

THE NEW CITROCASA

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BUILT JUICE T





REVOLUTIONARY

IN A CLASS OF ITS OWN

The CITROCASA REVOLUTION sets new standards with innovative technology, a striking design and with its unprecedented sleek line.













APA – AUTOMATIC PRESS ADJUSTMENT

The pressing power is adapted to the respective peel thickness for maximum juice yield. The orange is juiced to the last drop and in a gentle manner. Juicy yields guaranteed!



SCS - SOFT-CUTTING-SYSTEM

Slicing instead of tearing: the precise cutting of the fruit prevents contamination of the juice with bitter substances and essential oils contained in the orange peel.

Best juice quality guaranteed!



DOUBLE COVER

The removable back wall of the machine is the key component of the 2-Zone-Technology and guarantees maximum hygiene. It can be taken apart quickly and is easy to clean - all parts are dishwasher-safe!



CROSS HOLDER

This patented quick-release fastener can be fixed with only one screw and enables fast disassembly and cleaning of all machine components. New! The Cross Holder integrates the unique backwards peel ejector.



SAFER, CLEANER:

WITH 2-ZONE-TECHNOLOGY

THE CLEVER SYSTEM SEPARATES

Here the ENGINE ZONE, there the FOOD ZONE: the task areas are clearly distributed and strictly separated with the CITROCASA REVOLUTION. The advantages of this patented 2-Zone-Technology are obvious: quick cleaning with maximum hygiene and safety!



[THE ENGINE ZONE: **COMPLETELY DETACHED**]

The engine components do not come into contact with fruit juice at any time during the juice pressing. That is why cleaning the ENGINE ZONE is not necessary.

[THE FOOD ZONE: PRACTICALLY CLEAN]

All parts which are involved in the juice pressing can be cleaned in a dishwasher. This ensures hygiene and saves a lot of time as well as costs.

* Double Cover: removeable back wall for maximum hygiene.













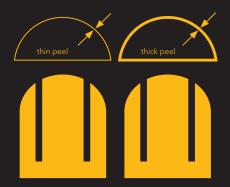


MAXIMUM YIELD WITH AUTOMATIC PRESS ADJUSTMENT



PATENTED CITROCASA TECHNOLOGY

- Maximum juice yield due to automatic adjustment of pressing power to different peel thicknesses
- Gentle pressing with maximum precision
- Unique technology, only found in Citrocasa Compact-Juicers





Whether in a small café around the corner, at the baker's, at a juice bar or in a hotel: the CITROCASA REVOLUTION cuts a fine figure everywhere.

But above all, it makes wonderful, freshly pressed orange juice in the shortest amount of time.



FROM 0 TO 1 LITER

IN 60 SECONDS



ORANGES
PER MINUTE

15 oranges (1 L in 60 seconds)



OPTIMAL FRUIT SIZE

50-78 mm (Lemon Kit: 50-65 mm)



MEASUREMENTS (H x W x D)

77 x 24 x 51.2 cm



NET WEIGHT

40 kg



SUPPLY TUNNEL CAPACITY	5-6 oranges
POWER	180 W
DISPLAY FUNCTIONS	Self-service mode by pressing the tap
	Intelligent stop with full peel waste container
	Continuous mode for pressing large quantities
SAFETY	Quadruple sensor with engine overheating & blockage
	protection

OPTIONAL ACCESSORIES



SMALL PRESSING KIT

An additional Lemon Kit (pressing elements, knife and fruit supply tunnel) makes it possible to press small citrus fruits with a diameter of 50 to 65 mm.



FRUIT SUPPLY BASKET

With the optional fruit supply basket, you and your guests always have oranges within reach, but without taking up additional counter space. Capacity: approx. 10 kg.



COUNTERTOP INSTALLATION KIT

With the Countertop Installation Kit you can very easily integrate the juicer into your counter. For this purpose the counter surface has to be perforated so that the peels can fall into the peel waste container underneath.







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