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JUICE EXTRACTOR Model # 28 & # 68

USER AND MAINTENANCE MANUAL

IMPORTANT: documents included in this manual to be kept:

- **"EC" COMPLIANCE DECLARATION**
- **WARRANTY CERTIFICATE**

Translation of the original version



Model # 28



Model # 68

Coffee grinders - Fruit juicers - Mixers - Blenders - Drinks dispensers - Planetary mixers - Kneaders - Cheese graters - Ice crushers - Mincers - Vegetable slicers – Dough mixer
Moulins à café - Presse-fruits - Mixers - Blenders - Distributeurs de boissons - Batteurs mélangeurs - Pétrin - Râpes à fromage - Broyeurs à glaçons - Hache-viande - Coupe-légumes

MODELES DEPOSES FRANCE ET INTERNATIONAL
INTERNATIONALLY PATENTED MODELS

ENG

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"EC / EU" COMPLIANCE DECLARATION

THE MANUFACTURER:

SANTOS SAS - 140-150, Av. Roger SALENGRO 69120 VAULX-EN-VELIN (LYON) FRANCE

declares that the appliance intended for the professional market described below:

Description: **Juice extractor**
Type number: **28, 68**

complies with:

- the statutory provisions defined in appendix 1 of the European "machines" directive **n°2006/42/EC** and the national legislation transposing it
- the statutory provisions of the following European directives and regulations:
  - N° 2014/35/EU (Low voltage directive)
  - N° 2014/30/EU (EMC directive)
  - N° 2011/65/EU (RoHS directive)
  - N° 2012/19/EU (WEEE directive)
  - N° 1935/2004/EC (regulation) relating to materials and articles intended to come into contact with foodstuffs
  - N° 10/2011/EU (regulation) plastic materials and articles intended to come into contact with food

Harmonised European standards used to give presumption of conformity with the essential requirements of the above-mentioned directives:

- NF EN 12547: 2014, Machines for food products – Juice extractor - Safety and hygiene requirements.
  This European standard is a type-C standard as defined in EN ISO 12100. When the provisions of this type-C standard differ from those stated in the type-A or B standards, the provisions of the type-C standard override the provisions of the other standards. This standard provides the means to comply with the requirements of the "machines" directive n°2006/42/CE, (see appendix ZA)
- NF EN 1678+A1: 2010, Food processing machinery – Vegetable cutting machines - Safety and hygiene requirements.
- EN ISO 12100 : 2010, Safety of machinery - General principles for design
- NF EN 60204-1: 2018, Safety of machinery - Electrical equipment of machines-General requirements
- NF EN 1672-2: 2020, Food processing machinery – Basic concepts – Hygiene requirements
- NF EN 60335-1: 2013, Household and similar electrical appliances. Safety.
- NF EN 60335-2-64: 2004, Particular requirements for commercial electric kitchen machines

Drawn up in VAULX-EN-VELIN on: **01/09/2022**
Signatory's position: **CHIEF EXECUTIVE OFFICER**
Signatory's name: **Aurélien FOUQUET**

Signature:



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IMPORTANT SAFEGUARDS

When using, cleaning or maintaining the machine, always follow these instructions:

Read all instructions

Note: You will find it easier to understand the next few paragraphs if you refer to the diagrams at the end of this manual.

INSTALLATION AND HANDLING

CAREFUL: For all handling operations including unpacking the machine, the cover clamping handle (1) must not be used for holding or lifting the appliance.

The machine can be handled by a single person. It is recommended that the appliance be placed on a table or worktop for more comfortable use, so that the juice outlet spout and the On **(11)** and Off **(12)** buttons are in front of you (recommended height: 90 cm, to be adapted as required for the user).
Warning : Take care of a possible slippery floor adjacent to the appliance.

During cleaning and installation, handle the basket assembly (**5**) carefully so as not to put it out of shape thus preventing the machine from working properly.

IMPROPER USE

1. Do not place food in the channel and press with the plunger before you have started the machine.
2. The appliance is not designed for handling frozen foods.
3. Remove stones from fruit before processing it in the machine (e.g.: mangoes, apricots, peaches). Do not let the stones go into the machine.
4. The machine must not be left to operate without supervision.
5. Neither a hose nor a pressure hose should be used for cleaning.
6. Do not use abrasive sponge for cleaning the basket
7. The appliance must not be used on any surface which has a slope of more than 10° relative to horizontal. The machine's 4 feet must always be resting on that surface. The machine's motor spindle must always be vertical relative to that surface.
8. Never plunge the base in water or any other liquid for reasons of protection against risks of electrocution.
9. The appliance must be unplugged before any intervention on it: cleaning, general care, maintenance.
10. Use of spare parts other than certified original SANTOS parts is prohibited.

