robot of coupe®

AUTOMATIC JUICE EXTRACTORS J80 • J80 BUFFET • J100



BARS - RESTAURANTS - HOTELS - CANTEENS - SUPERMARKETS - EVENTS - HEALTHCARE

Our users

Robot-Coupe juice extractors are used by **professionals** in many different sectors. **Rapid, efficient, sturdy and cost efficient,** J80, J80 BUFFET, J100 provide the perfect solution for processing all types of fruit and vegetables and meeting the **growing demands of consumers.**

Hotels

At the breakfast buffet, in the kitchen or at the bar







Supermarkets

Sold by the glass or in bottles



Cafés, bars & restaurants

Take-aways, coffee-shops, bars and juice bars





Mass catering

Canteens and cafeterias



Event catering

For self-service or served by the glass







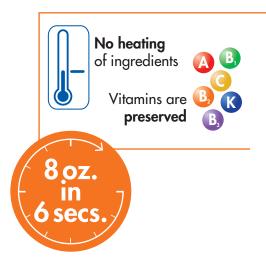
Healthcare sector

Retirement homes and hospitals





The advantages of Robot-Coupe Juice Extractors



Ultra fresh juice

- Nutrients and antioxidants are preserved
- No heating of processed products
- Ultra fresh juice on demand, in large quantities, whenever needed
- Right quantity of pulp for a thirst quenching, easy-todrink juice

User comfort

 Large automatic feed tube (Ø 79 mm) for continuous processing of whole fruits

• Easy to clean: stainless steel parts and removal of basket: no tools required

- Compact and quiet: can be used right in front of the customer
- Easy-to-handle: great for self-service



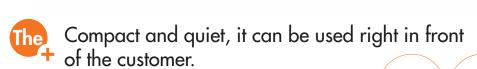
Unbeatable cost efficiency



- Quick return on investment: recoup the cost of your J100 in just 21 days*
- Most efficient juicer on the market for the most frequently used ingredients**
- Long service life thanks to its commercial-grade motor
 - * Based on 20 glasses sold per day
 - ** Apples, oranges, pineapple, pears, peaches, kiwi fruit, grapes, cucumber, celery, carrots, beetroot, spinach etc. Non exhaustive list.

J80







Drip tray

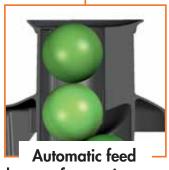


LONG LIF



bowl and motor unit for easy aftercare

PERFORA



 Automatic feed hopper for continuous, effortless extraction

ERGONO



J80 BUFFET - Designed for Self-Service

LIFESPAN



Ideal for self-service at breakfast buffets, canteens and cafeterias at school and work, events, etc.

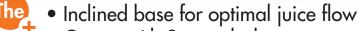
RMANCE



High output and unrivalled juice quality

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• Comes with 2 no-splash spouts:

ot @ coupe

180

- Short for pitchers
- Long for glasses





Large capacity drip tray to keep working area clean



Special self-service no-splash spouts





Stainless steel basket can be removed without using a special tool

J100 - Intensive use

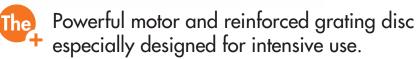














LONG LIFESPAN



Ultra quiet heavy duty motor 1000 W for intensive use

EXCLUSIVITY



 Reinforced grating disc for intensive use

2 WAYS OF USING YOUR JUICE EXTRACTOR

1 Continuous pulp ejection



PERFORMANCE



Automatic feed hopper for continuous, effortless extraction.



Inclined base for optimal juice flow

2 Pulp ejected into container



ERGONOMICS



No-splash spouts (2 sizes)



 Stainless steel basket can be removed without using a special tool



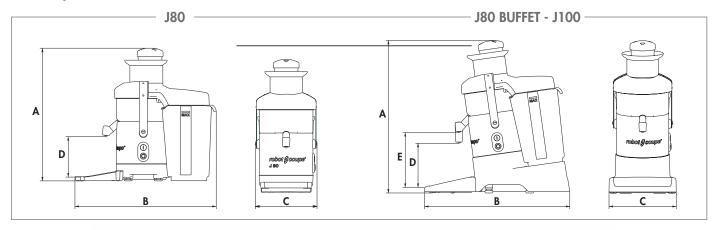


Discover all our products on www.robot-coupe.com

See our demonstration videos on our YouTube channel.

CE mark	Electrical characteristics			Dimensions (mm)					Weight (kg)	
	Speed (rpm)	Power (W)	Voltage* (A)	А	В	С	D	E	Net	Gross
J80	3450	700	120V/60/1	506	538	235	154	-	11	13
J80 BUFFET	3450	700	120V/60/1	595	566	262	172	214	11	13
J100	3450	1 000	120V/60/1	628	566	262	205	247	14	15

^{*} Other voltages available





robot @ coupe°

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Distributor

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