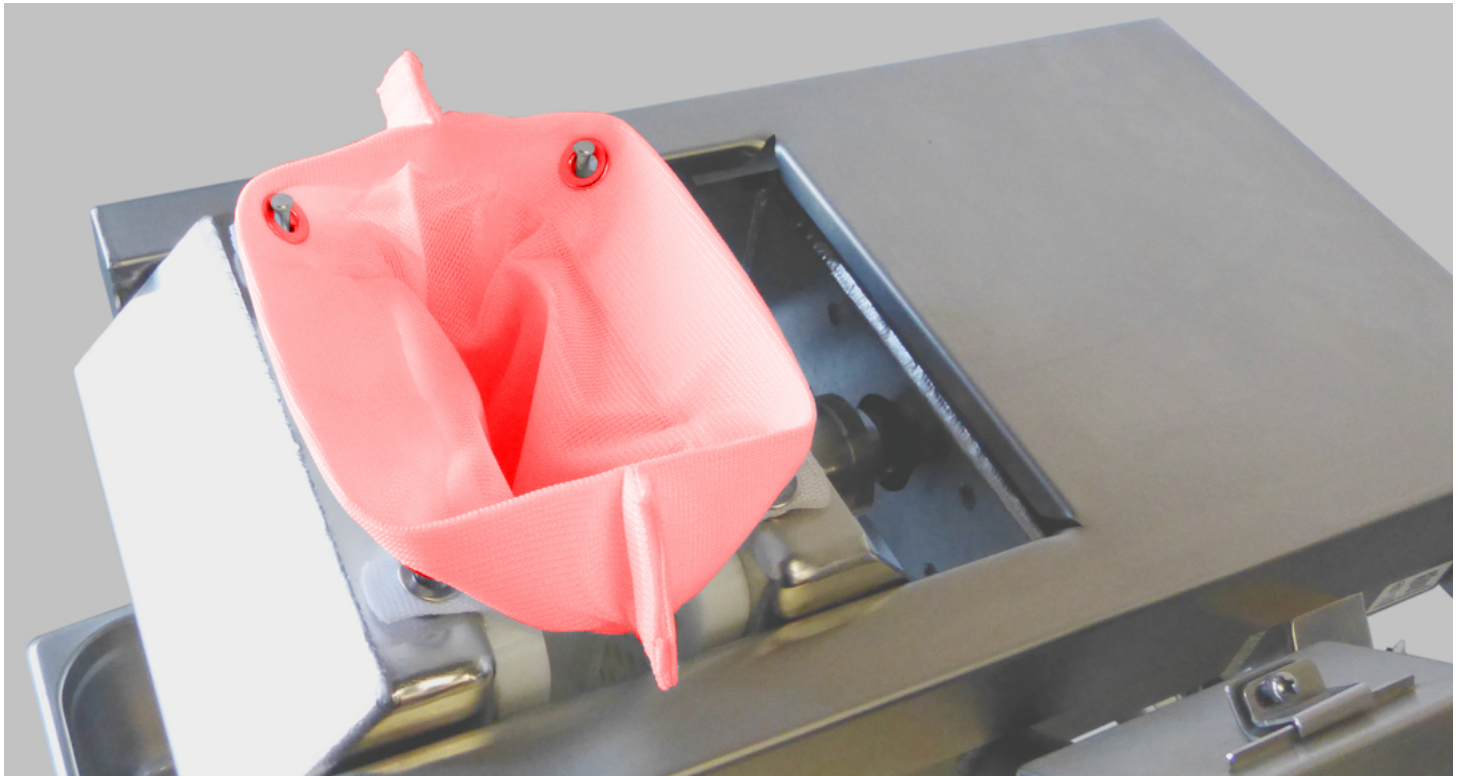


Figure 6 : *Installation of the Press Bag.*

3. Install a clean Press Bag into the press area. The Press Bag is designed to be suspended from two sets of Bag Posts (see **Figure 6**). Make sure the opening in the bag is unobstructed. Do not use a Press Bag with broken/tearing seams.