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11. Do not use the appliance if the power supply cord is damaged. It must be replaced by either a SANTOS approved dealer or a person with similar qualifications to avoid any danger.
12. Never connect several appliances to the same power socket.
13. Never use the appliance outdoors.
14. Never place the appliance close to or on a source of heat.
15. This appliance is a professional machine designed exclusively for professional use. It is not designed for household use.
16. This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety. Supervise children to ensure they do not play with the appliance.
17. This appliance is intended for use in communal areas, e.g. in the kitchens of restaurants, canteens, hospitals and artisan trades such as bakeries, butcher's shops, etc., but not for continuous mass production of food.

ELECTRICAL CONNECTION:

The appliance is available in with a choice of two voltages for the power supply

- 220-240V 50/60 Hz single phase
- 100V 50 Hz - 120V 60 Hz single phase

Line protection: the appliance should be connected to a standard 2-pole + earth electric socket. The installation should be fitted with an RCD and a fuse rated at 16A. **The appliance must be earthed**



An equipotentiality terminal provided to maintain various parts of an installation at the same potential is available under the appliance.

CARE:



- Before connecting the machine, check that the mains electrical voltage is the same as the voltage for your appliance. Its value is shown:
  - ➢ either on the identification plate under or behind the machine.
  - ➢ or on the identification plate on the last page of this manual.

- If the power cable (**10**) is damaged, it should be replaced by a SANTOS approved dealer, SANTOS or a person with similar qualifications to avoid any danger.
- The plug must remain easily accessible while the appliance is in use.

USING FOR THE 1st TIME:

1. Remove the plunger (**3**).
2. ***Model # 28***: Rotate the clamping handle (**1**) by one half turn to release the cover (**2**), Fig.2.
   Model # 68: Rotate the clamping handle (**1**) by one quarter turn to release the cover (**2**), Fig.2.
3. To be able to remove the cover, turn then lift the cover **(2)**, Fig.3

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4. ***Model # 28***: Using the basket locking spanner (**18**), unscrew the basket fixing screw (**15**) completely, while holding the basket immobile with the other hand. Fig.4
5. Raise the bowl (**4**). The basket (**5**) should come out of its seating. Fig.5
6. Remove the basket assembly (**5**) and wash in clean water.
7. Wash all the elements in contact with food in soapy water: the plunger (**3**), the cover (**2**), the bowl (**4**) and the pulp container (**6**). Fig.6

Installing the product discharge channel

1. Place the discharge channel (**16**) on the bowl (**4**).

Insert and screw tight the 2 screws (**17**) on the bowl pins (**4**). Fig.7

RECYCLING THE PRODUCT AT THE END OF ITS SERVICE LIFE



This equipment is marked with the selective sorting symbol relating to wastes from electrical and electronic equipment. It signifies that this product should be taken over by a selective collection system conforming to the Guideline 2012/19/UE (WEEE) – part Professional Equipment – so that it can be either recycled or dismantled in order to reduce any impact on the environment.

For more information, please contact your Retailer or the SANTOS.

For eliminating or recycling components of equipment, please contact a specialized company or contact SANTOS.

The electronic products not undergoing a selective sorting are potentially dangerous for the environment.

The damaging materials should be eliminated or recycled according to the regulations in force.

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JUICE EXTRACTOR model # 28 & # 68

- Robust and very well-constructed (components made of cast aluminum, engineered plastic and 18/10 stainless steel plate), this juice extractor is particularly suitable for extracting juice and making coulis and sauce juices from fruits or vegetables used by the professionals in:
  Restaurants, Pizzerias, Snack Bars, Fast Food Outlets, Special Theme Restaurants, etc.

- It has a powerful motor which drives a **centrifugation basket**.

- **Centrifugation basket:** The active, filtering part of the basket is made of stainless steel.

- 18/10 press-drawn stainless steel **bowl** with stainless steel spout for collecting and funneling the product juices**.**

USING THE APPLIANCE

USING:

Assembly and preparation:

