



# 5 WAYS A

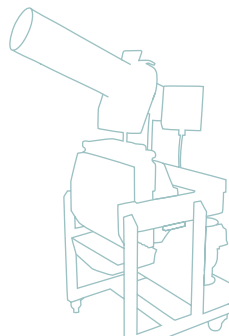
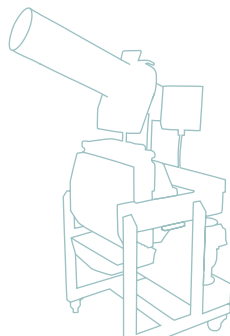
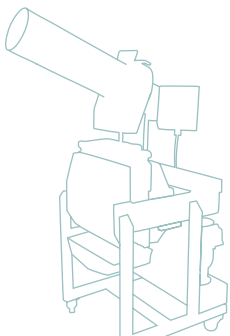
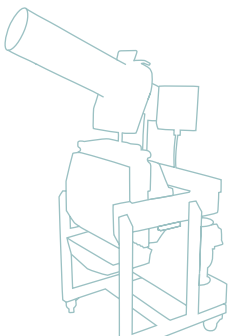
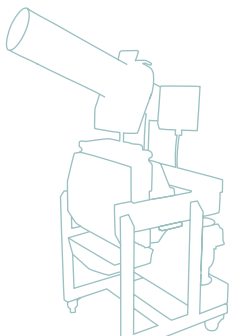
COMMERCIAL JUICER

# SAVES YOU



# TIME +

# MONEY





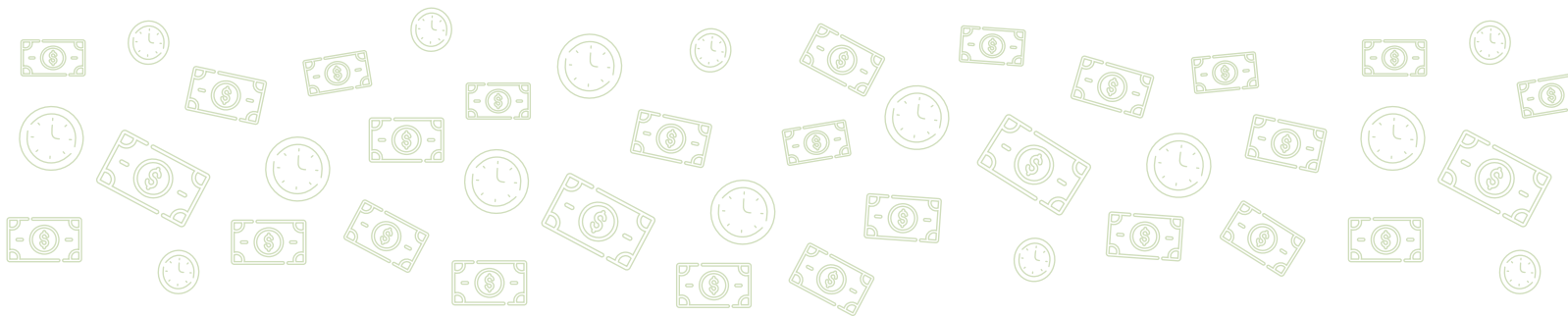
## MAKING COLD PRESS JUICE IS GREAT. SPENDING ALL YOUR TIME JUICING IT IS NOT.

You would love to find a way to make all of the juice your customers crave, and your current process just isn't cutting it (or cutting too much!). But moving up to the equipment you really need can feel like an intimidating investment — is the cost really worth it?

*Making juice with the wrong equipment comes with its downsides* whether you're a new business or a juicing powerhouse — especially as your juice orders keep piling up!

**We're here to tell you, not only can a commercial cold press juicer save you *time*, it can save you *money* too.**

The following are only 5 of the MANY WAYS to save time and money with a commercial juicer.



