robot coupe®

AUTOMATIC
JUICERS
J 80 Ultra • J 100 Ultra

NEW

BARS – TAKEAWAY OUTLETS – RESTAURANTS – HOTELS – CANTEENS

J 80 Ultra AUTOMATIC JUICER

Pulp ejected straight into container. Supplied with 6.5-litre large-capacity pulp container with translucent sides to monitor pulp levels.

SIMPLY J 80 Ultra AUTOMATIC

ERGONOMICS

Removable stainless-steel basket

Drip tray

No-splash spout

PERFORMANCE

Auto Feed system for continuous throughput

LONG LIFESPAN

Stainless-steel bowl and motor unit for easy aftercare

POWER

700 W

1000 W

Ultra-quiet heavy-duty motor

J 100 Ultra AUTOMATIC JUICER

« Specially designed for intensive use »

NEW

INTENSIVE J 100 Ultra USE

J 100 Ultra AUTOMATIC JUICER

2 WAYS OF USING YOUR JUICER

1 Continuous pulp ejection

Ejection chute sending continuous flow of pulp directly into bin under worktop.

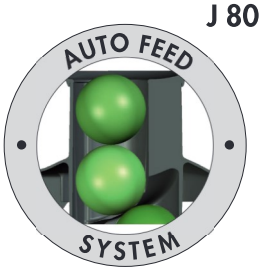
2 Pulp ejected into container

7.2-litre large-capacity **translucent pulp container**

UNIQUE INNOVATION

AUTOMATIC JUICERS

J 80 Ultra • J 100 Ultra



Patented automatic feed tube with a diameter of 79 mm for continuous throughput and hassle-free juicing.

AUTOMATIC JUICERS

J 80 Ultra • J 100 Ultra

Product benefits:

- **Automatic:** the unique design of the feed tube does away with the need for a pusher! You can now produce high volumes of top-quality juice quickly and effortlessly!
- **High power, low noise levels:** the powerful, heavy-duty motor operates at a speed of 3,000 rpm, meaning that the juice oxidizes less quickly. The resulting juices are particularly smooth and bursting with flavour. The noise levels of the J 80 Ultra/ J 100 Ultra are so low that they can be used right in front of the customer.
- **Practical:** the drip tray can hold up to 300 ml of liquid, meaning that your worktop stays clean.
- **Large-capacity pulp container!** the 6.5-litre (J 80 Ultra) or the 7.2-litre (J 100 Ultra) translucent container slots neatly underthe ejector spout, to avoid pulp splashing onto the worktop.

The J 100 Ultra can be used in two ways:

1. Continuous pulp ejection: ejection chute sending a continuous flow of pulp directly into a bin beneath the worktop.
2. Pulp ejected into a container: 7.2-litre large-capacity translucent pulp container.

- **Centrifugal juicer basket:** the basket can be removed (no special tool required) for easy cleaning.

Users:

Bars, takeaway outlets, restaurants, hotels, canteens

In short:

They have all the qualities you could ask for in a juicer: fast, resilient, efficient, and top-quality juice.

Video available on:
www.robot-coupe.com

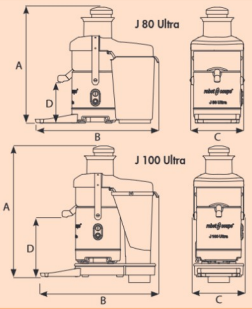
INDUCTION MOTOR

- Heavy-duty motor designed to withstand intensive use for greater reliability and a longer lifespan.
- Ball bearing-supported motor for ultra-quiet, vibration-free operation.
- Direct-drive motor:
  - extra power
  - no belt
- Maintenance-free: no wearing parts (no brushes)
- Stainless-steel motor shaft

CE mark

	Electrical characteristics			Dimensions (mm)				Weight (kg)	
	Speed (rpm)	Power (W)	Voltage* (A)	A	B	C	D	Net	Gross
J 80 Ultra	3000	700	230 V/ 50 Hz/ 1	505	535	235	162	10.9	12.8
J 100 Ultra	3000	1000	230 V/ 50 Hz/ 1	596	538	235	256	12.9	15.6

* Other voltages available



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DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/EC, 2006/95/EC, 2004/108/EC, 1935/2004/EC, 2002/72/EC, "RoHS" 2002/95/EC, "WEEE" 2002/96/EC.
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.

SYNEG

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