

# robot @ coupe®



**AUTOMATIC  
JUICERS**

**J 80 Ultra • J 100 Ultra**

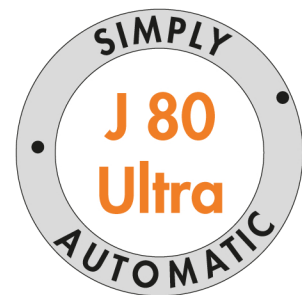
**NEW**



**BARS – TAKEAWAY OUTLETS – RESTAURANTS – HOTELS – HEALTH FACILITIES**

## ▶ J 80 Ultra AUTOMATIC JUICER

Pulp ejected straight into container.  
Supplied with 6.5-Quart 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



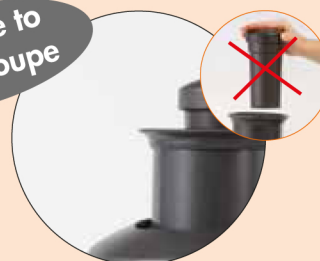
Drip tray



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

1 HP



1.3 HP

Ultra-quiet heavy-duty motor

# ▶ 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

7.5 Qt large-capacity translucent pulp container

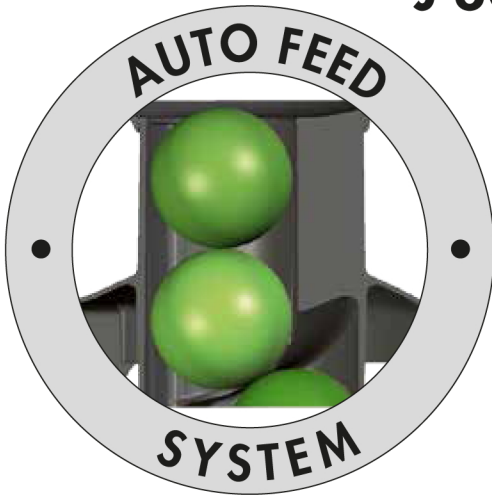




# UNIQUE INNOVATION

## AUTOMATIC JUICERS

J 80 Ultra • J 100 Ultra



Patented automatic feed tube with a diameter of 3 inches 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 3450 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 10 oz of liquid, meaning that your worktop stays clean.
- **Large-capacity pulp container!** the 6.5-Quart (J 80 Ultra) or the 7.5-Quart (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: 7.5-Quart large-capacity translucent pulp container.
- **Centrifugal juicer basket:** the basket can be removed (no special tool required) for easy cleaning.



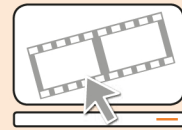
## Users:

Bars, takeaway outlets, restaurants, hotels, canteens, health related establishments



## 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.robotcoupeusa.com](http://www.robotcoupeusa.com)

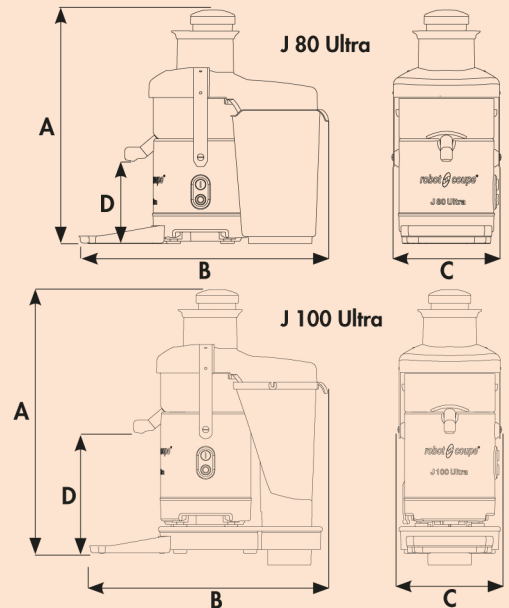
## INDUCTION MOTOR

- 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



	Electrical characteristics			Dimensions Inches				Weight (lbs)	
	Speed (rpm)	Power (W)	Voltage* (A)	A	B	C	D	Net	Gross
<b>J 80 Ultra</b>	3450	700	120V/60/1	20	21	9.25	6.25	26	28
<b>J 100 Ultra</b>	3450	1000	120V/60/1	23.5	21	9.25	10,25	32	34

\* Other voltages available



Robot Coupe U.S.A., Inc.

Distributor



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