

Watch how it works
on coldpresses.eu



COLD  PRESSES



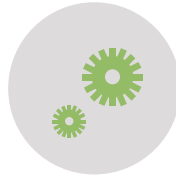
The Cold Press No.1

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.



PurePulse (PEF 2.0)

Extending the shelf life of your cold pressed juice from a few days to a few weeks without heating or high pressure. PurePulse is the solution for a longer shelf life of cold pressed juices. More information on www.purepulse.eu

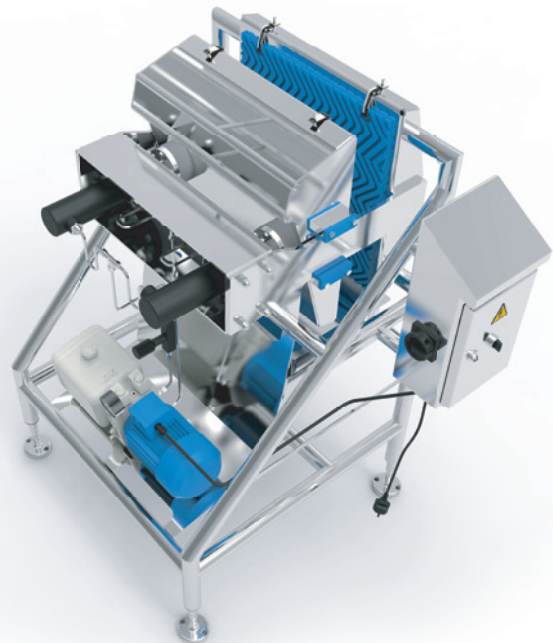


Specifications

- For industry, shops and startups
- No heat, just cold pressing
- Up to 100 liters per hour
- Hydraulic manual operated
- 220 V, 3kW
- Design according to EHEDG guidelines
- Dimensions 106 x 78 cm
- Material: Stainless steel
- CE certified
- 3x filter bag + 1x bucket included

Optional

- Separate grinder
- Pump and filler



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