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BRUSHLESS BLENDER N°62

USER AND MAINTENANCE MANUAL

IMPORTANT: documents included in this manual to be kept:

- **"CE" COMPLIANCE DECLARATION**
- **WARRANTY CERTIFICATE**

Translation of the original version



Read the instructions for use before unpacking the appliance.

Coffee grinders - Fruit squeezers - Mixers - Blenders - Drinks dispensers - Mixer beaters - Dough mixer - Cheese graters - Ice crushers - Mincers - Vegetable cutters

INTERNATIONALLY PATENTED MODELS

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"CE/UE" 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: **BRUSHLESS BLENDER**
Type number: **62**

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 12852+A1: 2010,** Food processing machinery – **Food preparation equipment and blenders** - 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 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, Safety of household and similar electrical appliances
- NF EN 60335-2-64: 2004 Part 2-64, Particular requirements for commercial electric kitchen machines.

Drawn up in VAULX-EN-VELIN on: **01/04/2022**
Signatory's position: **CHIEF EXECUTIVE OFFICER**
Signatory's name: **Aurélien FOUQUET**

Signature:



SAFETY RULES

At the time of use, maintenance or scrapping of the appliance, always ensure that the following elementary precautions are adhered to.

Read the explanatory instructions in full

Keep this user manual

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

DO NOT:



1. Use this appliance to process anything other than foodstuffs.
2. Pass the pits through the appliance. Remove the pits from fruits before passing them in the appliance (e.g. mangos, apricots, peaches).
3. Use the appliance without first correctly installing the jar (**1**) fitted with its lid (**2**) on the motor base (**3**).
4. Operate the appliance without any food in the jar.
5. Fill the jar beyond the maximum capacity corresponding to the amount marked on the side: 1.4 liters. The maximum capacity must be reduced for thick mixtures.
6. The base (**6**) must not be immersed in water.
7. Plunge the base in water or any other liquid for reasons of protection against risks of electrocution.
8. use the unit with a damaged power cord. it must be replaced by an authorized dealer or by SANTOS company, or by similarly qualified persons in order to avoid a hazard.
9. The appliance must be unplugged before any intervention on it: cleaning, general care, maintenance.
10. Use a hose nor a pressure hose for cleaning: this is forbidden
11. Use an abrasive sponge to clean the plastic jar (**1**).
12. Insert or store kitchen utensils in the jar.
13. Operate the appliance if the jar or a blade is chipped, cracked or broken. Never use a jar if there is any play with respect to the blade.
14. It is forbidden to operate the appliance on a surface with a slope in excess of 10° relative to the horizontal plane. All 4 feet of the appliance must always be resting on this surface. The appliance motor shaft must always be vertical relative to the surface on which it is placed.
15. Use of spare parts other than certified original SANTOS parts is prohibited
16. Turn the On/Off switch (**4**) to "**0**" when the appliance is not operating.
17. Connect several appliances to the same power socket.
18. Use the appliance outdoors.
19. Never place the appliance close to or on a source of heat.
20. This appliance is a professional machine designed exclusively for professional use. It is not designed for household use.
21. 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.

22. 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's power supply is available in two single-phase voltages:
  - 110-120 V 50/60 Hz:
  - 220-240 V 50/60 Hz:

Note: This appliance can operate at both 50Hz and 60Hz without any adjustments.
Line protection: the appliance must be connected to a standard 2 pole + ground socket.
The set-up must be fitted with a differential circuit breaker and a 16A fuse. **Grounding of the appliance is compulsory**.

TAKE CARE:



Before connecting the appliance, 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 the appliance.
- or on the identification plate on the last page of this manual.



TAKE CARE: **Check** that the on / off switch (**4**) is in **position "0-Off"** before plugging the power cord in to the mains power socket.

1st TIME USE

Thoroughly clean all parts in contact with the food. jar (**1**) lid (**2**).

See the "cleaning" chapter.

RECYCLING THE PRODUCT AT THE END OF ITS SERVICE LIFE



This appliance is marked with the symbol of the selective waste sorting system relating to waste electrical and electronic equipment. This means that the product must be disposed of via a selective waste sorting system in accordance with directive 2012/19/EU (DEEE) – Professional Appliances section – so that it can be either recycled or dismantled in order to reduce any impact on the environment.

For further information you can contact your dealer or SANTOS.

For the disposal or recycling of the appliance components, please refer to a specialist company or contact SANTOS.

Electronic products not covered by a selective sorting system are potentially dangerous for the environment.

