COLD PRESS JUICER #65

Internationally patented models
Thanks to its patented slow juicing system, the Cold Press Juicer NUTRISANTOS #65 is the first countertop commercial cold press juicer, that can be used continuously, in front of the customers.

By pressing very slowly all kinds of fruits, veggies and leafy greens, this system preserves the nutrients and vitamins from the ingredients.

Perfect to make detox juices on demand, especially green juices with kale, spinach, celery...

Benefits of the Cold Press Juicer Nutrisantos #65

**Commercial cold press juicer:**
- aluminum body and stainless steel food zone.
- Maximum juice extraction
- Slow juice extraction: retains the maximum amount of nutrients and vitamins.

**Minimizing juice separation and oxidation**

**Variable speed** to juice any type of fruits, veggies, herbs...

Wide chute 079.5mm to juice whole fruits and vegetables. No pre-cutting needed.

**Technical specifications**

**Motor**
- Single phase: 220-240 V - 50/60 Hz - 650 W
- 100-120 V - 50/60 Hz - 650 W
- **Speed:** 5 à 80 rpm (50Hz)

**Appliance**
- W: 412 mm (16,2’’)
- D: 236 mm (9,3’’)
- H: 642 mm (25,3’’)
- Weight: 28,6 Kg (61,7lbs)

**Shipping box**
- W: 490 mm (19,3’’)
- D: 330 mm (13’’)
- H: 660 mm (26’’)
- Weight: 32 Kg (70,5lbs)

**Safety, standards, hygiene**

- **In accordance with the following regulations**
  - Machinery directive 2006 / 42 / EC
  - Electromagnetic compatibility directive 2004 / 108 / EU
  - “Low voltage” directive 2014 / 35 / EU
  - RoHS directive 2011 / 65 / EU
  - Regulation 1935 / 2004 / EC (contact with food)
  - WEEE Directive 2012/19/EU
- **EN ISO 12100 : 2010**
- **EN 60204-1 + A1: 2009**
- **EN 60335-2-64 :2004 Commercial electric kitchen machines**
- **EN 1678 + A1 : 2010**
- **EN 1672-2 + A1 : 2009**
- **CE Marking**

**Thermal safety**
- Motor protected by internal thermal detector and overload protector

**Electrical safety**
- All mechanical parts are ground connected
- Appliances are 100% tested after assembly

**Acoustic Safety**
- Silent asynchronous motors

**Hygiene**
- All removable parts can be put in a dishwasher or easily cleaned with hot soapy water

**Worldwide award-winning innovation**