NOTE:

Tannins and other natural chemicals present in fruit, vegetable, and “greens” will, over time, stain the Bags and Press Boards. This is a normal occurrence. Proper cleaning and sanitization of the boards will guarantee that your juice stays fresh and safe. Bags and Boards will wear over time and, as such, are considered wear items. Replacement Bags and Boards can be ordered from Juiced Rite.

4. Plug the equipment in to an adequate and properly wired electrical receptacle. See Section B.1 for power and receptacle specifications.
5. The Press is now properly set up for use.

Section D.2 Understanding the Control Panel

The Control Panel has been designed to be easy to use and understand. The ON/OFF selector switch activates the hydraulic system and the side buttons initiate the press cycle. Releasing the side Start buttons will return the press to the home (open) position (**Figure 7**).



Figure 7 : Control Panel

! CAUTION

Do not open the Control Panel unless instructed to do so by an authorized representative of Juiced Rite. This machine is designed to operate in wet environments and opening the Control Panel may expose you to the risk of electrical shock.

Section D.3 Operating the Press

1. Make sure you have read and thoroughly understand the Equipment Safety components and procedures in **Section C.1**.
3. Make Sure the Press Bag is not overfilled.

NOTE:

DO NOT compact the shredded produce in the bag. This will reduce juice yield and may damage or destroy the bag. Some produce may require a lower fill level.

4. Install a clean and sanitized Juice Collection Tray. See **Section D.1**
5. Turn the ON/OFF selector switch to the ON position. This will activate the Hydraulic Pump Unit.
6. Press and hold BOTH of the side Start buttons to start the press cycle.

NOTE:

Juice will start flowing into the Juice Collection Pan. The shredded produce will also start to rise in the bag. If the bag overflows then it was too full and the level may need to be adjusted during the next shred-fill-press cycle.

The side Start buttons must be pressed in to keep the press full closed position. It will retract (open) as soon as the buttons are released.

7. When the juice flow slows to a drip:
Release the Start buttons to open the press.
8. When the press is fully open:
Use a DULL wooden or plastic spoon to break up the cake (the squeezed produce) in the bag.

NOTE:

DO NOT use a knife, fork, or similarly sharp or pointed object to break up the cake. Failure to use a dull instrument may pierce or cut the bag and void it's warranty.

Do NOT twist, wring, or fold the bag and attempt to press it again. Pressing a twisted, wrung, or folded bag in the press will damage the bag and void it's warranty.

9. Turn the Press off by moving the ON/OFF selector switch to the OFF position. This will stop the Hydraulic Pump Unit.
10. Take the Press Bag out of the equipment and empty the cake.
11. Re-position the Press Bag.
12. Fill the bag with "new" produce and repeat the press sequence.

Section D.4 Produce Warnings

There are warnings specific to certain types of produce. It is important that any and all operators of the Model 25 juice press understand and heed these warnings.

Please pay special attention to all Notes and Cautions.

Juiced Rite is not responsible for the customer's produce preparation methods. This includes the washing or sanitization of produce to be shredded and juiced.

Special Notes:

The Juiced Rite Model 25 Juice Press can accommodate virtually any type of produce. There are, however, some very specific (and very important) cautions that must be followed when using the machine to process certain produce types. Please pay special attention to these cautions, as failure to do so may result in equipment damage and a voided warranty.

Stone Fruits (Peaches, Pears, Apricots, etc.):

The ***pit must always be removed*** before introduction to the equipment. NEVER place a pit or stone into a Press Bag. Juiced Rite equipment is not designed to accommodate the pits or stones from these fruits. These items will damage the equipment and void the warranty.

Section E.1 General Cleaning and Sanitizing Guidelines

This machine makes fresh and unpasteurized juice. Customers are encouraged to follow Good Manufacturing Practices (GMPs) relating to food safety.

CAUTION

Unplug the equipment before attempting to perform any cleaning. This will eliminate the risk of electrical shock or accidental actuation.

NOTE:

DO NOT use steel wool, wire brushes, or other similarly hard or sharp tools to clean any part of this equipment. Juiced Rite only recommends the use of properly sanitized sponges, cloths, Scotch-Brite™ pads, nylon bristled brushes, and other non-abrasive cleaning tools on equipment components.

