



COLD PRESS JUICER #65



Internationally
patented models



Nutrisantos an innovative Cold Press Juicer

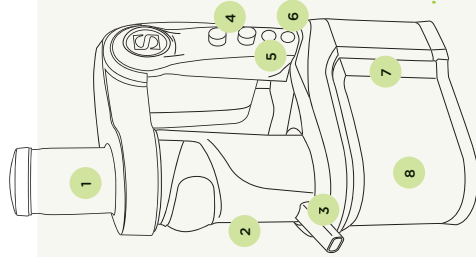
Thanks to its patented slow juicing system, the Cold Press Juicer NUTRISANTOS #65 is the first countertop commercial cold press juicer, that can be used continuously, in front of the customers.

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...



60 l/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

Stainless steel filter



WATCH OUR
PRESENTATION
VIDEO



Worldwide award-winning innovation

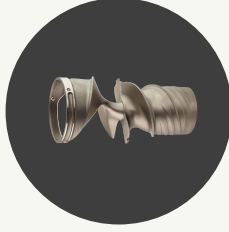
Commercial induction motor

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



Patented juicing system

Exclusive technology developed and patented by Santos



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) WEEE Directive 2012/19/EU
Harmonized European Standards	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

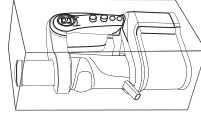
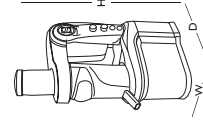
Technical specifications

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")

Shipping box

W : 490 mm (19,3")
D : 330 mm (13")
H : 660 mm (26")

Weight :

28,6 Kg (61,7lbs)

Weight :

32 Kg (70,5lbs)

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.

