

the Ruby 2000

Juice Extractor



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9 0 0 2 1 5 5 CONFORM TO ANSI / NSF 570B

"When your customers demand fresh juice on the spot the Ruby 2000 will work for you and your business day in, day out!"



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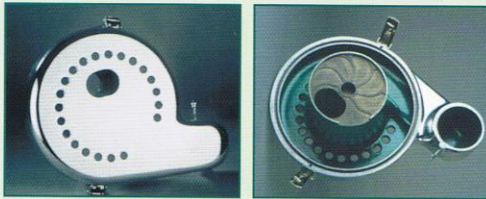
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Juice Extractor

With three decades of world wide customer satisfaction, **the Ruby 2000** juice extractor produces a continuous supply of fresh, rich, delicious juice from fruit and vegetables. It is capable of producing pulp free juice from apples, celery, carrots, watermelons, honeydew melons, cantaloupe, cucumber, beetroot, peeled oranges, lemons, grapefruit etc. In fact no fruit or vegetable is safe from the unique cutting blade design of **the Ruby 2000**.

Features:

- Continuous juice production
- Produces up to 1 quart/1Lt in 30 seconds
- Automatic Pulp Ejection
- 8 Different juice spout positions, making the Ruby suitable for any location
- Requires minimal bench space
- All parts that come into contact with the juice are made of Stainless Steel
- Easy to clean and dismantle
- Requires cleaning only once a day



With a gross profit margin of 350%- 1000% according to product, can you afford not to capitalise on the popularity of fresh juice?

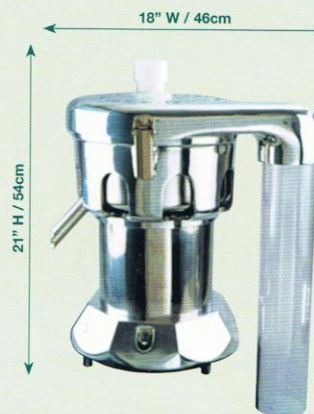
Technical Data:

- Weight: 58 LBS / 27kgs
- Dimensions: 21" H x 18" W / 54cm x 46cm
- Motor: 3450rpm 3/4 HP with
- Thermal Cutout motor protection
- 110 V / 60 Hz 9.2 AMPS
- (also available 220-240V /50Hz 6 AMPS)



New Features:

- A larger feeding hole. The user can now feed larger peices of fruit and vegetables into the machine therefore reducing preperation time. The hole is large enough to take half an apple or orange
- The inside fo the machine has been coated with a resilient epoxy-resin meeting with new health regulation being introduced around the world. **-NSF Approved**



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