Juiced Rite recommends the use of a dish detergent and water for cleaning purposes. Verify that the detergent is bleach-free, phosphate-free, chlorine-free, dye-free, and fragrance-free. Detergents with dyes may stain or otherwise discolor certain components.

DO NOT use bleach on the Press Boards or Press Bags. Bleach will decrease the usable life of these components.

1. Unplug the equipment from the wall or hanging receptacle.
2. Clean removable items (Press Boards, and Press Bags) off the machine. Juiced Rite recommends these items be cleaned in a sink, sanitized, and dried before returning to use.
3. A wipe down is generally sufficient to ensure proper cleanliness and sanitization. Pay specific attention to the notes listed above. When using Scotch-Brite™ or similar scrubbing pads: scrub only in the direction of the metal grain. This will keep your machine looking its best.
4. Make sure all organic particulate matter is completely removed from all parts of the equipment.

SANITIZING EQUIPMENT, BOARDS, AND BAGS:

Juiced Rite recommends that the equipment, Press Boards, and Press Bags be sanitized using a quaternary ammonium sanitizer solution. Consult sanitizer manufacturers instructions, and any appropriate local, state, and federal government recommendations for sanitizer solution concentrations.

5. Wash-down procedures can be found in **Section E.3**.

Section E.2 Cleaning Press Boards and Bags

Cleaning Press Boards

NOTE:

DO NOT use bleach on the Press Boards. Juiced Rite only recommends the use of quaternary ammonium sanitizers. See sanitizing Note on page 13.

1. Use hot water, detergent, and approved cleaning tools to thoroughly clean the Press Boards. Verify that all organic (food) particulate matter has been removed.

NOTE:

DO NOT use steel wool, wire brushes, or other similarly hard or sharp tools to clean any part of this equipment. Juiced Rite only recommends the use of properly sanitized sponges, cloths, Scotch-Brite™ pads, nylon bristled brushes, and other non-abrasive cleaning tools on equipment components.

Juiced Rite recommends the use of a dish detergent and hot water for cleaning purposes. Verify that the detergent is bleach-free, phosphate-free, chlorine-free, dye-free, and fragrance-free. Detergents with dyes may stain or otherwise discolor certain components.

2. Rinse, dry, and sanitize Press Boards before re-installing them on the equipment.

Cleaning Press Bags

NOTE:

DO NOT use bleach on the Press Bags. DO NOT use hot water to clean Press Bags. DO NOT allow bags to dry out before cleaning them.

1. Immediately after juicing: Rinse bags thoroughly with **COLD WATER**. Bags can be turned inside out and rinsed to ensure all particulate matter and juice remnants are removed.
2. Hand wash with **WARM WATER** and an appropriate detergent. DO NOT use sharp or hard objects/tools to clean the bags. This may puncture or tear the fabric.

NOTE:

Verify that the detergent is bleach-free, phosphate-free, chlorine-free, dye-free, and fragrance-free. Juiced Rite only recommends the use of quaternary ammonium sanitizers. See sanitizing Note on page 13.

3. Sanitize and Rinse bags thoroughly with **COLD WATER**.
4. Fold the bags (when wet) and place them in a plastic bag.
5. Store bags in a freezer until ready to use again. This will inhibit bacteria growth and guarantee the bags are clean and food-safe when used again.

NOTE:

It is normal for bags to become discolored with use.

Section E.3 Wash-down Procedures

Read this section thoroughly, paying special attention to all NOTES and CAUTIONS, before attempting a wash-down of the equipment. The press area (where the bags and boards are located), is the only area that should be subjected to continuous or sustained flow of water. Failure to correctly follow these procedures will void the equipment warranty.

⚠ CAUTION

DO NOT USE A HIGH PRESSURE WATER SUPPLY. DO NOT use a pressure washer or high-pressure nozzle to clean this equipment. Juiced Rite recommends the use of a low pressure water supply (consider half the flow of a garden hose with no nozzle attached).

