



JusMad

2005 Ocean Alexander 80 motoryacht

Fort Lauderdale, Florida, United States

\$1,199,000

Vessel Details

Name	JusMad
Price	\$1,199,000
Location	Fort Lauderdale, Florida, United States
Condition	Used
Model Year	2005
LOA	80'

Beam	21 ft
Fuel Type	Diesel
Hull Material	Fiberglass
Fuel Capacity	2250 gal
Fresh Water	421.0 gal
Holding Tank	218.0 gal

Description

SELLING AT AUCTION

In partnership with Boathouse Auctions, the 80' Ocean Alexander motoryacht JUSMAD is offered at auction with no reserve and will be sold to the highest bidder.

The official viewing period opens October 9, 2026, giving prospective bidders the opportunity to inspect the yacht in person and complete due diligence before the auction.

Live online bidding will take place November 5, 2026.

Full auction details, marine and mechanical surveys, etc., can be found at: <https://bit.ly/4y93cN0>

TO REGISTER TO BID:

1. Visit the auction page using the link above.
2. Click the yellow "Register to Bid" button.
3. Wire the \$75,000 bidder deposit.

For additional information or assistance, please contact Glenn Runyan at +1 954 504 7116 or grunyan@hmy.com.

JusMad is a stunning example of the highly regarded 78 model, skillfully extended to 80' during her build to maximize space and functionality. For the past 13 years, she has been privately enjoyed by her current owner, exploring the USA and Caribbean in style.

This yacht boasts a spacious main salon and dining area, remarkable for her size class. The interior was updated in 2023 by SHELLY INTERIOR. The custom cherry woodwork, a \$500,000 upgrade, remains in impeccable condition, radiating timeless elegance. A significant interior refit by Yacht Interiors by Shelley enhanced her with all-new soft goods, carpeting, galley appliances, and granite countertops. During this upgrade, key systems were modernized, including a new toilet system, updated navigation equipment, compressors, air handlers, larger TVs, electric blinds, and surround sound, ensuring a luxurious onboard experience.

Below deck, JusMad accommodates up to six guests in three beautifully appointed staterooms. The full-beam master suite features a king-size bed and an expansive ensuite with his-and-hers heads. The VIP stateroom offers a queen-size bed, while the third cabin provides twin beds—both with private ensuites. Adding to her sophistication, the onboard art collection includes a vase by renowned glass artist Dale Chihuly.

The enclosed skylounge and helm serve as versatile spaces, with a convertible table that lowers to form an additional berth. The bridge is notably impressive for a yacht under 100', offering excellent visibility and effortless maneuverability with a wireless remote, bow, and stern thrusters.

Outdoor spaces shine as well, with an aft lido deck featuring a custom settee and chairs, along with ample space for a tender. A standout feature is the 3,000-pound davit—an upgrade from the original 1,500-pound capacity—designed to handle a 17' Walker Bay tender (not included in the sale).

The crew quarters are thoughtfully designed, featuring a queen-size berth, suitable for a single captain or a couple, ensuring comfort for extended journeys.

Meticulously maintained by a professional crew, JusMad is in exceptional condition. Her engine room is pristine, housing twin 1,500hp MTU engines that deliver ample power for swift travel while offering the flexibility of an economical cruising speed.

Engines / Generators

Engine 1: MTU | 12V2000M91 | 1500HP | Diesel | Hours: 7334

Engine 2: MTU | 12V2000M91 | 1500HP | Diesel | Hours: 7349

Features

Generators & Electricity

- Output Port: 20-kW
- Output Starboard: 33 -kW
- Generators: Northern Lights M844LW2.3
- Port Generator Hours: 3991
- Starboard Generator Hours: 6457
- Shore power: 2 x 50 AMP
- Generator Starting: Local & Remote

Propulsion & Steering

- Drive: Traditional Straight Shaft
- Gearboxes for Main Engines: ZF
- Stabilizer: Keypower Fun Active Stabilizers
- Stabilizer Underway: Yes
- Stabilizer at Anchor: No
- Steering System: Hydraulic Power

Navigation Systems

- Radar: Furuno radar control
- Magnetic Compass: Yes
- Auto Pilot: Simrad AP-70
- Depth Sounder: Wesmar
- GPS: Garmin
- Ships Computer: Nobeltec Time Zero
- Electronic Charts: Garmin
- Wind/Speed Log: Furuno Fi-50
- Sonar: Wesmar telescoping sonar control

Main Galley Equipment

- Oven: Fisher Paykel
- Microwave: Fisher Paykel
- Refrigerator/ Freezer: Sub Zero stand up SS refrigerator/freezer
- Refrigerator: Vevor Dual Fridge/Freezer Drawer Unit
- Dishwasher: Fisher Paykel
- Wine Fridge: U-Line
- Washing Machines: 2 GE
- Dryers: 2 GE

Deck Equipment

- Anchor Windlass: Single Maxwell Hydraulic w/ capstan
- Anchors: Single w/ emergency ground tackle in Lazarette
- Boat Crane and Davits: Steelhead Davit 3000R

Safety Equipment

- (1) Fire blankets
- Small first aid kit

- Flare kit with (4) red handheld flares, (3) smoke flares, and flare gun with (4) cartridges
- Ship's horn
- Required set of navigation lights
- Good navigation electronics
- Magnetic compass
- Good ground tackle
- EPIRB on hydrostatic release
- Approximately (20) adult USCG approved PFDs
- CCTV cameras
- High level bilge alarms
- Rule 3700 bilge pumps throughout
- Life sling
- 10 Handheld fire extinguishers
- Remote operated searchlight
- Seafire fire suppression system for engine room
- Engine room ventilation dampers
- (2) 8 man canistered Viking life rafts on hydrostatic release
- Escape hatch from vip

