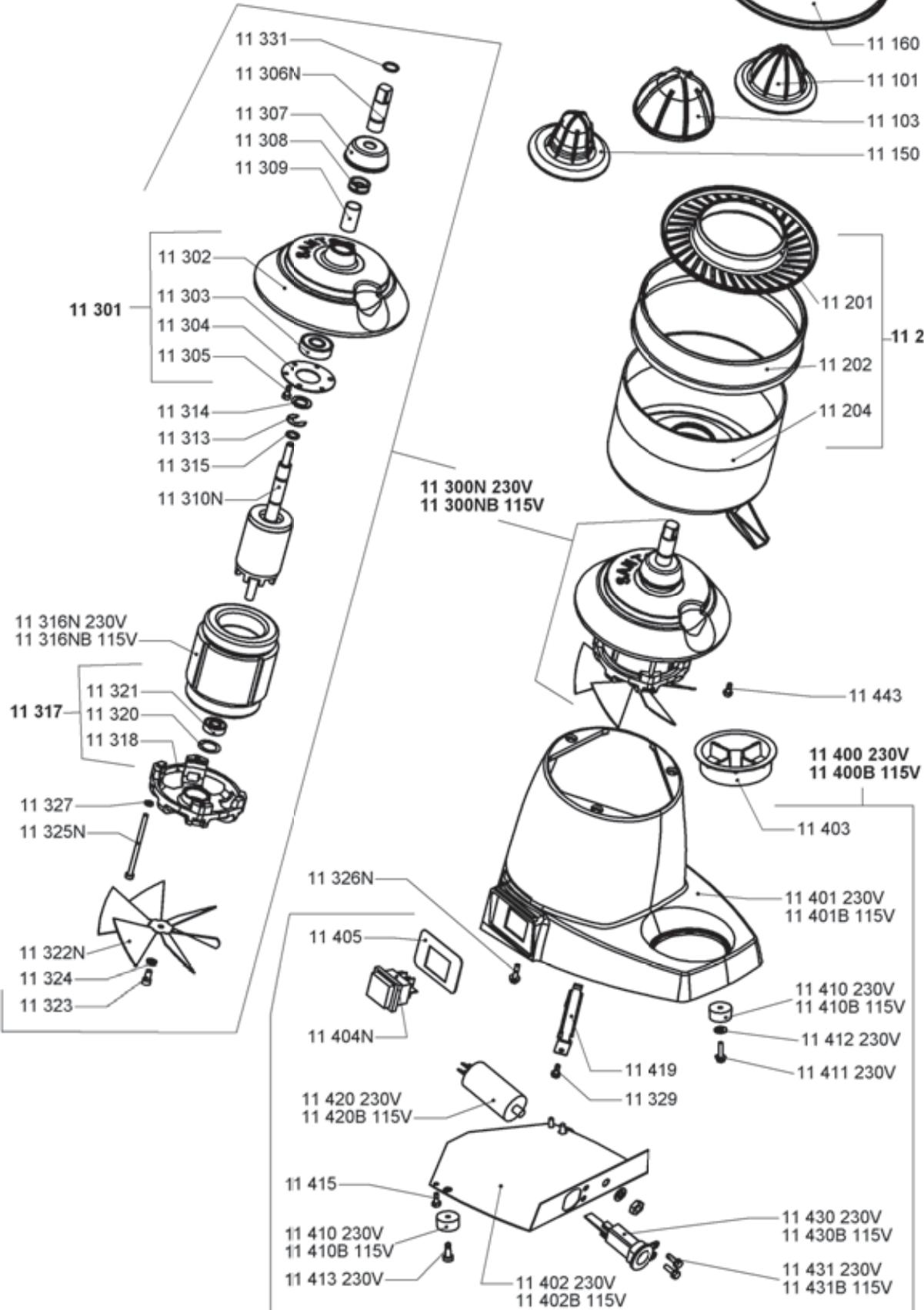




## "Classic" Citrus Juicer # 11



www.santos.fr



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Internationally Patented Models

## "Classic" Citrus Juicer # 11

The genuine commercial citrus juicer since 1954  
For all citrus fruits: limes, lemons, oranges, grapefruits.  
Ideal for hotels, bars, restaurants.



# "Classic"

Since 1954



The real commercial juicer, built to last, with a heavy duty and quiet asynchronous motor, for use everywhere you need a fresh squeezed citrus juice: Juice Bars, Health Food Stores, Hotels, Bars, Restaurants, Cafeterias, Ice Cream shops, Institutions, Hospitals and even...at Home.

**High output :** just cut your citrus half and press. You will extract easily from 20 to 40 litres per hour (5 to 10 gallons).

Removable bowl yellow or black.

Unbreakable - food material (NSF approved).

Chromed or painted (yellow or grey) motor base.

Inclined body for better output



3 removable squeezers (cones) for :

- ✓ Limes
- ✓ Lemons and oranges
- ✓ Grapefruits



and a cover

Wide spout accepting all types of glasses.

Height of the spout : ✓ 125 mm (5")

Heavy duty and quiet asynchronous motor. High speed.

Removable polycarbonate drip tray.



\* # II C Chromed



\* # II Yellow



\* # II Grey

# Juicer # II

Easy to use - Easy to clean - Completely safe



[www.santos.fr](http://www.santos.fr)

The unique juicer that you can clean quickly and easily :  
just wash the main different parts of the top.

All are easily removed from the base in a simple movement.  
(NSF approved)



## Technical specifications

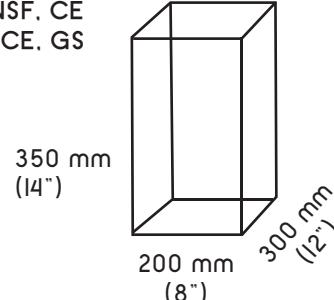


**Motor**  
Single phase 100-120V - 50/60 Hz - 155 W - NSF, CE  
220-240V - 50/60 Hz - 130 W - CE, GS  
Speed 1500 rpm (50 Hz)  
1800 rpm (60 Hz)

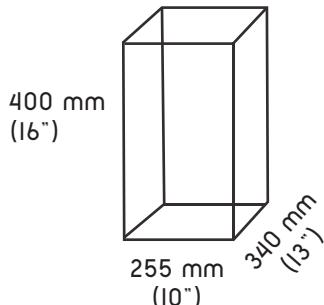


**Weight**  
Net Packed 5 Kg (11 lbs)  
5.6 Kg (12 lbs)

### Appliance :



### Shipping box :



## 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)

- Harmonized European standards  
NF EN 12100-1 and 2 : 2004  
NF EN 60204-1 : 2006  
NF EN 60 335-2-64 : 2004
- CE European standards, GS (Germany) controlled by LNE laboratory, NSF (USA)

### Electrical safety

- On/Off interlock switch is waterproof
- All mechanical parts are ground (earth) connected
- All equipment is 100% tested at the end of assembly (special electrical testing bay)

### Thermal safety

Motor protected by internal thermal detector

### Acoustic safety

The asynchronous motor with direct drive is particularly silent

### Hygiene

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