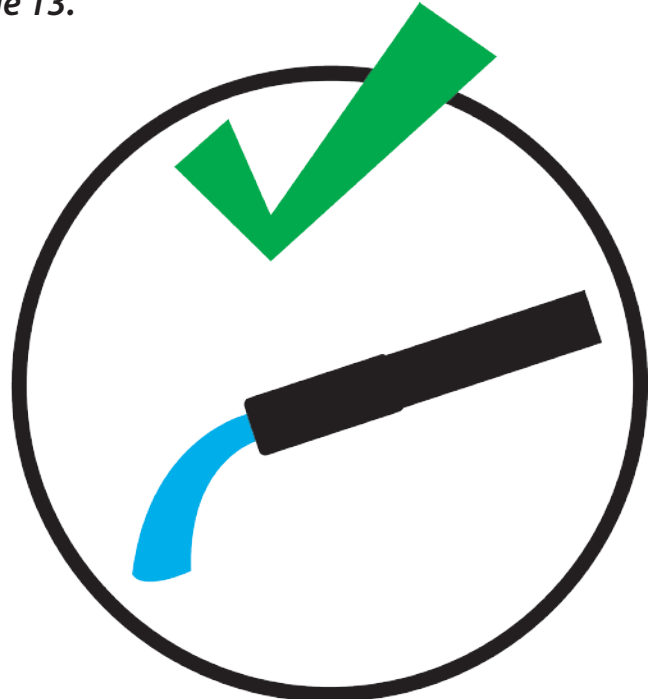
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Juiced Rite recommends the use of a dish detergent and hot water for cleaning purposes. Verify that the detergent is bleach-free, phosphate-free, chlorine-free, dye-free, and fragrance-free. Juiced Rite only recommends the use of quaternary ammonium sanitizers. See sanitizing Note on page 13.



NO



YES

Section E.3 Wash-down Procedures (Con't)

1. Unplug the equipment. Cover or store the plug in a location where it cannot get wet. A plastic bag may be used to further isolate the plug from water.
2. Remove, if necessary, the machine Safety Guards (See **Section A.1** and **C.1** for the location of these guards).
3. Cover the Control Panel with a plastic bag.

NOTE:

The Control Panel is water resistant, but it should never be subjected to a direct application of water during the wash-down procedure.

4. Take a moment to examine the Hydraulic Pump Unit (See **Section A.1**). Some older machines have a bright orange vent-cap attached to the lower part of the unit. If a bright orange vent-cap is present on your equipment: ***cover it with a plastic bag.***
5. Remove the Press Bags and Press Boards. Clean these items separately using procedures outlined in **Section E.1** through **E.3**.
6. Lightly rinse the Platens and the area under the guarding.
7. Wipe-down/scrub these components using the appropriate cleaning tools and detergent. Verify that all particulate matter has been removed. Rinse again.
8. Wipe-down and dry entire machine. Remove all excess water.

⚠ CAUTION

DO NOT ALLOW WATER TO PUDDLE ON ANY PART OF THE MACHINE. Wipe-down immediately after washing.

9. The equipment may be sanitized (with the sanitizer of your choice). Juiced Rite recommends that any sanitizer be applied in a wipe-on, wipe-off fashion. Sanitizer should only need to be applied to areas exposed to direct food contact. Do not allow sanitizer to puddle or pool on any part of the machine. ***Juiced Rite only recommends the use of quaternary ammonium sanitizers. See sanitizing Note on page 13.***

⚠ CAUTION

DO NOT use sanitizing agents on the Main Electrical Enclosure. They may damage the water-tight seals.

10. Allow equipment to dry completely before returning to use.
11. Re-install the machine Safety Guards (if removed).

⚠ CAUTION

DO NOT attempt to run the equipment without the Machine Guarding in place. Doing so could result in injury.

12. Verify that plug is COMPLETELY dry before plugging the machine in.

Section F Maintenance

The Juiced Rite Model 25 Press has been designed to require a minimum amount of maintenance. Following these recommended procedures will help ensure the equipment remains trouble-free for many years. Failure to follow these procedures accurately or on-time may damage the equipment and void any remaining warranty.

