



# COLD PRESS JUICER #65



Internationally  
patented models



# Nutrisantos an innovative Cold Press Juicer

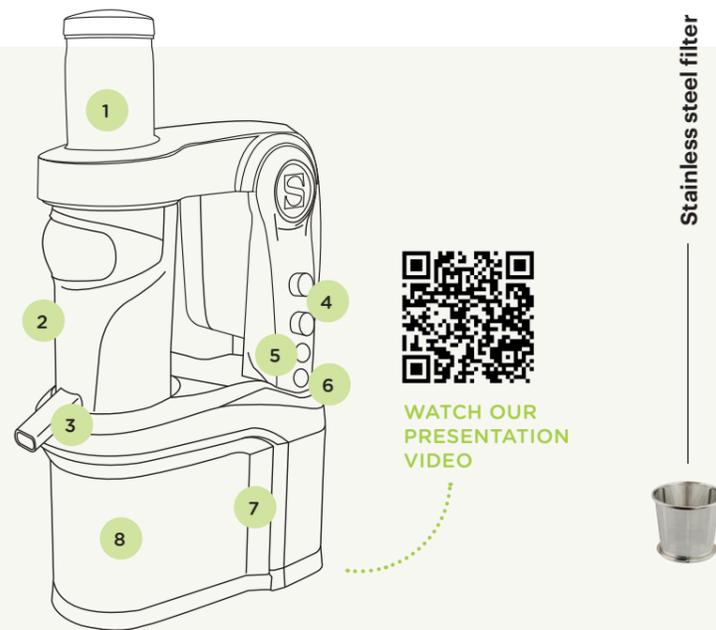
Thanks to its patented slow juicing system, the Cold Press Juicer NUTRISANTOS #65 is the first countertop commercial cold press juicer, that can be used continuously, in front of the customers.

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...



60l/h



- |   |  |
|---|--|
| <b>1 Extra wide chute</b> Ø 79,5mm  | <b>5 On/Off Button</b>   |
| <b>2 Exclusive patented</b> slow juicing system                             | <b>6 Reverse</b>   |
| <b>3 High spout:</b> accepts glasses, jugs and blenders jars. Height: 21 cm | <b>7 Sturdy commercial</b> asynchronous motors                             |
| <b>4 Variable speed</b> 5 to 80rpm  | <b>8 4L pulp container</b> 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

### 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

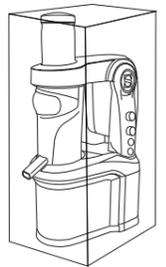
Single phase :

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")

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)

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

