# How to Choose the Right Juicer for You by Cristian Stan

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If you're in the market to choose the right juicer for you, consider the following factors:

â€¢ Juicer Type

â€¢ Type Of Produce You'll Be Juicing

â€¢ Ease Of Cleaning

â€¢ Power Wattage

â€¢ Noise Level

Juicer Type:

In the market place these days, you'll find a total of six different juicing models.

Centrifugal:

Both the most affordable and the most popular option, you can find a centrifugal juicer is perfect for people with limited budgets. A spinning disc is used to spin the juice out and then a basket catches the pulp.

Citrus:

There are different types of citrus juicers available. Both manual and electric. Because citrus fruits are so juicy, they require this type of juicer to juice them properly.

Manual:

These are the types that use your own physical strength to squeeze the juice out of the produce. Usually pressed through a cheesecloth, the resulting juice is pulp free.

Masticating:

Masticating juicers are well known for creating a juice that doesn't have any foam, which is good. They're ideal for baby sauces, baby food, and sorbets. These types of juicers use a single auger, and are also called Single Gear juicers. Produce is pushed through a fine screen to produce the juice.

Triturating:

A triturating juicer uses twin gears to first shred and then press the juice out of fruits and vegetables. While they are more expensive, they pay for themselves in terms of juice volume. They are able to extract more juice than centrifugal, manual, and masticating juicers without a doubt. The money you save on buying produce allows you to recoup the cost of the juicer purchase.

Wheat Grass:

Regular juicers won't juice wheat grass. Wheat grass is a great source of chlorophyll and beneficial enzymes. For these wonderful blades of grass, you need this kind of specialized juicer.

Type of Produce:

Centrifugal juicers are great if you're going to be juicing equal amounts of vegetables and fruits, but they just don't do leafy vegetables well. If only juicing vegetables, a masticating juicer would be the best bet. Keep in mind that a masticating juicer won't do well with juicy fruits.

Cleaning:

The average juicing machine has 4 to 7 pieces that will require cleaning.

Power Wattage:

The harder the produce, the more power you'll need to get it juiced. Anything over 400 watts should be sufficient. A stronger motor is likelier to last longer. Also look for a motor warranty.

Noise:

More powerful motors are generally louder than less powerful ones. Keep this in mind when shopping.

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