Section F.1 Daily Maintenance

1. Verify that the electrical plug is dry before plugging the equipment in.
2. Inspect Press Bags for holes.
3. Wipe down machine. Do not let food particles dry on the equipment.

Section F.2 Weekly Maintenance

1. Verify that all fasteners are in place and tight.
2. Inspect hydraulic lines and fittings for leaks. Tighten any loose fittings (**See Page 21**).
3. Remove machine Safety Guards. Verify that surfaces are clean and free of particulate matter and contaminants.
4. Open Main Electrical Enclosure. Wipe up any condensation that may have formed inside the box.

Section F.3 Monthly Maintenance

1. Verify that all fasteners are in place and tight.
2. Inspect hydraulic lines and fittings for leaks. Tighten any loose fittings.

Section F.4 Quarterly Maintenance

1. Verify that all fasteners are in place and tight.
2. Inspect hydraulic lines and fittings for leaks. Tighten any loose fittings.
3. Replace any worn or missing Caution or Safety Stickers. Contact Juiced Rite for replacements.
4. Check the Hydraulic Oil level, Top Off if necessary. See procedure on following page.

Section F.4 Quarterly Maintenance (Con't)

Topping Off the Hydraulic Fluid

NOTE:

The proper food grade hydraulic fluid can be ordered from the Juiced Rite website.

⚠ CAUTION

Failure to properly follow these steps may allow water into the hydraulic system. This will result in reduced operating pressure and could damage the system. Please follow these steps exactly as indicated.

1. This procedure must be performed when the machine has been allowed to sit, unused, for several hours (preferably overnight). The machine must be "cold".
2. Verify that the machine is OFF and that the Pressure Gauge reads "0" (zero).
3. Loosen the Overflow Plug slightly (DO NOT REMOVE). See **Figure 8**
Oil will leak out if the reservoir is full: No oil needs to be added. Tighten the Overflow Plug if oil leaked out when loosened. Do not continue the procedure.
4. While the Overflow Plug is loose, Remove the Fill Plug.
5. Use a funnel to add oil to the reservoir. Go Slowly. Stop adding oil when it begins to seep or leak out of the Overflow Plug.
6. Tighten the Overflow Plug. Replace and tighten the Fill Plug.

