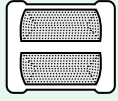







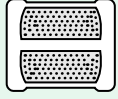






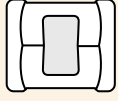






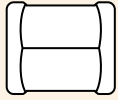






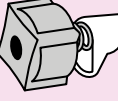



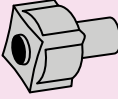




Which Screen & Knob to Use

The Greenstar offers versatile capability with different types of screens & knobs you can choose from.

Part	What's it for?	Ingredients	Result
 <p>Fine Screen</p>	<p>Juices without pulp This is the most commonly used screen when making fruit & vegetable juices or plant-based milks.</p>	<ul style="list-style-type: none">  Fruits apples, citruses, pineapples  Soft vegetables cucumbers, tomatoes  Hard roots carrots, beets, ginger  Leafy greens kale, spinach, romaine  Grasses & herbs wheatgrass, parsley, mint  Fibrous stalks celery  Nuts & seeds soaked almonds, pumpkin seeds 	<p>Minimal pulp Smooth tasting without the fibrous material from your produce.</p>
 <p>Coarse Screen</p>	<p>Juices with some pulp The larger holes on the coarse screen allow some of the pulp to seep through into your juice.</p>	<ul style="list-style-type: none">  Soft fruits bananas, papaya, coconut  Frozen fruits mangoes, pineapples, bananas  Vegetables steamed potatoes, carrots, garlic, bell peppers, tomatoes  Herbs basil, cilantro parsley  Nuts & seeds soaked almonds, pumpkin seeds  Oils olive oil 	<p>Some pulp Thicker texture with both the juice and pulp.</p>
 <p>Open Homogenizing Blank</p>	<p>Basic food processing Pâtés, mock meats, purées, baby food, raw pie crusts, sorbets, nut butters</p>	<ul style="list-style-type: none">  Soft fruits bananas, papaya, coconut  Frozen fruits mangoes, pineapples, bananas  Vegetables steamed potatoes, carrots, garlic, bell peppers, tomatoes  Herbs basil, cilantro parsley  Nuts & seeds soaked almonds, pumpkin seeds  Oils olive oil 	<p>Coarse consistency Food ejects through the juice outlet underneath.</p>
 <p>Closed Homogenizing Blank</p>	<p>Extra food processing Raw breadsticks, pastas, mochi, sorbets, nut butters, sauces, cremes</p> <p>Remove knob.</p>	<ul style="list-style-type: none">  Soft fruits bananas, papaya, coconut  Frozen fruits mangoes, pineapples, bananas  Vegetables steamed potatoes, carrots, garlic, bell peppers, tomatoes  Herbs basil, cilantro parsley  Nuts & seeds soaked almonds, pumpkin seeds  Oils olive oil 	<p>Smoother consistency Food ejects through the pulp outlet at the front.</p>
 <p>Juicing Knob</p>	<p>Adjusts amount of pulp</p> <ul style="list-style-type: none"> • Tighten for maximum juice from firmer produce. • Loosen for easy pulp ejection from softer produce. • Tighten all the way when using Homogenizing Blank. 	<ul style="list-style-type: none">  Fruits apples, citruses, pineapples  Vegetables cucumbers, carrots, kale, celery  Nuts & seeds soaked almonds, pumpkin seeds 	<p>Extracted ingredients eject through the juice outlet underneath.</p>
 <p>Breadstick Knob</p>	<p>Creates smoother consistency Raw breadsticks, pastas, mochi</p> <p>Use with the Closed Homogenizing Blank.</p>	<ul style="list-style-type: none">  Soaked sprouted grains rice, oats, quinoa, buckwheat  Dough premade dough 	<p>Extracted ingredients are pushed through the pulp outlet in a tube shape.</p>