Accommodations

- VIP – Queen
- Port guest – 2 twins
- Owners cabin – 1 king

Refit 2022

- New Galley Appliances, Granite and flooring
- New AC compressor and air handlers
- New toilet system and new toilets
- New carpeting, soft goods and upholstery
- New Seadeck Teak Decking on the exterior
- New exterior soft goods
- New washer and dryer
- New cordless remote
- New electric blinds – Salon and Master

Photos



Photo 2



Photo 3



Photo 4



Photo 5



Photo 6



Photo 7

Photos



Photo 8



Photo 9



Photo 10



Photo 11



Photo 12



Photo 13

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Photo 14



Photo 15



Photo 16



Photo 17



Photo 18



Photo 19

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Photo 20



Photo 21



Photo 22



Photo 23



Photo 24



Photo 25

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Photo 26



Photo 27



Photo 28



Photo 29

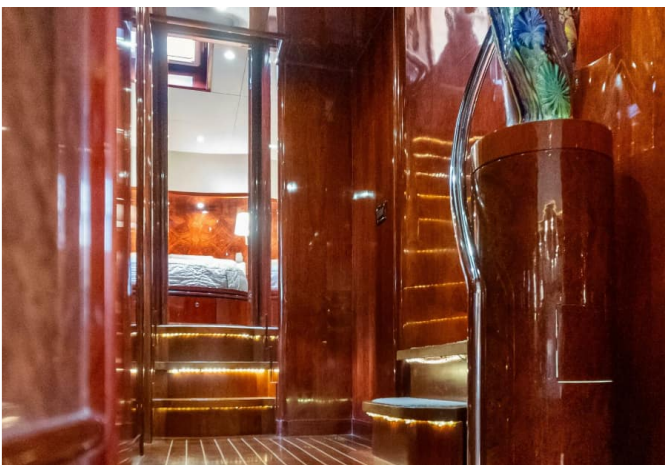


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Photo 31

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Photo 32



Photo 33



Photo 34



Photo 35

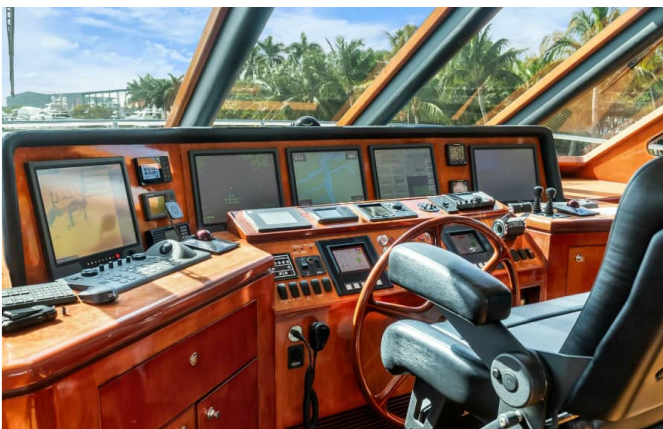


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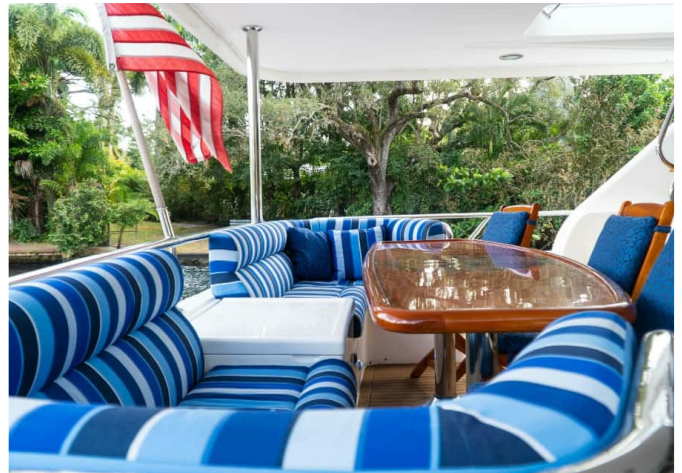


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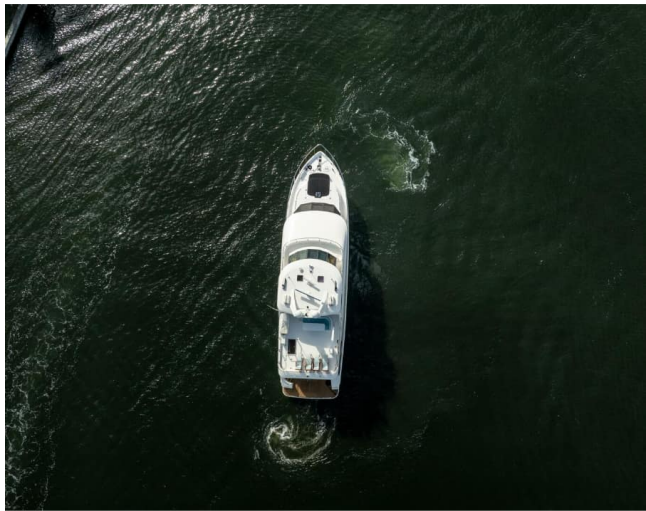


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