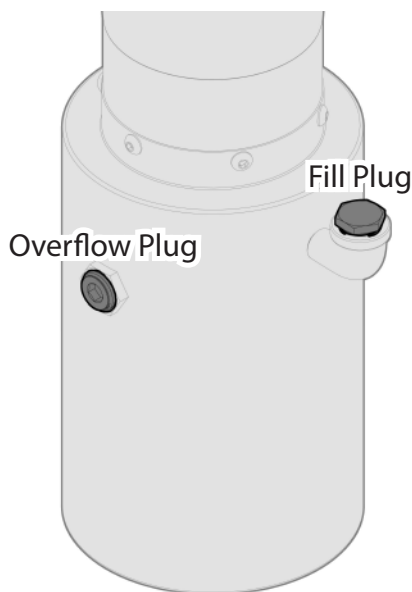


Figure 8: Hydraulic Oil Reservoir

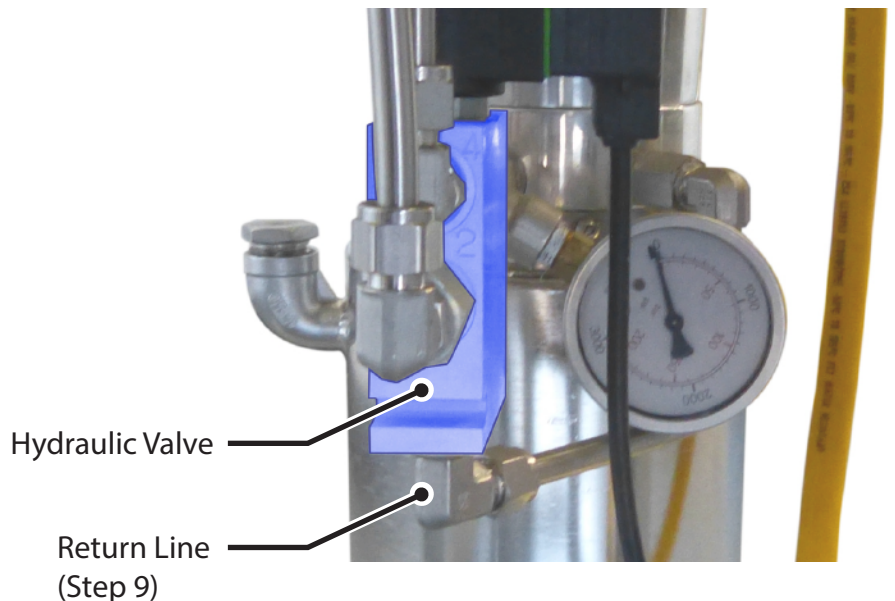


Figure 9: Hydraulic Valve

Section F.5 Yearly Maintenance

Flushing the Hydraulic System

The following information details the procedure for flushing the hydraulic system. Care must be taken to avoid damaging any of the components removed during the procedure.

CAUTION

This procedure requires the use of a container to catch all of the "old" fluid when drained.

1. Locate and remove the six (6) screws retaining the hydraulic reservoir (around the perimeter of the reservoir flange). Remove the reservoir by guiding it straight down. This will expose the pick-up tube.
 - 1a. Remove the Pick-up Tube. Protect the Pick-up Tube from damage or debris.
 - 1b. The reservoir can now be fully removed.
2. Dump any hydraulic fluid contained in the reservoir and then clean the reservoir thoroughly. Make sure the reservoir is dry before moving to the next step.
3. Reinstall the reservoir using the six (6) screws removed in step #1.
4. Loosen the Overflow Plug slightly (DO NOT REMOVE). See **Figure 8**
5. While the Overflow Plug is loose, Remove the Fill Plug. See **Figure 8**
6. Use a funnel to add oil to the reservoir. Go Slowly. Stop adding oil when it begins to seep or leak out of the Overflow Plug.
7. Tighten the Overflow Plug. Replace and tighten the Fill Plug.
8. Place an open container on the floor beneath the hydraulic valve (See **Figure 9**). This container must be able to accommodate at least 1-2 gallons of fluid.
9. Use an 11/16" wrench to remove the Return Line (on the bottom of the valve) that leads to the "T" port on the hydraulic pump. (See **Figure 9**).

CAUTION

Protect this line from damage or debris.

10. Turn the hydraulic system on by turning the ON/OFF selector switch to the ON position.
11. Use the side Start buttons to cycle the hydraulic actuator(s) closed and open. Allow the press to close before releasing the buttons to open it. Cycle repeatedly until clean hydraulic fluid flows out of the filter.

12. Replace the Return Line. **See Section F.6** for specific hydraulic fitting instructions.
13. Top off the hydraulic fluid using the following procedure:

Topping Off the Hydraulic Fluid

NOTE:

The proper food grade hydraulic fluid can be ordered from the Juiced Rite website or by calling 1-800-590-9670

⚠ CAUTION

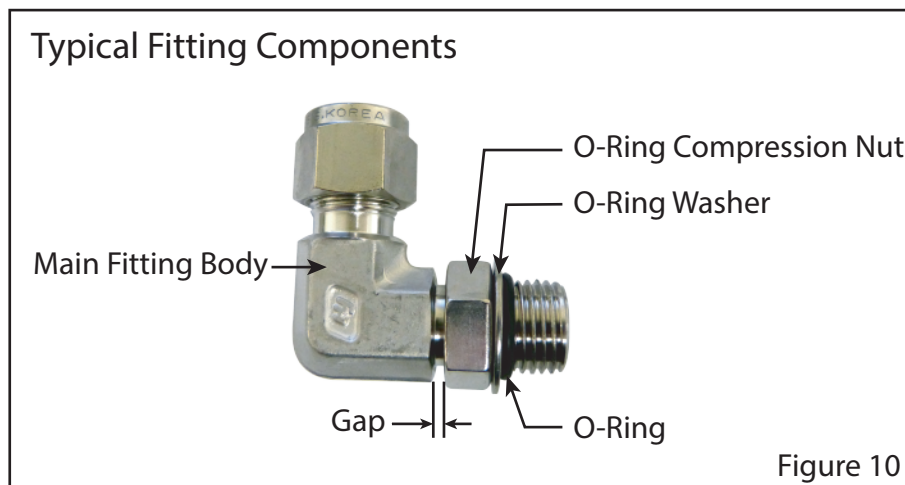
Failure to properly follow these steps may allow water into the hydraulic system. This will result in reduced operating pressure and could damage the system. Please follow these steps exactly as indicated.

