



After extensive research and testing of different combinations of motor, shredding discs and sieve mesh size, we developed the **most efficient configuration** that provides users with **the best yields possible.**

For the commercial foodservice establishment, where speed and volume are essential, **the centrifugal juicer** is **THE BEST** choice. In a centrifugal juicer, there is a chamber



PREP

with sharp teeth that shreds the produce into pulp. At the same time, the machine spins at a very high speed to separate the juice and the pulp, leaving you with a pulp-free juice in a timely fashion.



Why the WJX80?

- 1 Extra-wide 3-inch feed chute can fit whole apples & hold a large capacity of fruits & veggies
- 2 Brushed die-cast metal locking arm with dual interlocks for safe & secure juicing
- 3 Rubber nonskid feet for stable, safe & quiet operation
- 4 Extra-large 12-quart pulp collector is large enough for all-day extraction
- 5 Stainless steel shredder disc & sieve with 2 handles for safe & easy removal with no tools



PROTIP The filter basket (WJX80BKT) can be replaced individually.

- 6 Cleaning brush included for easy cleanup of leftover pulp in shredder disc & sieve
- 7 Rubber rotating spout for mess-free juice ejection & anti-drip operation
- 8 Brushed die-cast metal motor housing with 1.2 HP brushless induction motor
- 9 Brushed stainless steel juice bowl, shredder disc & basket expertly designed for fantastic yield

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JUICER VS. EXTRACTOR

Q: What is the difference between a citrus juicer and a juice extractor?

A: The design is completely different. A juice extractor can be used for fruits AND vegetables. It automatically shreds the produce and uses centrifugal force to separate the juice from seeds, skin, and pulp. Citrus juicers only separate the juice and require operators to manually press citrus fruits into the reamer.

Elevate Your Beverage Menu with a Variety of Juicer Options

Waring Commercial offers a complete selection of high-performance juicers to meet popular demand for fresh juice-based beverages. The chart below provides an at-a-glance look at our juice extractors and citrus juicers to help you decide which model is right for your operation.

JUICER TYPE	IMAGE	MODEL	DESCRIPTION	DUTY LEVEL	APPLICATIONS	
JUICE EXTRACTORS		WJX80	Pulp-Eject Centrifugal Juice Extractor	Heavy-Duty	Apples Beets Carrots Celery Pears Pineapple Tomatoes Watermelon Citrus Fruits: Oranges Lemons Limes Grapefruit	
		JE2000				
		6001C	Centrifugal Juice Extractor	Medium-Duty		
CITRUS JUICERS		JC4000	Reamer-Style <div style="border: 2px solid green; padding: 5px; display: inline-block; text-align: center;"> LESS PREP TIME WHEN CITRUS JUICING </div>	Heavy-Duty		Citrus Fruits: Oranges Lemons Limes Grapefruit
		BJ120C		Light-Duty		



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