

















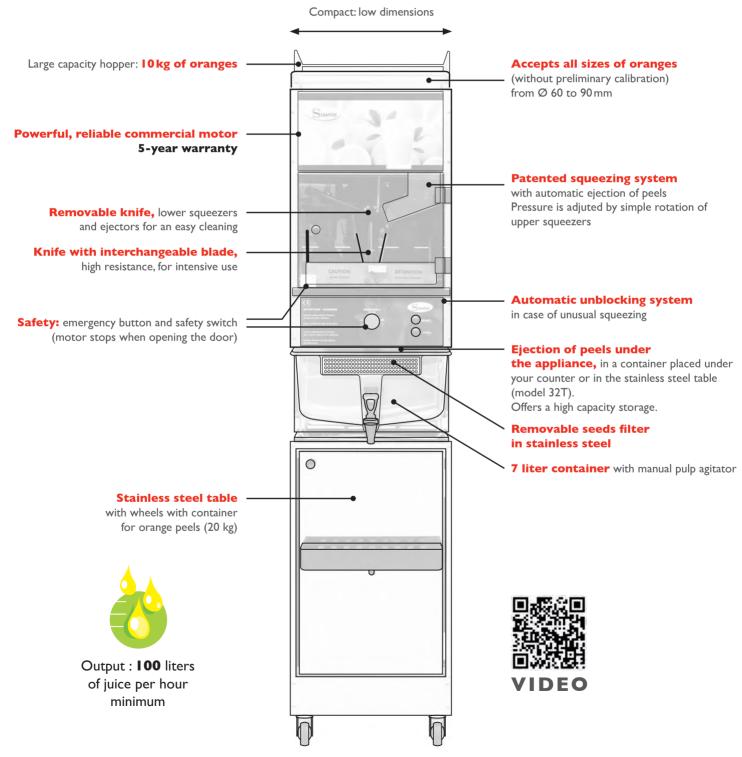
AUTOMATIC ORANGE

SANTOS: MORE THAN 25 YEARS EXPERIENCE IN THE AUTOMATIC ORANGE JUICER

Santos manufactures automatic orange juicers since 1988 and has improved its know-how year after year to give you the best quality orange juice.

Ideal for juice bars, fast food chains, hotels...

It fits everywhere thanks to its modularity: version with table (32 T) or in-counter version (32 Bac).



JUICER # 32







IDEAL FOR JUICE BARS!

www.santos.f

Quality

Reliable product in stainless steel, equipped with a powerful professional asynchronous motor (5-year warranty)
Designed to be used continuously for hours.

High quality juice: exclusive squeezing system, high precision. It gives you a high quality juice with no bitterness: no contact between the juice and the peel.

Performance

Very high output: squeezes 20 oranges per minute (1 200 oranges/hour).

High ratio: thanks to its patented squeezing system, this aplliance will give you a maximum extraction of juice.

Automatic unblocking system in case of unusual squeezing.

Simplicity

Easy to use: this appliance automatically cuts, squeezes and ejects oranges.

Accepts all sizes of oranges from 60 to 90 mm diameter without preliminary calibration.

A special adaptor for small oranges (40 to $70\,\mathrm{mm}$ diameter) is available on demand.

Security et hygiene

Safety: emergency button and safety switch (the motor stops when opening the door)

Product all in stainless steel: reference material in terms of hygiene for a professional use.

Easy cleaning thanks to the sprayer delivered with the appliance and the various removable parts (knife, lower squeezers and ejectors).





Delivered with a water sprayer (51) for an easy cleaning of the appliance

Santos, the professional art of juicing since 1954



CHOOSE THE VERSION YOU NEED



MODEL # 32 BAC

In-counter version: ejection of peels under your counter (cut-out drawing deliveredwith the appliance)

Delivered with a drip tray and a juice container (for all needs)



MODEL # 32 T

Version with stainless steel table: ejection of peels in a container placed in the table.

Delivered with a drip tray and a juice container (for all needs) and a stainless steel table



AUTOMATIC ORANGE JUICER #32

TECHNICAL SPECIFICATIONS



Motor

Single phase: 100-120 V - 50/60 Hz - 650W - CE 220-240 V - 50/60 Hz - 600 W CE

Speed: I 500 rpm (50 Hz) I 800 rpm (60 Hz)

Model 32 Bac



W:410mm (16") D: 620 mm (24") H: 1020 mm (40") Weight: 63 kg (138 lbs)



W:410mm (16") D: 190 mm (7.5") H:210mm (8") Weight: 2.5 kg (5.5 lbs)



N°32 Bac shipping box W: 520 mm (20.5") D: 670 mm (26") H: 1170 mm (46") Weight:73 kg (160 lbs)

Model 32 T



W:410mm (16") D: 620 mm (24") H: 1020 mm (40") Weight: 63 kg (138 lbs)



W:410mm (16") D: 190 mm (7.5") H:210mm (8") Weight: 2.5 kg (5.5 lbs)



W:410mm (16") D:770 mm (30") H: 790 mm (31") Weight: 21kg (46 lbs)



N°32 bac shipping box W:520 mm (20.5") D: 670 mm (26") H: 1170 mm (46") Weight: 73 kg (160 lbs)



Table shipping box W:540 mm (21") D: 845 mm (33") H:730 mm (29") Weight: 25 kg (55 lbs)

SAFETY, STANDARDS, HYGIENE

In accordance with the following regulations

Machinery regulation 2006/42/EC Electromagnetic compatibility 2004/108/EC "Low voltage" Regulation 2006/95/EC RoHS regulation 2002/95/EC Regulation 1935/2004/EC (contact with food)

Electrical safety

On/off switch detects overloading and no voltage. All mechanical parts are ground connected. Appliances are 100% tested after assembly.

Acoustic safety

Silent asynchronous motor.

Harmonized European standards

EN ISO 12100 - 1 and 2: 2004 EN 60204-1: 2006 EN 60335-2-64: 2004 Commercial electric kitchen machines CE (European standards)

Thermal safety

Motor protected by internal thermal detector and overload protector

Hygiene

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

The exploded view of the automatic orange juicer #32 is available on our website: www.santos.fr

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