



REVOLUTION

Freshness Revolutionized

LOWER VOLUME

20  MIN.

Squeeze the most out of your space and oranges: Modern efficient design and high performance on 9" of counterspace.

FOCUSED DESIGN:

- Self-service and staff-operation for the smallest spaces.
- Ideal for locations serving orange juice by the glass.
- Simply press the tap or button to start juicing.
- Long fruit supply tunnel holds up to 6 oranges.

USER-FRIENDLY EFFICIENCY AND HYGIENE:

- One single Cross Holder secures all juicing elements.
- Fast and easy disassembly, cleaning, and reassembly.
- Double Cover separates juice zone from motor and keeps juicer housing clean.
- Dishwasher-safe juicing parts for improved hygiene.

SUPERIOR TASTE: SCS knife delivers precise fruit cuts, reduces peel oil, and yields sweeter-tasting juice.

SMART TECHNOLOGY: Multi-functional digital display with fruit counter, intelligent stop, and more.

PROVEN QUALITY: 100% Citrocasa quality in compact design. Our slimmest juicer for lower volume yet high performance.



REVOLUTION



LOWER VOLUME CITRUS JUICER

Fruit per minute

20 pieces

Fruit supply tunnel

6 pieces

Fruit supply basket (opt.)

20 lb

Fruit type

Citrus fruit (oranges)

Fruit size, Standard Pressing Kit (incl.)

2.55-3.14 in

Juicing modes

Self-service tap /

Continuous

Installation

Free-standing / countertop kit /

Stainless-steel cabinet

Net weight

97 lb

Power Supply

120 V / 60 Hz

Power

200 W / 0.2 kW

Fuse / Protection

6.3 A / IPx1

Warranty

Limited 2-year

Certifications

NSF, TÜV America, ISEGA,
ANSI and SCC accredited

Parts and Support

(407) 790 7862

www.citrusamerica.com

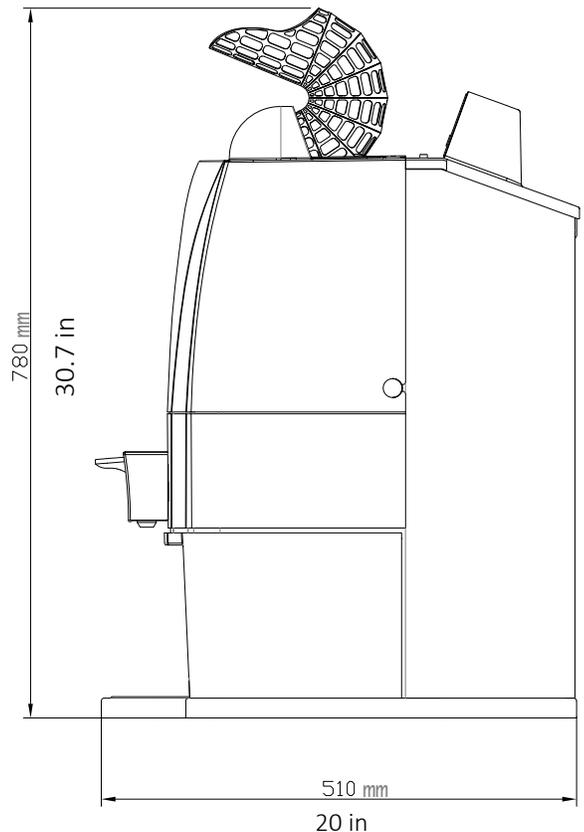
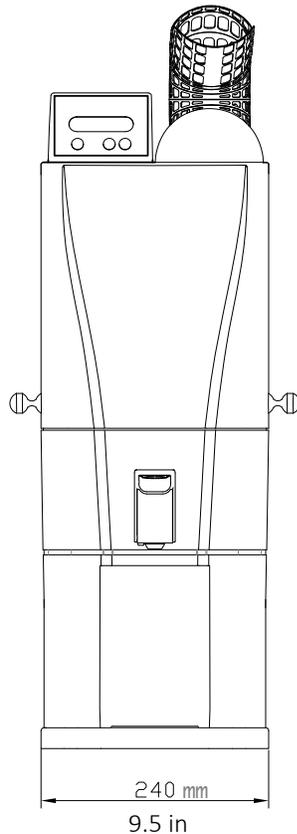
OPTIONAL ACCESSORIES:

- | Fruit Supply Basket
- | Counter-Installation Kit with large 130-fruit-capacity waste bucket
- | Rolling Stainless-Steel Cabinet
- | Bottle Dispenser | Slide Tray
- | Display Shelf



2-ZONE-TECHNOLOGY:

Complete separation of *motor zone* and *juicing zone* with stainless-steel Double Cover for improved hygiene and cleaning efficiency.



Measurements in mm/inches