

Ruby Juicer Care Instructions (from Perfect Foods)

You just purchased one of the best value, most tested/trusted juicers. The Ruby 2000 excels in fast paced juice bars, particularly with hard produce such as carrot, beet, apple, cucumber, etc. The Ruby does not do very well with leafy greens or soft produce in general, but following these instructions can help.

This is an expensive piece of equipment which your business depends on! Please take care of it so you don't have headaches and large repair costs. This means training yourself and your employees on how to use and care for the machine.

1. **Always fully tighten the Nut.** You must always check the nut is tight with the 7/8" wrench before turning on the machine. Failure to do so will void your warranty.
2. **Soak the basket EVERY NIGHT!** Keeping the basket in brand new condition is very important. When the basket is not perfectly clean and slippery, vibration will occur, and lead to further wear of the machine and frequent cleaning during use.
You MUST follow these instructions.
 - a. Get a pot or plastic container to soak the basket in that is just the right size. 12" wide by 8" high is just right. Do not clean the basket in with your other pots/pans/utensils as this often leads to dents and damage to the basket.
 - b. Fill the pot with **1 Gallon of hot water + 3/4-1 cup of Cascade Complete Liquid** dishwasher detergent. Thoroughly rinse off the basket first under sink, then submerge it upside down in the solution and leave overnight. You can also clean the blade and nut in the solution (solution can be used for 2-3 months).
 - c. Remove parts from solution and thoroughly rinse off. Use only brass or copper bristle brush to clean out the small holes. Never use steel bristle or steel wool, as this will scratch it.
3. **Do not let water/liquid sit on top of the motor hub** (after all parts are removed the flat top surface). Use a damp cloth to wipe down your motor base and then dry. Water sitting on top of the motor can leak into the bearing, causing damage.
4. **Keep your blade sharp** to maximize juicer efficiency. Test your blade by firmly pressing your thumb on it. You will not cut yourself, but if you are hesitant to run your thumb on it, then it is sharp. The blade can be sharpened up to 3 times and usually it needs sharpening every 6-12 months.

Advanced Notes:

- Alternate the produce you put in (ex: carrot, apple, celery, carrot, apple, celery)
- You can occasionally coat the basket with PAM nonstick spray. This keeps it slippery.
- You can polish the basket with #600 Grit sandpaper (wet or dry).
- If tacky orange film develops on basket, use "Easy Off" oven cleaner at home.
- It's a good idea to have a spare basket & blade for quick swap out during the day or when your blade is being sharpened.
- If your motor makes noise, it may need a bearing serviced. Check this by removing all juicing parts, then attempt to wiggle the motor hub/shaft. If any motion is possible, or you feel a small click, then the bearing should be repaired. Expect this to cost about \$200