

PAJCATM

CS750

FRESHER JUICE. RICHER LIFE.

CS750 Professional Cold-Press Juicer



Fresher Juice.
Richer Life.

Pressed at 50 rpm for cafés, juice bars, hotels and restaurants that serve juice all day.

Global Price \$2099
(all-inclusive)

Make every drop
nutritious

Fresher Juice. Richer Life.

A high-speed blade shreds the fruit, warms it and whips air into it. The CS750 turns a screw auger at 50 rpm and presses the juice out instead. Less air, less heat, more juice from the same kilo of produce, and pulp that leaves the machine dry. That is the whole argument for cold press, and it is the difference a customer can see in the glass.



Maximum Nutrition

Low-speed extraction retains more vitamins and enzymes, because the juice is pressed out rather than cut apart.



High Efficiency

A powerful screw auger works for maximum juice yield. On a counter, fruit is the cost that repeats daily, so yield is the return.



Easy to Use

Thirteen parts that assemble, disassemble and clean quickly. No tools and no guesswork between batches.



Safe & Durable

All parts in contact with food are BPA-free and food grade. The body is stainless steel, with heavy-duty construction built for a long working life on a commercial counter.



Pure & Natural

Minimal oxidation keeps the original taste and the original colour. The juice looks like the fruit it came from.



Separate Containers

Juice in one container, pulp in the other. Pour and serve without stopping to strain anything.



Quiet Operation

Low noise and low vibration, so it runs front of house while orders are being taken.



Built for business.

Fresh juice carries one of the best margins on a food and beverage menu. The machine is a one-time cost. The fruit is the cost that repeats every day.

IDEAL FOR



Cafés



Juice Bars



Restaurants



Hotels



Commercial Kitchens

FIVE REASONS THE PRICE IS RIGHT

1. Commercial duty cycle

Heavy-duty construction and a stainless steel body, made for all-day counters. Domestic juicers are built for short bursts and stop when they get hot.

2. Yield is the ROI

A 50 rpm screw auger presses instead of shredding, so more juice comes out of every kilo. Fruit is the biggest recurring cost on a counter.

3. Quality of the glass

Minimal oxidation, natural colour and taste, pulp separated into its own container. This is what a café charges a premium for.

4. Serviceability

A 13-part modular system with BPA-free food-contact parts, stripped down and washed between batches in under three minutes.

5. Low noise

Low noise and low vibration mean it belongs front of house, next to the customer, where pressing the juice in front of the guest is itself the proof that it is fresh.



Inside the CS750.

Thirteen parts, no tools. Everything you need to press, serve and wash down between batches.

Juice Container

Pulp Container

Pusher

Cleaning Brush

Hopper

Juicing Bowl

Screw Auger

Strainer

Set of 2

Juice Cap

Rotation Wiper

Silicone Ring

Power Cord

All parts in contact with food are BPA-free and food grade. The body is stainless steel with heavy-duty construction.

HOW IT WORKS

- 1 Feed through the hopper**
Cut produce drops into the tall hopper and the pusher guides it down, gently, without forcing.
- 2 The auger presses at 50 rpm**
The screw auger crushes the produce against the strainer wall and squeezes the juice out of it.
- 3 The strainer separates**
Juice passes through the mesh into the juice container. Dry pulp is pushed out into its own container.
- 4 The juice cap controls flow**
Close it to hold juice in the bowl and mix a blend, open it to pour a clean single fruit glass.



Technical specifications.

Specification	Pajca CS750
Model	Pajca CS750
Power	250 W (0.34 HP)
Revolution	50 rpm
Voltage	230 V / 50 Hz
Size (L × W × H)	145 × 220 × 450 mm
Net weight	5 kg
Body material	Stainless steel
Construction	Heavy duty
Applications	Fruits, vegetables, leafy greens, soft fruits
Food-contact parts	BPA-free, food grade
Containers	Separate juice and pulp containers
Strainers	2
Total parts	13
Warranty	1-year global warranty
Price	Global Price \$2099 (all-inclusive)
Design	Designed in Italy

CLEANING, UNDER THREE MINUTES

- 1 Flush while it runs**
Pour a jug of water into the hopper with the juice cap open.
- 2 Switch off and unplug**
Never take a part off a machine that is still plugged in.
- 3 Strip it down**
Lift the juicing bowl, then remove the auger, strainer and rotation wiper.
- 4 Brush the mesh**
Use the supplied brush under running water. No steel wool.
- 5 Dry and rebuild**
Wipe the stainless body, dry the parts, reassemble in order.

WARRANTY AND CARE

1-year global warranty from the date of the invoice.
Serviced by Pajca.

- ✓ Commercial use is covered. This is a commercial machine.
- ✓ Do not run it dry, and rest the motor between long batches.
- ✓ No ice, frozen fruit or stones from mangoes, plums or dates.
- ✓ Use the pusher gently. Never force produce into the hopper.

Make every drop nutritious.

Fresher Juice. Richer Life.

— BOOK A DEMO

We bring the CS750. You bring the fruit.

We come to your counter with the machine, you press the produce you actually sell.
Look at the colour of the juice, then squeeze the pulp and see how dry it is. About
twenty minutes, no obligation.

CONTACT



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Designed in Italy

