

# robot coupe®

 **AUTOMATIC  
JUICERS**  
J 80 Ultra • J 100 Ultra

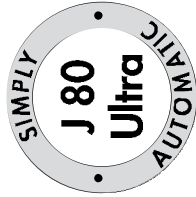
**NEW**



**BARS – TAKEAWAY OUTLETS – RESTAURANTS – HOTELS – CANTEENS**

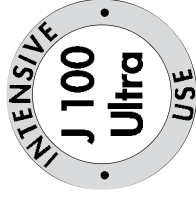
## ▶ J 80 Ultra AUTOMATIC JUICER

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



## ▶ J 100 Ultra AUTOMATIC JUICER

« Specially designed for intensive use »



### ERGONOMICS



Removable stainless-steel basket



Drip tray



No-splash spout

### PERFORMANCE



Exclusive to Robot Coupe

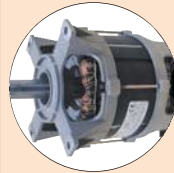
Auto Feed system for continuous throughput

### LONG LIFESPAN



Stainless-steel bowl and motor unit for easy aftercare

### POWER



700 W

1000 W

Ultra-quiet heavy-duty motor

NEW

# ▶ 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

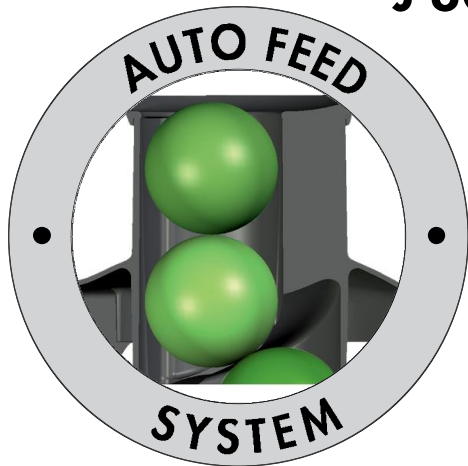
7.2-litre large-capacity translucent pulp container



# 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.



**7 SECONDS**

**=**

**A GLASS OF**

**ULTRA-FRESH  
JUICE!**

# 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 under the 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.



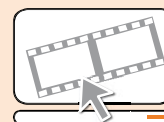
### Users:

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](http://www.robot-coupe.com)

## INDUCTION MOTOR

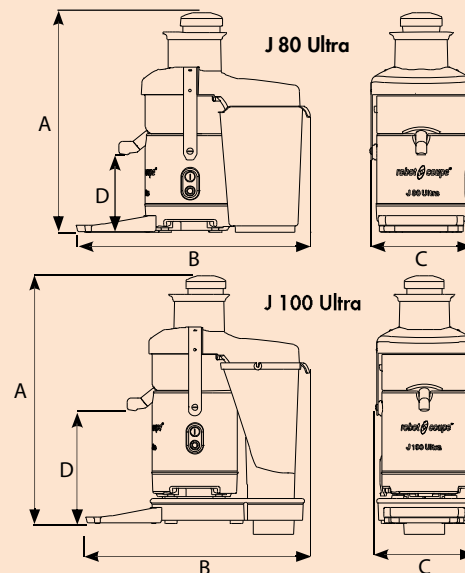
- Heavy-duty motor designed to withstand intensive use for greater reliability and a longer lifespan.
- Ball bearing-supported motor for ultra-quiet, vibration-free operation.
- Direct-drive motor:
  - extra power
  - no belt
- Maintenance-free: no wearing parts (no brushes)
- Stainless-steel motor shaft



CE mark

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

\* Other voltages available



**robot coupe**

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[www.robot-coupe.com](http://www.robot-coupe.com)

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.