1. The machine and fluid must be “cold” when this procedure is performed.
2. Verify that the machine ON/OFF selector switch is in the “OFF” position and that the Pressure Gauge reads “0” (zero).
3. Loosen the Overflow Plug slightly (DO NOT REMOVE). See **Figure 8**
Oil will leak out if the reservoir is full: No oil needs to be added. Tighten the Overflow Plug if oil leaked out when loosened. Do not continue the procedure.
4. While the Overflow Plug is loose, Remove the Fill Plug.
5. Use a funnel to add oil to the reservoir. Go Slowly. Stop adding oil when it begins to seep or leak out of the Overflow Plug.
6. Tighten the Overflow Plug. Replace and tighten the Fill Plug.

Section F.6 Miscellaneous Maintenance

Proper Installation of Hydraulic Fittings

This procedure details the proper way to replace or re-secure the hydraulic fittings on the Model 25 press. The proper installation of hydraulic fittings is key to ensuring a leak-free connection between hydraulic lines and components. Improper installation can damage the o-ring and compromise the seal. A damaged o-ring will fail and the fittings will leak.

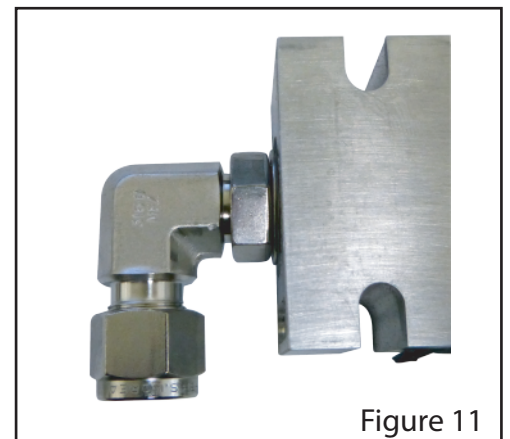


1. Verify there is a gap between the Fitting Body and the O-Ring Compression Nut.
2. Hold the Main Fitting Body and thread the fitting into the port until you feel the O-Ring touch the sealing surface (there will be slight resistance). See **Figure 10**.

DO NOT continue to thread the fitting into the port. Tightening the Body any further will cause the O-Ring to rotate against the sealing surface. This will damage the o-ring.

The orientation of the fitting can be adjusted by opening the gap slightly and repositioning.

3. Grasp the Main Fitting Body with channel-locks or a crescent wrench. Put an open-ended wrench (typically 11/16") on the O-Ring Compression Nut.
4. Hold the Main Fitting Body firmly (do not allow it to rotate) and turn the O-Ring Compression Nut clockwise until the nut is fully tight.



