



# Juicers: review & compare

Making juice with these juicers may be cheaper and more convenient than buying pre-made ones from your local bar.  
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## Contents

Introduction  
What to buy  
Results table

What to look for  
Different types / Health claims  
Profiles: the rest

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### **Test results for 17 centrifugal and non-centrifugal juicers from \$60 to \$795**

In this test we tested both centrifugal and non-centrifugal juicers. Centrifugal are the most common, popular and affordable type of juicer. They use a rotating blade to cut fruit and vegetables, which is then pushed against a strainer at very high speeds. Non-centrifugal juicers can be either a masticating (chewing) or cold-press style. Only two of the models on test include a citrus-juicing feature.

#### **We've scored the juicers for:**

Their ability to produce juice across a range of textures and consistencies.

Ease of use, of among other things: 'feeding' the juicer, assembly and disassembly of parts, cleaning and removing pulp.

How easy it was for hands of various sizes to come into contact with the blades through the food chute.

We also tested the manufacturers' claims that juice made by cold-press-style machines is more nutritious and that it'll stay fresh and tasty for up to 48 hours.

#### **Key findings:**

All the juicers performed reasonably well, with even the worst getting a good score.

Juice from the non-centrifugal juicers still looked and smelt palatable after 48 hours.

All the centrifugal juicers have large, bulky parts that are hard to fit into a domestic sink for cleaning.

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### Centrifugal juicers tested

Breville 800 Class 800JE (A)  
Breville BJE200 Juice Fountain  
Breville BJE410 Juice Fountain Plus  
Breville BJE820 Professional 800 Collection  
Breville Ikon Juice Fountain BJE510 (A)  
Breville Vegetable and Citrus Duo JE3  
Kambrook Twin Speed Juicer KJE40 (A)  
Magimix Le Duo Plus XL  
Sunbeam Café Juice JE7600  
Sunbeam Café Series JE8900  
Sunbeam JE4700 Pure Juice  
Sunbeam JE6400S Fresh Start (A)

### Non-centrifugal juicers tested

Champion 2000+  
Greenpower Hippocrates GPT-E1303  
Healthstart Compact Multipurpose Juicer and Mincer  
Oscar 900 VitalMAX (Chrome)  
Oscar Pro DA-930



(A) Discontinued, but may still be available in some stores.

# What to buy

Brand	Price
<b>Centrifugal Juicers</b>	
# Breville Ikon Juice Fountain BJE510	\$270
Breville BJE820 Professional 800 Collection	\$450
Breville BJE200 Juice Fountain	\$170
# Breville 800 Class 800JE	\$450
Breville BJE410 Juice Fountain Plus	\$229
# Sunbeam JE6400S Fresh Start	\$179
Sunbeam Cafe Juicer Whole Fruit Juice Extractor JE7600	\$219
Sunbeam Cafe Series Juice Extractor JE8900	\$299

## Non-centrifugal juicers

Greenpower Hippocrates GPT-E1303	\$749
Healthstart Compact Multipurpose Juicer and Mincer	\$269
Oscar Pro Hurom DA-930	\$795

## Profiles - Non-Centrifugal Juicers

### Greenpower Hippocrates GPT-E1303

Price: \$749

#### Good points

Excellent result for orange, carrot and combined pineapple and watermelon juice.

12-year motor warranty and five years on parts and labour.

Very good instructions with DVD.

Can process wheatgrass, barley grass and alfalfa, and seeds such as sesame and pumpkin.

Claims to puree, mince, be used as a food processor, make soy milk and tofu, frozen dessert, baby food and be a pepper and coffee grinder.

Comes with optional attachable pasta and noodle maker at extra cost.

Quiet.

#### Bad points

No cord storage.

Hard vegetables take more time and effort to process.

Some cracks and crevices trap dirt.

### Oscar Pro Hurom DA-930

Price: \$795

#### Good points

Excellent performance result for carrot, orange and apple and combination pineapple and watermelon juice.

#### Bad points

Most expensive non-centrifugal juicer.

Not dishwasher safe.

Need to cut fruit and vegetables into small pieces.

Very basic instructions.

No cord storage.

# Discontinued, but may still be available in stores.



# Healthstart Compact Multipurpose Juicer and Mincer

**Price: \$269**

## Good points

**Excellent performance result for carrot, orange and apple and combination pineapple and watermelon juice**

**Lifetime warranty on motor, five years on parts and labour.**

**Easy to clean unit and parts.**

**Very comprehensive instructions.**

**Froth separator.**

**Claims to mince, make ice-cream, noodles and pasta, and grind coffee beans.**

## Bad points

No dishwasher-safe parts.

Need to cut fruit and vegetables into small pieces.

No cord storage.

Control positioned at back of unit.