1. **Fit the bowl (4)** on the bowl centering device **(7)** making sure that the juice run-off spout is located in the indent provided for that purpose in the bowl centering device **(7)** Fig.8
2. ***Model # 28*: Place the basket assembly** (**5**) in the bowl (**4**), making sure it is correctly located on the motor shaft (**8**). The drive pin (**19**) needs to be in the grooves in the basket assembly (**5**). Fig.11
   Model #°68*:* Place the bowl (**4**) on the appliance. Hold the basket using 2 fingers and fit it on to the motor shaft **(8**). Fig.9 and Fig.10
3. ***Model # 28*: Using the spanner (18)** insert the basket locking screw (**15**) and screw it tight. During this operation, the basket shifts downwards a few millimeters. During the locking operation the basket can be held with one hand.
4. **Place the cover** (**2**) on the bowl (**4**), turn the cover to engage the 2 lugs in the catches on the locking rods. Fig.12
5. ***Model # 28*: Rotate the clamping handle (1) by one half turn** to block and lock the cover in place **(2),** Fig.2
   Model #°68: Rotate the clamping handle (**1**) **by one quarter turn** to block and lock the cover in place (**2**). Fig.2
6. **Place the fruit plunger (3)** in the cover feed channel **(2** Fig.13
7. **Position the pulp container (6)** correctly relative to the outlet of the discharge channel **(16).**
8. **Connect the supply cord plug (10)** to your mains supply socket. Fig.14
9. **Withdraw the fruit plunger (3)** from the cover feed channel **(2).**

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Using:

1. **Start the machine** by operating the On button **(11).**
2. **Place the recipient** under the bowl spout **(4)**
3. **Introduce the fruits or vegetables** into the cover feed channel **(2)** and push them onto the rotating grater with the fruit plunger **(3).**
4. Continue this operation until the juice recipient is full or all the fruit and vegetables to be processed have been used. Also keep an eye on the level of pulp in the pulp container (**6**).

HOW TO STOP THE MACHINE

The appliance is stopped:

1. by pushing the Off button (**12**),
2. or by turning the clamping handle (**1**) from the front to the back.
3. or by unplugging the mains cord plug (**10**)

Cleaning:



Handle the basket assembly (5) carefully so as not to put it out of shape thus preventing the machine from working properly.

To clean the basket assembly (**5**), it is recommended to use the brush (**26**) supplied with the machine, for proper cleaning of filter sieve holes and the grater teeth (24). Fig. 17. Do not use abrasive sponge for cleaning the basket.

Cleaning will be easier if you do not wait for the food remains to dry in the bowl, basket and cover.

Precautions and risks:



During preparation, **the level in the pulp container** (**6**) should be monitored to prevent the cover pulp outlet (**2**) from clogging. Such clogging could result in an imbalance in the basket assembly (**5**) and thus a risk of damaging the machine.
The quantity of products to be processed before reaching the maximum filling level in the container (**6**) varies according to the products being processed.

If during preparation an imbalance should occur well before the pulp container is full, it is sometimes appropriate to continue adding food for the imbalance to be cleared.
But if the imbalance continues, the machine must be stopped and the basket assembly (**5**) cleaned. Certain products are liable to clog or block the sieve holes, in which case the basket assembly (**5**) should be cleaned more frequently.

SAFETY / MAINTENANCE

COVER AND BOWL PRESENCE SAFETY DEVICE:

For the juice extractor to be able to start, the cover (**2**) and the bowl (**4**) must be centered in position on the bowl centering device (**7**) and held by the clamping handle (**1**).
Putting the clamping handle in the vertical position (up) without the bowl or without the cover means that the machine cannot be started.

MOTOR OVERLOAD SAFETY FEATURE:

Models 220-240V 50/60Hz
Should the motor become blocked (foreign body, object that is too hard, too much pressure with the fruit plunger on the products being processed), the **circuit breaker (14)** located under the appliance triggers and cuts off the power supply to the motor. Fig.15
Correct the fault, reset the circuit breaker and re-start the machine.

If the problem persists, switch off the power supply to the machine (unplug the cord from the mains socket (**10**)) and call in the maintenance service or contact a SANTOS approved dealer.

Models 110-120V 50/60Hz
Should the motor become blocked (foreign body, object that is too hard, too much pressure with the fruit plunger on the products being processed), the **motor overheating safety feature** triggers and switches off the motor (see overheating safety feature).

MOTOR OVERHEATING SAFETY FEATURE:

Models 110-120V 50/60Hz only
In the event of the motor overheating, the appliance stops automatically.
The safety feature has an automatic reset, so wait for the motor to cool (15 to 30 minutes), before restarting the machine.

If the problem persists, switch off the power supply to the machine (unplug the cord from the mains socket (**10**)) and call in the maintenance service or contact a SANTOS approved dealer.

SAFE ACCESS TO THE TOOLS:

The juice extractor can only be started if the cover and bowl are positioned correctly on the bowl centering device (**7**) and the clamping handle (**1**) is locked.

Releasing the clamping handle (**1**) results in the machine stopping and the immobilization of the rotating elements in less than 3 seconds.
Re-starting the juice extractor requires specific operation of the On switch (**11**) again.
A cut in the mains power supply makes the machine stop.