# 5 WAYS A COMMERCIAL COLD PRESS JUICER

## SAVES YOU TIME + MONEY:

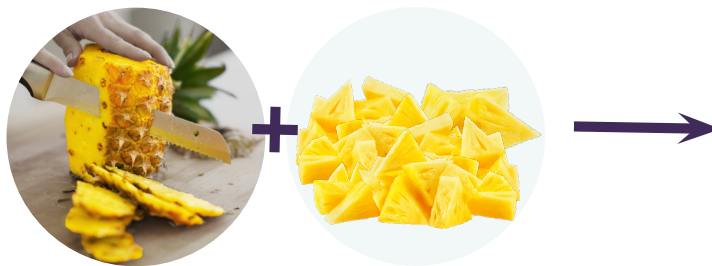
# #1

### 90% Less Produce Prep

Small countertop juicers are known for their *tight shredder chutes requiring mandatory time spent chopping your produce to fit!* Not only that but they have small motors that can be easily damaged with large and tough chunks of produce. You have to spend extra time peeling and chopping your produce into cubes to lessen the wear and tear of a small juicer.

On the other hand, *commercial juicers are built with powerful motors and bigger chutes that can withstand large chunks of produce, allowing you to juice most produce whole!* You can also *shred large quantities of produce at once* instead of feeding your produce chunks one by one into a smaller juicer, **saving you hours every time you juice!**

CHANGE YOUR PRODUCE PREP FROM THIS:



TO THIS!