Fruit/vegetable can become jammed inside chute which can be difficult to remove.

No interlocking safety system.



Endorsed by **Dr Sandra Cabot**

Brand/model (in rank order within groups)	Overall score	Performance score	Eas of Use %	Pulp container	Dishwasher Safe	No. of Speeds	Puree capability	Citrus juicer	Chute Size	Weight kg	Dimensions	Juice Jug capacity ML	Price
<b>CENTRIFUGAL JUICERS</b>													
Breville Ikon BJE510 (A)	83	85	80	Outside	.(B)	5	YES		Excellent	5.1	44X35X20	1200	\$270
Breville BJE820 Professional 800 Collection	82	88	76	Outside	.(C)	5			Excellent	6.6	43X21X35	1200	\$450
Breville BJE200 Juice Fountain	82	86	78	Inside	.(B)	1			Excellent	3.7	41X25X23	800	\$170
Breville 800 Class 800JE (A)	81	83	78	Outside	.(B)	2			Excellent	6.6	43X35X20	1000	\$450
Breville BJE410 Juice Fountain Plus	81	85	76	Outside	.(D)	2			Excellent	4.3	44X20X32	1000	\$229
Sunbeam JE6400S Fresh Start (A)	81	83	78	Outside	.(B)	2			Excellent	4.8	41x22x32	1000	\$179
Sunbeam Café Juicer Whole Fruit Juice Extractor JE7600	80	83	76	Outside	.(B)	2			Excellent	5.3	41x32x22	1000	\$219
Sunbeam Café Series Juice Extractor JE8900	80	83	76	Outside	.(B)	2			Excellent	5.7	41x32x22	1000	\$299
Kambrook Twin Speed Juicer KJE40 (A)	75	80	70	Outside	.(E)	2			Excellent	3.7	38x30x22	700	\$100
Magimix Le Duo Plus XL	73	80	66	Inside	.(B)	1		YES	Good	6.9	42x22x22	N/A	\$575
Breville Vegetable and Citrus Duo JE3	72	75	68	Inside	.(F)	1		YES	Narrow	2	30x23x22	600	\$100
Sunbeam JE4700 Pure Juice	62	71	52	Outside	NS	1			Narrow	2.2	29x26x17	36	\$60
<b>NON-CENTRIFUGAL JUICES</b>													
Greenpower Hippocrates GPT-E1303	80	90	70	Outside		2(G)	YES		Narrow	6.5	32x20x39	900	\$749
Healthstart Compact	80	95	64	Outside		2(G)	YES		Narrow	4.0	38x17x36	1000	\$269
Oscar Pro Hurom DA-930	80	94	66	Outside		2(G)			Narrow	6.3	44x26x17	1000	795
Oscar 900 VitalMAX Chrome	78	90	66	Outside		2(G)			Narrow	6.1	22x18x26	800	545
Champion 2000+	74	85	62	N/A		1	YES		Narrow	96.7	30x20x49	N/A	590

## Table notes

Price Recommended retail price, correct at May 2009.

\* Capacity to fit a whole apple.

\*\* Including pulp container.

\*\*\* Excluding juice jug.

na Not applicable.

ns Not stated.

(A) Discontinued, but may still be available in some stores.

(B) All parts of top shelf only.

(C) All parts except purée insert.

(D) All parts except juice cover.

(E) Pulp container, juice jug top shelf only.

(F) Filter basket is not dishwasher-safe.

(G) On / reverse.

Scores

The overall score is made up of:

Performance score: 50%

Ease of use score: 50%

## How we tested

**Performance** Our tester processed a kilogram each of carrots, apples, oranges and a combination of watermelon and pineapple. From these, she evaluated each juicer's abilities across a range of textures and consistencies. She was looking for juice that was smooth rather than pulpy, grainy or frothy.

**Ease of use** included how easy it was to 'feed' the juicer (affected by the size of the chute and how small the contents had to be chopped before it would fit), assembly

and disassembly of parts, cleaning, use of controls, collecting juice, and removing pulp.

**Safety** Each juicer was also assessed to see how easy it was for hands of various sizes to come into contact with the blades through the food chute, when it was fully assembled. Safety wasn't scored, but you'll find comments in the profiles.

This article last reviewed May 2009

## The basics - centrifugal juicers

A juicer should have as few parts as possible, which fit together and dismantle easily.

Parts should be easy to clean, with no corners or crevices to trap food and shelter bacteria.

It's best if the blade/sieve and pulp surround or pulp container can be removed together, so you don't drip pulp or juice over the bench.

Make sure the pulp container is a practical size, so you don't have to keep stopping the machine to empty it.

If the juicer doesn't come with a juice jug, check that the spout is positioned to fit over a decent-sized jug.