The packaging material should be disposed of or recycled in accordance with regulations in

force.

Table showing the proportions of materials making up the appliance (percentage weight)

Total steel	Total aluminum	Total plastic	Total copper	Miscellaneous materials*
31.1%	19.0%	33.2%	2.8%	13.8%

** Weight of miscellaneous materials, e.g. : switches, electronic boards, capacitors, electric cables, etc*

DESCRIPTION OF THE APPLIANCE

- Appliance n° 62 is a professional appliance designed exclusively for professional use. It is not designed for household use.
- Appliance n° 62 is made for the preparation of cocktails, smoothies and all types of preparation based on crushed ice and blended fruit which may be produced in bars, cafés, hotels or restaurants.
- The appliance consists of a blender jar, a motor base fitted with an On/Off switch, an electronic module, a control panel and a sound-proofing hood.
- Some thirty recipes show how to prepare most of the desired preparations.
- The appliance has a USB Host connection allowing 6 custom recipes to be updated, along with the appliance's Firmware.

INSTALLATION AND HANDLING

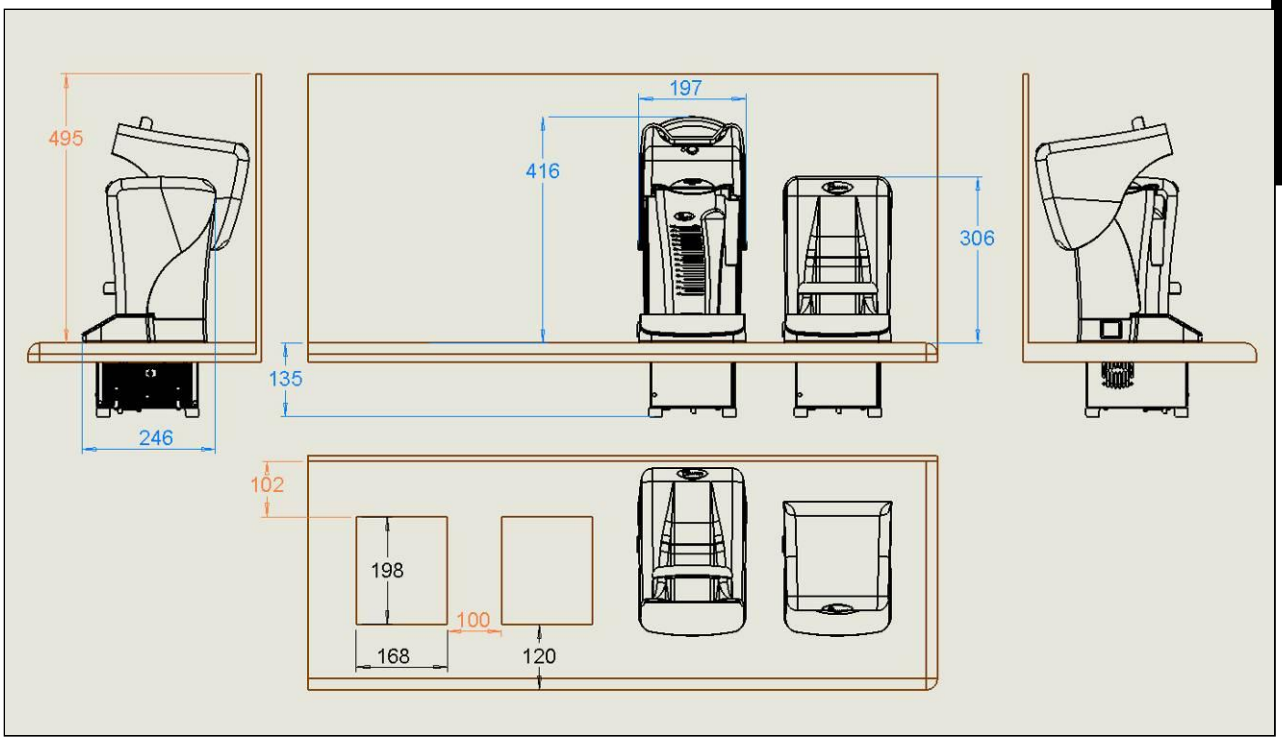
Check that the power outlet plug is always easily accessible whatever the installation mode (counter version or enclosed version)

Installation on a counter

The appliance can be handled by a single person. For ease of use, it is recommended that the appliance is placed on a table or work surface so as to have the control panel in front of you (recommended height: 90 cm, to be adapted as required for the user).