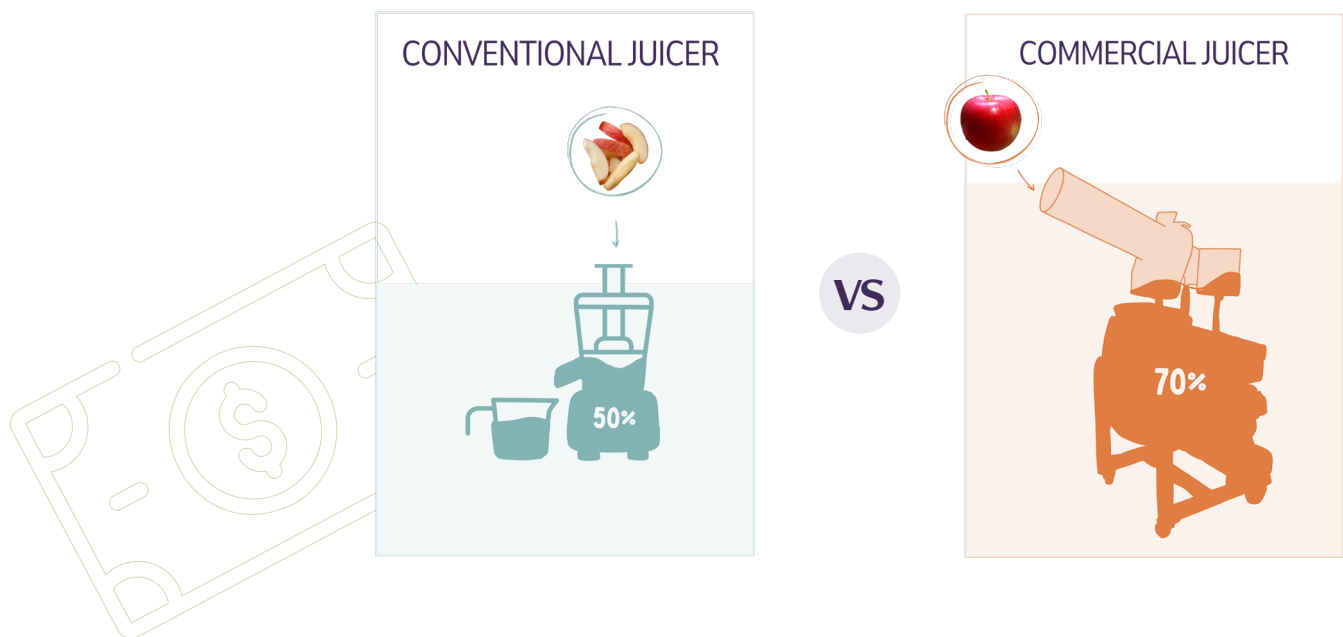


# #2

## Squeeze the Most out of Your Produce

A sign of a great juicer is getting really REALLY dry pulp, this means as much juice as possible is being extracted from the fruits and vegetables. Because of the strong hydraulic pressure they exert, **commercial cold press juicers can squeeze 20% more juice on average out of your produce-- that's a LOT more juice!**\* With the right equipment, you can save your profits from getting trapped in your pulp and ending up in your waste bin!

This means that you'll start **saving money the moment you start pressing with commercial equipment** — you'll be getting **MORE juice out of the same amount of produce you're currently using!**



With the right equipment and optimized processes, you can **squeeze up to 30% more juice from your produce!** We've seen customers go from making 18 juice bottles with their worn-out juicers to **26 bottles with the same amount of produce after upgrading their juicers.** [Schedule a consultation with us to learn more!](#)

\*Yield varies depending on produce and which conventional model compared to. 20% is the average seen by our customers.



# #3

## Meet your Production Goals in Less Time

*Owning the wrong equipment for your business can slow you down*, especially as your business is expanding. This becomes very apparent if you're juicing great quantities of juice on machines that cannot efficiently handle high volume. **Your processes will be slower and spread out in smaller batches that you must repeat time after time to meet your goals.**

**With a commercial juicer, you can juice 30 pounds of produce in less than 10 minutes!** This means your **JUICING DAYS turn into JUICING HOURS**, giving you back the time your business needs to grow and expand sustainably.

### EQUAL TIME JUICE PRODUCTION



CONVENTIONAL JUICER



COMMERCIAL JUICER

Makes  
**8X**  
more juice!

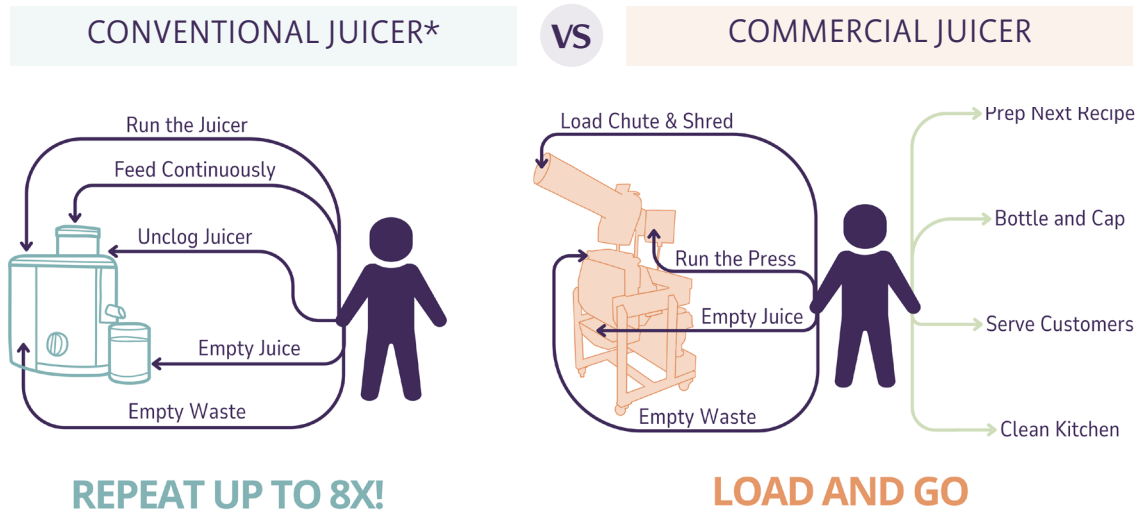


A Juiced Rite M100 juicer can easily make around **20 bottles of juice in less than 10 minutes**. **To make this same quantity of juice in a home juicer, you'd have to spend up to 8X longer running your juicer** — and this is not including the extra produce prep that's involved!

