

Lemon Rocket vs Traditional Smashers (Manual and Pneumatic)

<u>Feature</u>	<u> Lemon Rocket</u>	<u>Traditional Smashers</u>
Juice Extraction Method	Juice is forced out first through a spout	Juice is released into the cup with the lemon
Juice Contact During Press	Juice is immediately separated from the lemon	Lemon sits submerged in its own juice
Reabsorption Risk	Almost None – juice exits before release	High – lemon reabsorbs juice after pressure
Compression Efficiency	Compresses to ~1/4 inch thickness	Inconsistent compression
Juice Yield	Near-max extraction (virtually all available juice)	Lower yield due to reabsorption + incomplete compression
Process Flow	Press → Juice exits → Lemon released	Press → Juice pools → Lemon sits in juice
Cleanliness / Splash	Enclosed system – controlled flow	Open system – splash + exposure
Consistency	Repeatable, controlled compression	User-dependent, inconsistent results
Effort Required	Reduced effort (longer lever, mechanical advantage)	Higher effort, multiple presses often needed
Final Result	Drier lemon, more juice in cup	Wet lemon, less juice collected

Simple Visual Explanation:

Traditional Smashing: Like squeezing a sponge in a bowl of water → Liquid comes out... then gets pulled back in

Lemon Rocket: Like squeezing a sponge over a drain → Liquid leaves immediately and is gone

Bottom-Line Statement:

“The Lemon Rocket extracts juice before the fruit is released, preventing reabsorption and delivering a cleaner, more complete extraction than traditional smash-style presses.”