



JUICE BAR SOLUTION

CENTER OF ALL YOUR FOOD SERVICE NEEDS

SANTOS #65 COLD PRESS JUICER

Item #: 45923

Model: SANTOS 65

The cold press juicer Nutrisantos™ #65 is the solution to all juice bars, restaurants and shops wishing to make fresh cold pressed juices, on demand, in front of the customer.

This is a new way of juicing, pressing very slowly all kind of fruits, veggies, leafy greens, and preserving the vitamins, nutrients, enzymes, and minerals. This unit is also great for extracting almond milk.

Santos has two patents on the cold press system, which is a real innovation on the market.



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



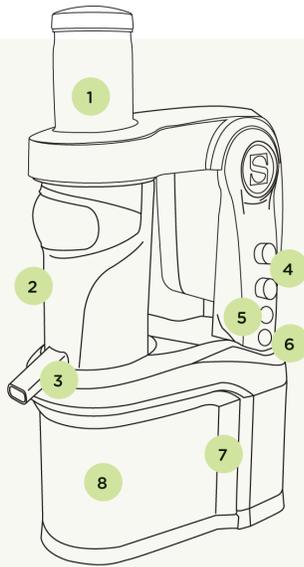
Worldwide award-winning innovation



Authorized Dealer

JUICER BAR SOLUTION

SANTOS #65 COLD PRESS JUICER



WATCH OUR PRESENTATION VIDEO

Stainless steel filter



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

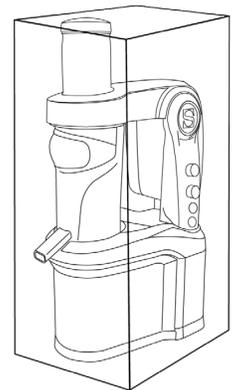
Variable speed to juice any type of fruits, veggies, herbs...

Wide chute Ø79.5mm to juice whole fruits and vegetables. No pre-cutting needed.

Safety Standards and 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



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)

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