

# robot coupe<sup>®</sup>

 **AUTOMATIC JUICE EXTRACTORS**  
J 80 • J 80 Buffet • J 100

**NEW**



**BARS - RESTAURANTS - HOTELS - CANTEENS - SUPERMARKETS - EVENTS**

## Our users

Robot-Coupe juice extractors are used by **professionals** in many different sectors. **Rapid, efficient, sturdy and cost efficient**, J 80, J 80 Buffet and J 100 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



### Cafés, bars & restaurants

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



### Event catering

For self-service or served by the glass



### Supermarkets

Sold by the glass or in bottles



### Mass catering

Canteens and cafeterias

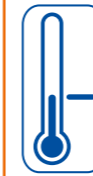


### Healthcare sector

Retirement homes and hospitals



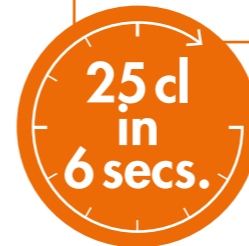
## The advantages of Robot-Coupe Juice Extractors



No heating of ingredients



Vitamins are preserved



### 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-to-drink** 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 **without a special tool**
- 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 J 100 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.



Ideal to add a touch of freshness to **bars and restaurant** menus.



HIGH  
154 mm  
CLEARANCE

**LONG LIFESPAN**



Stainless steel bowl and motor unit for easy aftercare



Ultra quiet motor 700W

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



HIGH  
172 mm  
CLEARANCE

**PERFORMANCE**

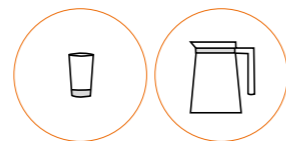


Automatic feed hopper for continuous, effortless extraction



High output and unrivalled juice quality

**The +** Compact and quiet, it can be used right in front of the customer.



**ERGONOMICS**



6,5 L

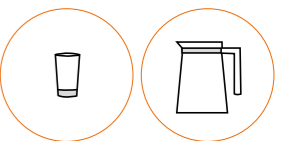
Large capacity pulp container (6.5 L)



Stainless steel basket can be removed without using a special tool

**The +**

- Inclined base for optimal juice flow
- Comes with 2 no-splash spouts:
  - Short for jugs
  - Long for glasses



Drip tray



No-splash spout



**XL** Large capacity drip tray to keep working area clean



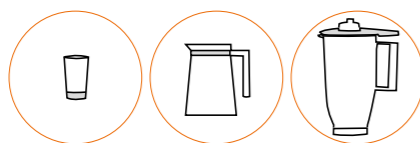
Special self-service no-splash spouts

# J 100 - Intensive use

Ideal for juice bars and supermarkets.



The + Powerful motor and reinforced grating disc especially designed for intensive use.



## LONG LIFESPAN



Stainless steel bowl and motor unit for easy aftercare



EXCLUSIVITY J 100  
Ultra quiet heavy duty motor 1000 W for intensive use



EXCLUSIVITY J 100  
Reinforced grating disc for intensive use

## PERFORMANCE



High output and unrivalled juice quality



Automatic feed hopper for continuous, effortless extraction.



Inclined base for optimal juice flow

## ERGONOMICS



XL  
Large capacity drip tray to keep working area clean



No-splash spouts (2 sizes)



Stainless steel basket can be removed without using a special tool

## 2 WAYS OF USING YOUR JUICE EXTRACTOR

### ① Continuous pulp ejection



### ② Pulp ejected into container



# robot coupe®

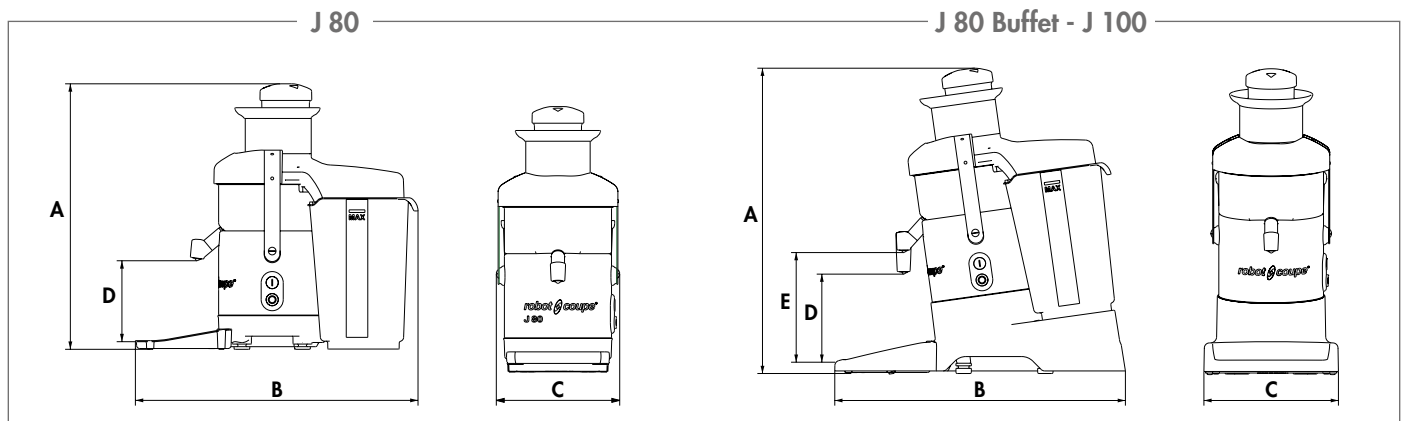
Discover all our products on  
[www.robot-coupe.com](http://www.robot-coupe.com)

See our demonstration videos  
 on our  channel.



	Electrical characteristics			Dimensions (mm)					Weight (kg)	
	Speed (rpm)	Power (W)	Voltage* (A)	A	B	C	D	E	Net	Gross
J 80	3 000	700	230V/50 Hz/1	506	538	235	154	-	11	13
J 80 Buffet	3 000	700	230V/50 Hz/1	595	566	262	172	214	11	13
J 100	3 000	1 000	230V/50 Hz/1	628	566	262	205	247	14	15

\* Other voltages available



**robot coupe®**

**HEAD OFFICE, FRENCH, EXPORT AND MARKETING DEPARTMENT:**  
 Tel.: + 33 1 43 98 88 33  
 email: international@robot-coupe.com

**Robot-Coupe Australia:** Tel.: (02) 9478 0300 - Fax: (02) 9460 7972  
 New Zealand: Tel.: 0800 716161 - Fax: 0800 716162  
 email: orders@robotcoupe.com.au

**Robot-Coupe U.K. LTD:** Tel.: 020 8232 1800 - Fax: 020 8568 4966  
 2, Fleming Way, Isleworth, Middlesex TW7 6EU  
 email: sales@robotcoupe.co.uk

**Robot Coupe U.S.A.:** Tel.: 1-800-824-1646 - Fax: 601-898-9134  
 email: info@robotcoupeusa.com - website: www.robotcoupeusa.com

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

**DISTRIBUTOR**

**BUZZ CATERING**

**STANDARDS:**

Machines in compliance with:



- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, 1907/2006/CE, 1935/2004/CE, 2023/2006/CE, 10/2011/UE..
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678.