







www.santos.fr KITCHEN BLENDER SANTOSAFE® #37 New version NEW DESIGN PERFECT BLENDING MORE POWERFUL

Internationally patented models









KITCHEN BLENDER

SANTOS KNOW-HOW IN YOUR KITCHEN

The kitchen blender #37 is the ideal appliance for mixing, liquefying, grinding, crushing... to make all kinds of hot and cold preparations: gazpachos, soups, purées, creams...

It quickly crushes hard ingredients (ice cubes, lobster carcass...).

Ideal for restaurants, institutions, hospitals, child care centers, hotels and ice-cream shops.

Exclusive patent:

Santosafe® locking system

for bowl and cover. Hands free use.

In conformity with the professional

European Standards for a completely safe use.

2L (68 oz) or 4L (136 oz) bowls, stainless steel or transparent

(without bysphenol A) adaptable to the same base.

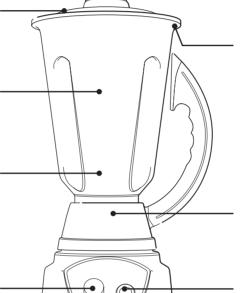
New blades, high resistance,

offering a high quality blending and a better vortex.

Knife assembly is ball bearings mounted.

On/Off rotary button. **Variable speed:** from 0 to 15 000 rpm

Handle to open and close Santosafe® locking system



Removable lid to add ingredients while blending (Ø 46 mm / 1.8")

New waterproof removable rubber seal equipped with a tab (easy opening of the cover).

Resists high temperatures and frequent cleaning.

Silent and durable coupling system kit for **intensive use**

New pulse: 18000 rpm

New powerful and reliable commercial motor. Excellent energy efficiency.

Painted aluminium base

A COMPLETE RANGE OF BOWLS FOR ALL USES



CHOOSE YOUR BOWL



SANTOSAFE® #37







QUALITY BLENDER

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Powerful and efficient

- Powerful commercial motor, very silent.
- New blades, highly resistant, for a maximum efficiency on all kinds of preparations (liquids and solids).
- Speed variation from 0 to 15000 rpm and pulse: 18000 rpm.

Safe

- Exclusive patent: Santosafe® locking system for bowl and cover. The motor stops when opening the locking system.
- 2L (68 oz) or 4L (136 oz) bowls, stainless steel or transparent (without bysphenol A)
- Removable lid to safely add ingredients while blending

Easy to use

- Hands free use thanks to the locking system for bowl and cover.
- Possibility to add ingredients while blending thanks to the filler cap on the cover.
- Easy cleaning: removable bowl, blade, cover and cover seal.

Choose the speed according to your preparations Orpm Speed 15000 rpm Agitating Mashing Whipping Mixing Grinding Liquefying Liquefying

TECHNICAL SPECIFICATIONS



Motor

Single phase: 220-240 V - 50/60 Hz - CE

Max input power : I 550W Max output power : I 200W

Speed: from 0 to 18000 rpm (50 Hz/60 Hz)



APPLIANCE D: 303 mm (12") W: 220 mm (8.6") H: 566 mm (22")



SHIPPING BOX (BASE) D: 390 mm (15.4") W: 275 mm (10.8") H: 650 mm (25.6")



SHIPPING BOX (BOWL)
D: 240 mm (9.4")
W: 360 mm (14.2")
H: 220 mm (8.6")

Weight

Net: 11 kg (24 lbs) Shipping: 13 kg (28.5 lbs)

SAFETY, STANDARDS, HYGIENE

In accordance with the following regulations

- Machinery directive 2006/42/EC
- Electromagnetic compatibility 2004/108/EC
- "Low voltage" Directive 2006/95/EC
- RoHS directive 2002/95/EC
- Regulation 1935/2004/EC (contact with food)
- EN 12852 + A1: 2010 Food processors and blenders, safety and hygiene requirements

Harmonized European standards

EN ISO 12100 - 1 and 2: 2004 EN 60204-1: 2006

CE (Europe)

Electrical safety

- All mechanical parts are ground connected.
- Appliances are 100% tested after assembly.

Thermal safety

Motor protected by internal thermal detector

Acoustic safety

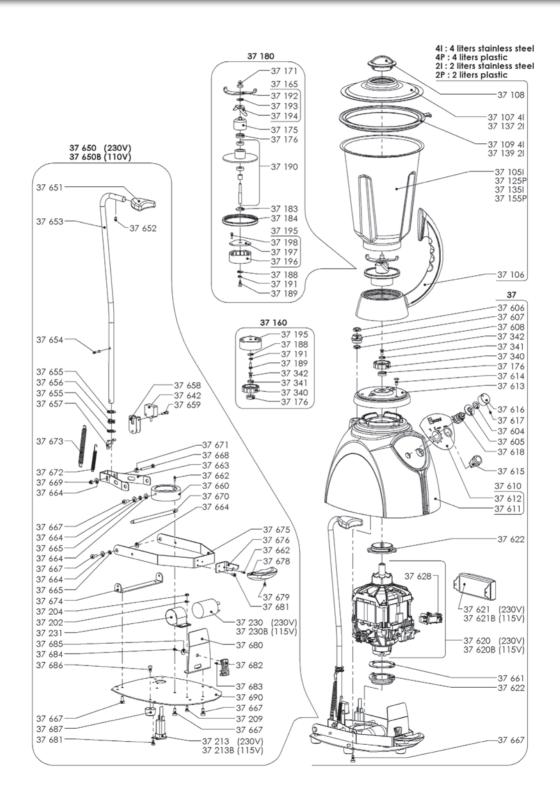
Silent and powerful motor

Hygiene

All removable parts can be put in a dishwasher or easily cleaned with hot soapy water.



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