

robot coupe[®]

 **AUTOMATIC JUICE EXTRACTORS**
J 80 • J 80 Buffet • J 100

NEW



BARS - RESTAURANTS - HOTELS - CANTEENS - SUPERMARKETS - EVENTS

Our users

Robot-Coupe juice extractors are used by **professionals** in many different sectors. **Rapid, efficient, sturdy and cost efficient**, J 80, J 80 Buffet and J 100 provide the perfect solution for processing all types of fruit and vegetables and meeting the **growing demands of consumers**.

Hotels

At the breakfast buffet, in the kitchen or at the bar



Cafés, bars & restaurants

Take-aways, coffee-shops, bars and juice bars



Event catering

For self-service or served by the glass



Supermarkets

Sold by the glass or in bottles



Mass catering

Canteens and cafeterias

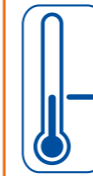


Healthcare sector

Retirement homes and hospitals



The advantages of Robot-Coupe Juice Extractors



No heating of ingredients



Vitamins are preserved



Ultra fresh juice

- Nutrients and antioxidants are preserved
- **No heating** of processed products
- Ultra fresh juice on demand, in **large quantities**, whenever needed
- Right quantity of pulp for a thirst quenching, **easy-to-drink** juice

User comfort

- Large automatic feed tube (Ø 79 mm) for continuous processing of whole fruits
- Easy to clean: **stainless steel** parts and removal of basket **without a special tool**
- Compact and quiet: can be used right **in front of the customer**
- Easy-to-handle: **great for self-service**



Unbeatable cost efficiency

- Quick return on investment: recoup the cost of your J 100 in just 21 days*
- Most efficient juicer on the market for the most frequently used ingredients**
- Long service life thanks to its commercial-grade motor

* Based on 20 glasses sold per day

** Apples, oranges, pineapple, pears, peaches, kiwi fruit, grapes, cucumber, celery, carrots, beetroot, spinach etc. Non exhaustive list.

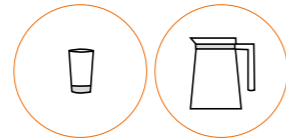


Ideal to add a touch of freshness to **bars and restaurant menus.**



HIGH
154 mm
CLEARANCE

The + Compact and quiet, it can be used right in front of the customer.



Drip tray



No-splash spout

LONG LIFESPAN



Stainless steel bowl and motor unit for easy aftercare



Ultra quiet motor 700W

Ideal for self-service at **breakfast buffets, canteens and cafeterias at school and work, events, etc.**



HIGH
172 mm
CLEARANCE

PERFORMANCE



Automatic feed hopper for continuous, effortless extraction



High output and unrivalled juice quality

ERGONOMICS



6,5 L

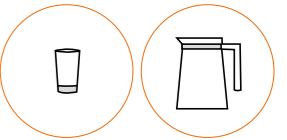
Large capacity pulp container (6.5 L)



Stainless steel basket can be removed without using a special tool

The +

- Inclined base for optimal juice flow
- Comes with 2 no-splash spouts:
 - Short for jugs
 - Long for glasses



XL



Large capacity drip tray to keep working area clean



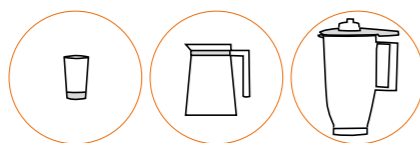
Special self-service no-splash spouts

J 100 - Intensive use

Ideal for juice bars and supermarkets.



The + Powerful motor and reinforced grating disc especially designed for intensive use.



LONG LIFESPAN



Stainless steel bowl and motor unit for easy aftercare



EXCLUSIVITY J 100
Ultra quiet heavy duty motor 1000 W for intensive use



EXCLUSIVITY J 100
Reinforced grating disc for intensive use

PERFORMANCE



High output and unrivalled juice quality



Automatic feed hopper for continuous, effortless extraction.



Inclined base for optimal juice flow

ERGONOMICS



XL
Large capacity drip tray to keep working area clean



No-splash spouts (2 sizes)



Stainless steel basket can be removed without using a special tool

2 WAYS OF USING YOUR JUICE EXTRACTOR

① Continuous pulp ejection



② Pulp ejected into container



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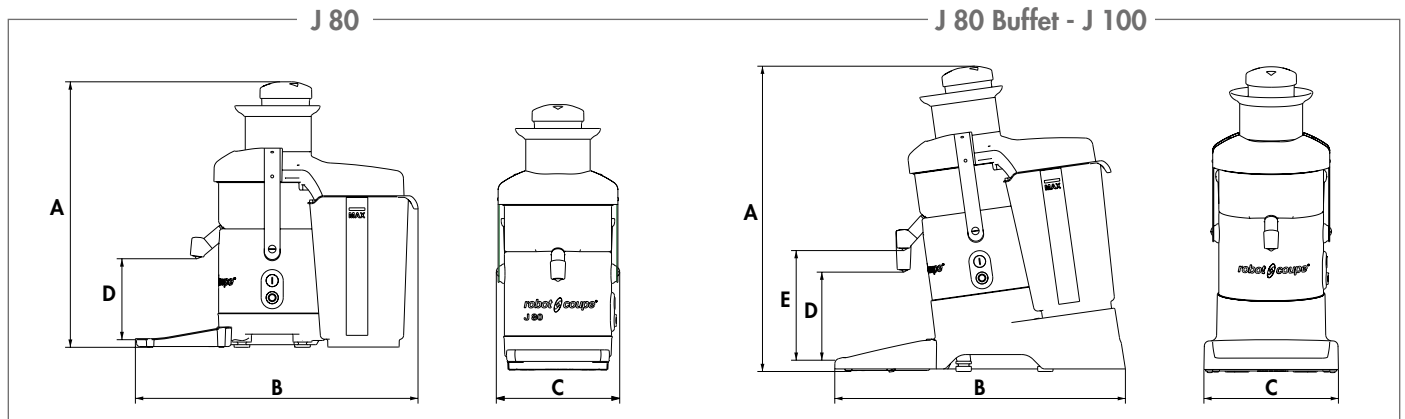
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See our demonstration videos
 on our  channel.



	Electrical characteristics			Dimensions (mm)					Weight (kg)	
	Speed (rpm)	Power (W)	Voltage* (A)	A	B	C	D	E	Net	Gross
J 80	3 000	700	230V/50 Hz/1	506	538	235	154	-	11	13
J 80 Buffet	3 000	700	230V/50 Hz/1	595	566	262	172	214	11	13
J 100	3 000	1 000	230V/50 Hz/1	628	566	262	205	247	14	15

* 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/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, 1907/2006/CE, 1935/2004/CE, 2023/2006/CE, 10/2011/UE..
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678.