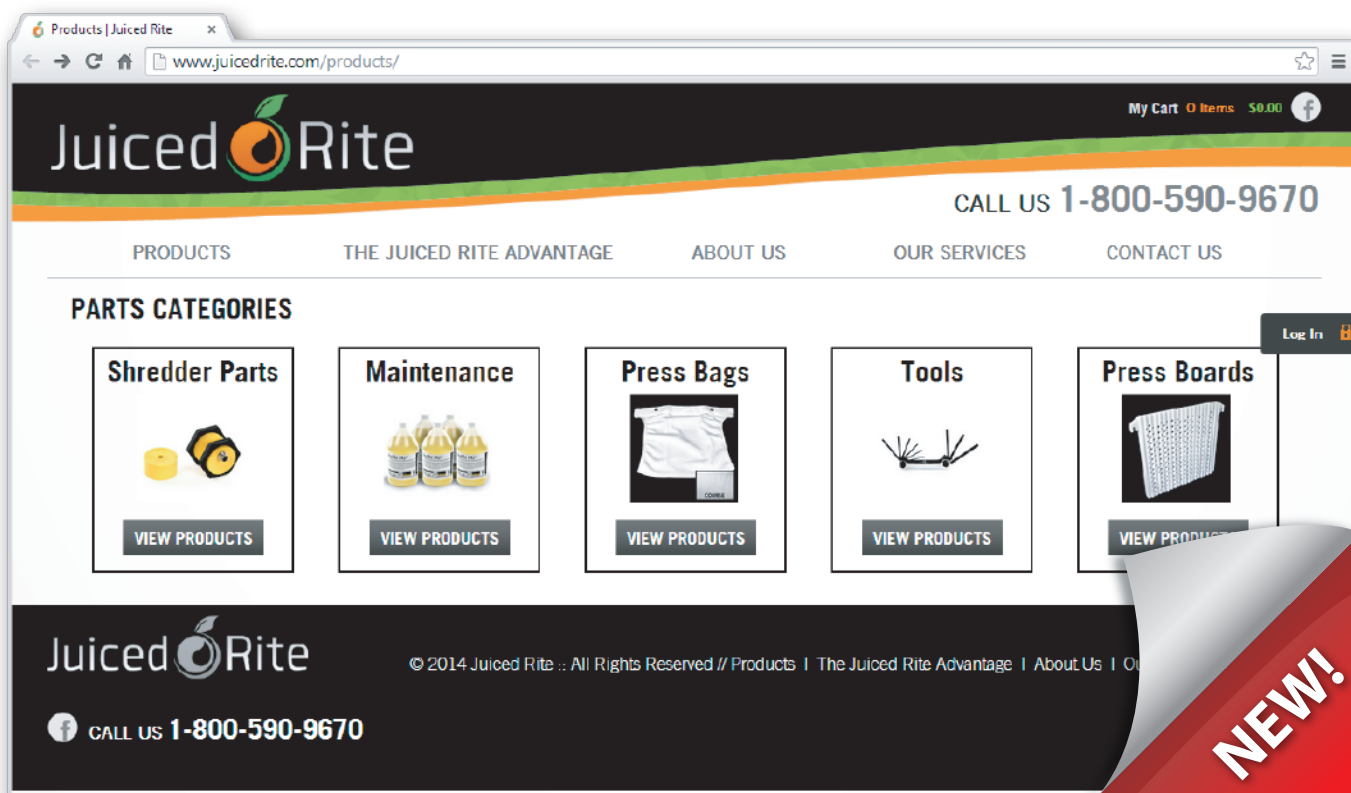
Section G Troubleshooting

What follows is a partial list of problems you may experience. Most of these issues can be rectified simply and with a minimum of tools and experience. This list is not comprehensive. As such, if you experience a problem with the equipment that is not listed here please call Juiced Rite for technical assistance.

CONDITION	ACTION	SEE PAGE
Press Does Not Turn On	<ul style="list-style-type: none"> • Verify that machine is plugged into proper electrical source. • <i>If condition persists: Call Juiced Rite (1-800-590-9670) for technical assistance.</i> 	Page 5
Press Does Not Open or Close	<ul style="list-style-type: none"> • Verify that Pump Motor is Running. • <i>If condition persists: Call Juiced Rite (1-800-590-9670) for technical assistance.</i> 	Page 11
Hydraulic Lines are Leaking	<ul style="list-style-type: none"> • Verify that Hydraulic Fittings are Tight. • <i>If condition persists: Call Juiced Rite (1-800-590-9670) for technical assistance.</i> 	Page 21

Shop Online

*Bags, Blades, Boards and More!
Now available in our new web store.*



Visit us online at www.juicedrite.com/parts

***Our new web store is open for business 24 hours a day, 7 days a week!
Quickly and conveniently order Press Bags, Press Boards, Shredder
Blades, tools, maintenance items, and more. Most items ship within
one business day.***

THANK YOU for purchasing a Juiced Rite Model 25 Juice Press. Your satisfaction with our product is important to us. Please do not hesitate to contact us with any questions regarding your equipment or this instruction manual.