## The basics - non-centrifugal juicers

A juicer should have as few parts as possible.

The component parts should be easy to fit together and separate with a minimum amount of dexterity required.

It should be as light and compact as possible, taking up a small footprint on the kitchen bench and easily moved to a cupboard when not in use.

Each part should be able to be easily cleaned, with very few cracks or crevices for food to become trapped.

It should come with a large chute, so pieces of fruit and vegetables don't need to be cut too small. An excellent chute size is one that can accommodate an average size green apple.

The pulp container should be a practical size to hold a reasonable quantity of pulp, without having to remove during operation. A separate pulp container is better as it reduces build up of pulp around the sieve.

The control switch should be positioned for easy access.

## Useful features

Make sure the blade assembly can't be easily touched through the chute, especially for little fingers.

Cord storage is handy for keeping your bench uncluttered.

A control switch at the front is easier to reach quickly than one at the back.

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## Different types of juicer

There are two main types of juicer:

**Centrifugal juicers** are the most common, popular and affordable type. They use a rotating blade to cut fruit and vegetables, which is then pushed against a strainer at very high speeds.

Non-centrifugal juicers can be either a masticating (chewing) or a cold-press style.

### **Masticating juicers**

Although still fast, masticating juicers run at a slower rate than most centrifugal juicers. Makers of masticating juicers claim they break down fibre more thoroughly than centrifugal juicers, to release more nutrients.

The Champion 2000+ is the only masticating juicer we tested. It uses a combination of tooth-like blades and a fine sieve.

### **Cold-press style juicers**

These use a slow-turning auger (a screw-like device), also called a gear, to crush or squeeze the fruit or vegetables. They push the pulp through a tight cap and the juice filters through a sieve into a bowl.

The Oscar 900 VitalMAX is a single-gear cold-press-style juicer.

### **Twin-gear juicers**

The most expensive juicers on the market are twin-gear juicers like the Greenpower Hippocrates GPT-E1303. These juicers have two gears that rotate inwards, leaving a very small gap between them. They crush and grind produce to extract its juice.

## Benefits of non-centrifugal juicers

The non-centrifugal juicers we tested are mostly more expensive than centrifugal models. Despite this, they have a smaller chute size and no dishwasher-safe parts or cord storage. They're also slower at processing and you sometimes need to give the fruit and vegetables a good shove to get them down the chute. However, there are several advantages to non-centrifugal types.

- If you store your juice rather than drinking it soon after making it, one of these machines may suit you.
- You can also use some of them for food processing, mincing, grinding coffee beans and for making sausages, pasta/noodles, seasonings, nut butter, soy milk, baby food and ice cream.
- They have fewer parts and are easier to clean.
- 
- Cold-press ones can juice wheatgrass and herbs.
- Their warranties are generally longer than those for centrifugal juicers.
- They're much quieter than centrifugal models.

## Health claims tested

Manufacturers claim cold-press-style machines' juice is more nutritious and that it'll stay fresh and tasty for up to 48 hours.

According to the makers, the gentle, slow-turning action of a cold press machine produces a greater quantity of juice, which retains more vitamins, minerals, enzymes, phytochemicals and fibre than that produced by other methods. Their argument is that high-speed centrifugal juicers heat up the juice, allow air to enter and therefore cause damage to some of the perishable nutrients.

## Nutritional analysis

We tested the nutritional claims, by sending a sample of carrot juice from each juicer to a lab to be analysed for minerals (potassium and calcium), Vitamin C and the phytochemicals alpha and beta-carotene, to see if the non-centrifugal juicers did extract or retain more nutrients.

- The juice from all the non-centrifugal juicers contained about double — in some cases triple — the calcium of the juices produced some of the centrifugal juicers (bar two, the Magimix and Sunbeam JE6400S Fresh Start), however these levels are small compared to the RDI.
- The Greenpower Hippocrates' juice contained well over double the beta-carotene and alpha-carotene of the juice from every other juicer in the test.
- Potassium was much the same for all juices tested.
- Vitamin C quantities were too low to measure accurately.

## How long did the juice stay fresh?

A sample of apple juice from each juicer was refrigerated for 48 hours, then evaluated for colour, overall appearance, smell and texture, to test the claim that juice from non-centrifugal juicers holds up longer. The apple juice from the centrifugal juicers separated and went brown a few minutes after juicing. After two days it was noticeably deteriorating, didn't smell fresh, had a hard froth on top and a layer of sediment at the bottom — indicating a higher level of oxidation. By contrast, the juice from the non-centrifugal juicers didn't separate, smelt fresh and looked palatable and green after 48 hours in the fridge, indicating less oxidation. And the reason why? It's possible that the oxidation or friction from higher-speed centrifugal juicers turns the juice bad faster than the slow-turning machines.