



Ceado Fruit & Vegetable Juicers: Frequently Asked Questions

- **Can I juice any type of fruits and vegetables?** Technically speaking, you could. Fruits like bananas that are rich in starch and with a particular consistency are impossible to be effectively juiced with a centrifugal juice extractor.
- **Can I juice greens and soft spine vegetables?** Yes! The smaller feed chute of the model ES700 has been designed for this task.
- **Is it better to use under ripened fruits or ripe fruits?** Fruits that are too ripe quickly clog the juicing basket. This results in wetter pulp and a lower juice yield. Under ripened fruits are often bitter and offer a lower yield of juice. When possible, use fruits and vegetables which are in season and are at the peak of freshness.
- **Do I have to peel all of the fruits and vegetables before juicing them?** Use the same rule as if you were eating them. Fruits or vegetables with a hard, bitter or inedible skin or rind, such as melon, pineapple, mango, kiwi, and citrus must be peeled before being inserted in the juice extractor. Carrots, apples, peaches, and the like can be juiced without being peeled.
- **Do I have to remove the seeds or stones from some fruits?** This is the same rule as above; always remove stones from apricots, peaches, and other pitted fruits. You do not need to remove seeds from apples, watermelons, citrus, and other fruit with small seeds.
- **Can I juice citrus?** Yes! Citrus offers a great yield of juice. Always remember to peel them first, as the skin is usually extremely bitter and also get stuck under the teeth of the grating disc and into the strainer.
- **Can I juice fruits and vegetables whole?** Yes, given the conditions above are met (no need to peel them or remove stones), and it fits into the feed chute. For instance, apples, carrots, peppers, cucumbers, fennels, etc. can be juiced without any further work apart from washing them first.
- **Why does the Ceado have smaller/different teeth compared to Nutrifaster?** After thorough research and multiple tests, we found out that smaller teeth will grate smaller chunks of fruits/veggies, thus enabling the net/filter mesh to better "exploit" them. This leads to higher yield and dryer pulp.
- **Why is the mesh basket designed as it is?** As stated above, larger holes in the mesh would allow bigger chunks to filter into the juice. If the holes are too small, the yield will be lessened and lead to wetter pulp.

Mulligan Associates, Inc.

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- **Why does the ES700 have two feed chutes?** The smaller feed chute is ideal for long fruits and vegetables (carrots, celery, etc.), as well as for juicing leafy and soft spine greens which tend to “runaway” in the larger chutes. The larger chute is designed for bigger fruits (such as apples) which can be juiced without cutting them, leading to quicker service.
- **Why does the Ceado have such a heavy asynchronous motor?** We chose a reliable, low speed asynchronous motor that performs to guarantee enough speed and torque to exploit the fruits and vegetables but not too much to burn the vitamins. Coupled with the design of the net and grating discs, we found it is the perfect balance to produce a smooth and clean juice, with a great output and yield.
- **How often do I have to replace the motors bearings?** Never. As long as the machine is properly cleaned and maintained, you should never have to replace the motor bearings. Ceado uses the highest quality and longest lasting motor bearings on the market.
- **Is it ok to pour water through the chutes to moisten the basket?** Yes, but very carefully. This can be helpful only if the juicer is not going to be used for a while, as to prevent leftover fruit or vegetables to dry on the basket.
- **How often do I need to clean my machine?** The pulp container has a capacity of 6+ (for ES500) to 8+ (for ES700) quarts. We generally suggest cleaning the juicing basket after about every 40 lbs. of fruits/vegetables for ES700, 30 lbs. for ES500 that you juice. The most important thing is not to let traces of fruit or vegetables dry and harden on the pulp container, basket, juicer cover or food pusher. This could create noise and reduce the yield of the juice.
- **Can I wash it in the dishwasher?** Apart from the pulp container, which should not be immersed in hot water, the other removable parts are dishwasher safe. Please note that juicer cover is made of anodized aluminum, and therefore will darken if washed into the dishwasher, and recommend it be washed by hand. The juice bowl, pulp retainer, and juicing basket are stainless steel and we suggest cleaning the juicing basket using the nylon brush included (always from the inside of the strainer) as it lengthens its life span.
- **Helpful Tips:** Having a second complete basket on hand is very helpful, so to reduce down time while cleaning the original basket. When possible, soak the fruits and vegetables (especially harder ones such as carrots) before juicing them, so that it eases the process and guarantees more yield. When juicing leafy greens, try to juice a small bunch together instead of processing them separately. Juicing a carrot after “sticky fruits” (such as an apple) usually help to self-clean the basket.