

# COLD PRESS JUICER #65



# Nutrisantos

## an innovative Cold Press Juicer

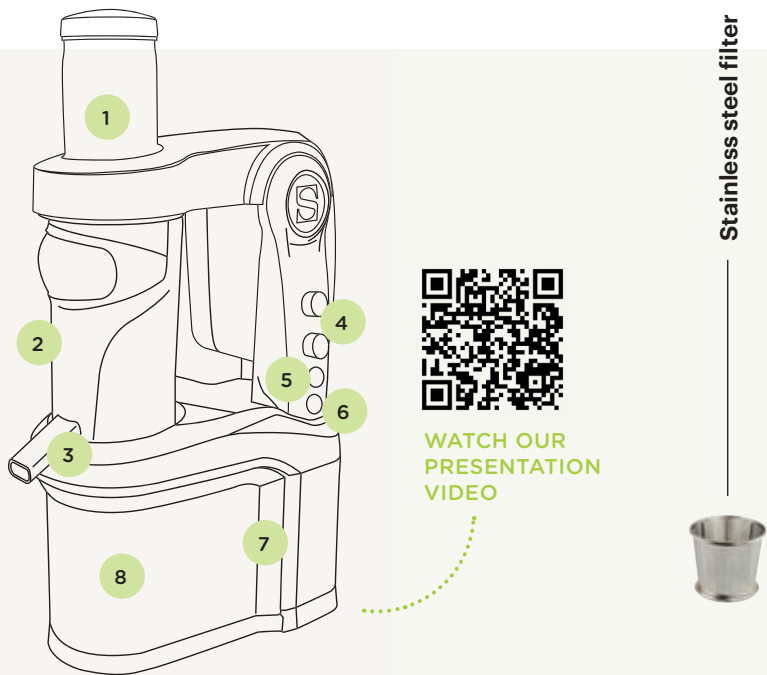
Thanks to its patented slow juicing system, the Cold Press Juicer NUTRISANTOS #65 is the first countertop commercial cold press juicer, that can be used continuously, in front of the customers.

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...



60l/h



- 1 Extra wide chute Ø 79,5mm

2 Exclusive patented slow juicing system

3 High spout: accepts glasses, jugs and blenders jars. Height: 21 cm

4 Variable speed 5 to 80rpm
- 5 On/Off Button

6 Reverse

7 Sturdy commercial asynchronous motors

8 4L pulp container or possibility of continuous evacuation of pulp



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Stainless steel filter

## 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 oxydation

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

**Wide chute Ø79.5mm** to juice whole fruits and vegetables. No pre-cutting needed.



## Worldwide award-winning innovation

### Safety, standards, hygiene

|                                              |                                                                                       |
|----------------------------------------------|---------------------------------------------------------------------------------------|
| In accordance with the following regulations | Machinery directive 2006 / 42 / EC                                                    |
|                                              | Electromagnetic compatibility 2014 / 30 / EU                                          |
|                                              | “Low voltage” directive 2014 / 35 / EU                                                |
|                                              | RoHS directive 2011 / 65 / EU                                                         |
|                                              | Regulation 1935 / 2004 / EC (contact with food)                                       |
| Harmonized European Standards                | 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                                                                    |
| Thermal safety                               | EN 1672-2 + A1: 2009                                                                  |
|                                              | CE Marking                                                                            |
|                                              | 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 |

PRODUCT: 2-YEAR WARRANTY | MOTOR: 5-YEAR

### Commercial induction motor

No friction, optimal power use, energy efficiency  
**Silent**  
**Extremely reliable** and long lasting

### Patented juicing system

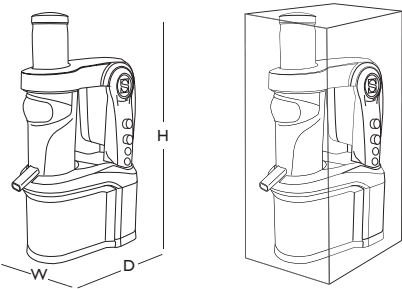
**Exclusive technology** developed and patented by Santos



### 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)



|                   |                     |
|-------------------|---------------------|
| <b>Appliance</b>  | <b>Shipping box</b> |
| W: 412 mm (16,2") | W: 490 mm (19,3")   |
| D: 236 mm (9,3")  | D: 330 mm (13")     |
| H: 642 mm (25,3") | H: 660 mm (26")     |

|                                  |                                   |
|----------------------------------|-----------------------------------|
| Net weight:<br>28,6 Kg (61,7lbs) | Packed weight:<br>32 Kg (70,5lbs) |
|----------------------------------|-----------------------------------|