# #4

## Maximize Your Productivity

Processing juice with a conventional juicer looks very different than juicing with commercial equipment. Unlike a commercial juicer, **most small juicers require the operator to continuously feed, unclog, empty juice containers, empty waste containers, and do this over and over again with every small batch of juice you make** (up to 8 times more!).



A juicer designed for commercial quantities of juice will reduce the need to constantly empty and reset your juicer by concentrating those tasks into larger batches. **Instead of emptying 5-8 juice containers every few press cycles, you'll be batching that task into 1 large container** that needs to be emptied.

This means **you're spending less time operating the juicer and using that time to tackle other important needs of your business.**

With a Juiced Rite commercial juicer, **your juice can be squeezing itself!** Our Pulse Press Program removes the need to babysit your press cycle, giving you windows of time throughout the day that you can use to finish many tasks around your shop.

\*Juicer not to size- we had to make it big so you could see all the arrows! Conventional juicer single batch capacity varies. Comparisons are based on an average 48oz single batch production. NOTE: Conventional juicers are NOT designed to operate for extended periods and require cool off time after an hour or so of use. This time is not calculated here.

# #5

## Lower Overhead Costs

When it comes to purchasing commercial equipment, many juiceries are willing to forgo the equipment they need in exchange for an extra set of helping hands. What many fail to consider are the overhead costs of that extra employee over the lifetime of the business!

*With every added employee, you'll have extra tasks and risks that come with it: higher liability, training and onboarding tasks, and possible performance issues — all with no guarantee of their commitment or success.*

**A one-time investment in a commercial juicer will streamline production and reduce labor costs over the lifetime of your business,** giving you a chance to scale your business and your crew efficiently.

EMPLOYEE

VS

COMMERCIAL JUICER



**INVEST IN THE RIGHT EQUIPMENT FIRST AND THEN BUILD YOUR TEAM AROUND IT.** With your equipment first, **you can save over \$60,000 in your first 5 years in business.** That's an extra \$1,000 per month that can be used to expand your operations + treat your employees to better perks. *BONUS: the right equipment will give you numerous growth opportunities that will increase your profits in the long term!* [Schedule a consult to learn more.](#)

\*Part time hours calculated for a 30 hour a week employee at an average minimum wage of \$16 per hour using a conventional juicer compared to the equal production quantity of an M100R4 commercial juicer on an ideal schedule of 6 hours per week. Employee hours account for ONLY juice production with added produce prep time for non-commercial machine use. Does not include additional expenditures of non commercial machine purchases.

## INVEST IN THE RIGHT EQUIPMENT

SAVE YOUR BUSINESS TIME AND MONEY FOR LIFE

- ✓ STREAMLINED PREP + COSTS
- ✓ HIGHER JUICE YIELD
- ✓ MORE TIME FOR MAJOR TASKS
- ✓ LOWER OVERHEAD

By investing in the right equipment, you not only **save on total costs** but also create opportunities to expand your business and build a workforce that's working hand in hand with your vision.

Because when the juice is flowing and time is in your hands, it's so much easier to run your business — and that's the true value of juicing with the right equipment. *Your time and peace of mind matter.*

**Not only can a commercial cold press juicer save you *time*, it can save you *money* and bring endless value to your business.**

*P.S. Want to learn how a commercial juicer can help your business save time and money? Schedule a consult with us! Together, we work with you to pave a path to freedom and prosperity so you can be confident in your business decisions every step of the way.*

General Disclaimer: Juice yield will vary greatly depending on your processes, your produce, time of year, your juicer, etc. This document is based on actual results by real customers but your results may vary.

