

Watch how it works
on coldpresses.eu



COLD PRESSES



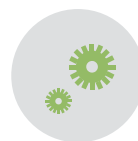
The Cold Press No.1

Craftsmanship meets technology
in fresh juice extraction



Cold Pressed Juices

Cold pressing preserves both the nutrients as well as the fresh taste of fruit and vegetables. Modern juice brands like Evolution Fresh, Odwalla, Organic Avenue use cold pressing methods. Cold pressed juices are healthy, tasteful and all natural.



Technical Benefits

The Cold Press No.1 squeezes more gently than other juicing methods. Fruit and vegetable juice is extracted without crushing the cells too much or creating undesirable heat. The Cold Press No.1 works with nature, not against it.

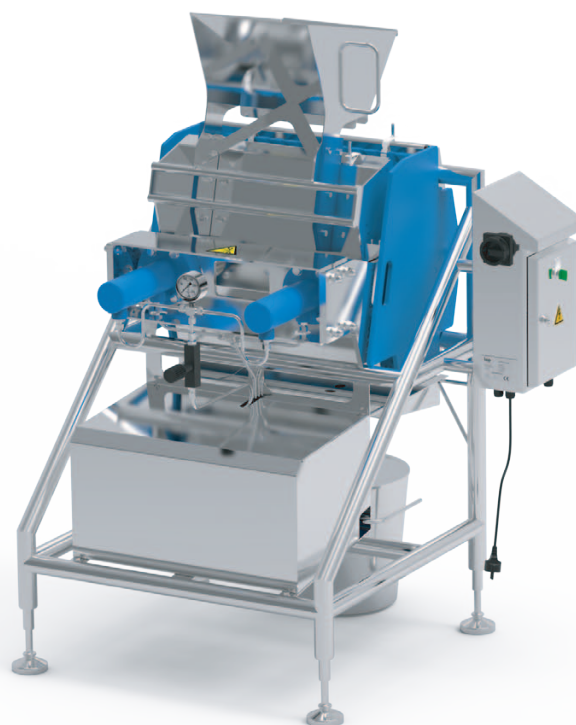


Specifications

- Designed according to hygienic guidelines
- Up to 100 liters per hour
- Pressure up to 180 bar
- Hydraulic manual operated
- Product zone: food grade materials
- Stainless steel frame
- Most hygienic (surface) finishing
- CE certified
- Dimensions 105 x 85 x 115 cm (w x l x h)
- 230V - 16A - 50Hz
- 3x filter bag + 1x SST bucket included

Optional

- Grinder: stand-alone or add-on
- Feeder
- Swivel castors



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