Installation when built into the countertop

Before cutting out the countertop, check the following points in order to be sure that the appliance will be perfectly usable once built-in:



Make sure there is sufficient clearance (behind, above, below) for proper installation and operation of the appliance.

The cut-out in the countertop represents a rectangle measuring **168mm x 198mm**.

- Make sure there is a minimum clearance of 135mm beneath the countertop
- The free space above must measure at least 495mm
- The minimum clearance to the rear must be 102mm (distance between the cut-out and the wall)
- The minimum clearance sideways must be 30mm

Multiple cut-outs.

It is recommended to leave a distance of 100mm between 2 cut-outs.

Adapting the appliance to use it as a built-in version.

- Disconnect the appliance from the mains.
- Remove the jar (**1**) and hood lid (**8**)
- Tip the appliance backwards
- Using a Torx screwdriver, remove the 3 screws located between the metal casing and motor surround (**6**).
- Remove the motor surround (**6**)

USING THE APPLIANCE

CONTROL PANEL DESCRIPTION

The control panel (**5)** is made up of:

- a graphic screen (**22**),
- 6 "recipe" keys (**23**) including one P for "pulse".

Each key corresponds to a predefined recipe.

USE

Note: the appliance will not start unless the hood lid (**8**) is closed.

Starting up

1. Power up the appliance by putting the On/Off switch (**4**) to **position 1.**
2. Put soft foods in the jar (**1**) first followed by the harder ones, with ice cubes last of all. Using pieces of food of even size make the recipe easier to carry out.
3. Put the lid (**2)** on the jar and check it is correctly positioned.
4. Make sure the motor is turned off, then install the jar on the jar mat (**9**).
5. Close the sound-proofing hood by lowering the lid (**8**). The LCD screen should show: "**READY"**
6. Press one of the 6 keys (**23**) to start the cycle for the corresponding recipe.
7. The lamp for the key activated will remain lit while the cycle is in progress.
8. Wait for the cycle to end.





Stopping the appliance:

The appliance will stop either:

- Automatically at the end of the cycle
- Or by manual intervention, by pressing one of the 6 keys on the control panel or by putting the switch to (0)



Note: opening the sound-proofing hood will trigger the "pause" mode. The motor will stop. When the sound-proofing hood is closed again, the cycle starts up again from where it stopped, unless the hood remains open for more than 30 seconds.

Cycle counter

The stop function has a partial cycle counter which allows the number of recipes carried out over a given period to be counted:
This code: "**4 – 5 – 2"** is used to view the counter,

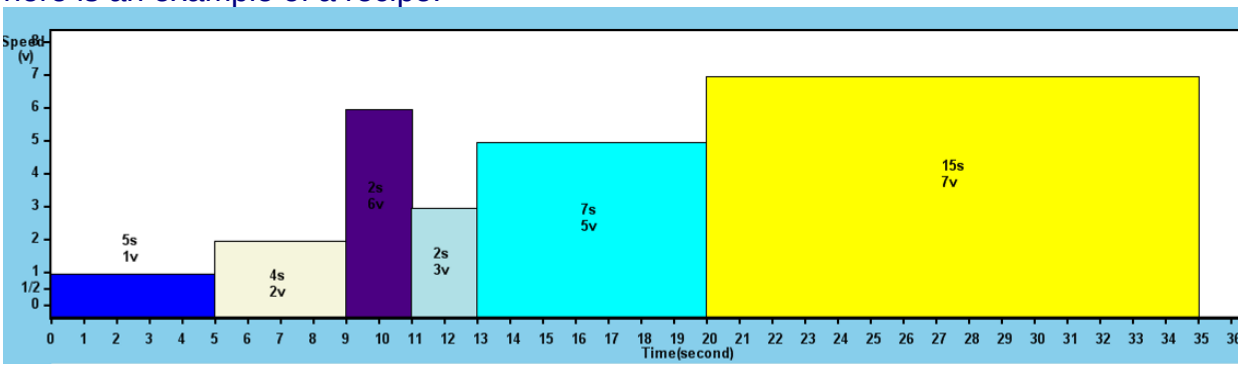
- Hit the 1 key to reset the counter to zero while viewing it.

PRE-RECORDED RECIPES

The appliance is delivered with 3 basic menus loaded as standard, each containing consisting of 6 recipes among the 30 recipes pre-recorded in the appliance.

- "Universal menu" which allows most recipes usually needed to be carried out
- "Coffee shop menu" which is more suited to coffee shops
- "Juice bar menu" which is more suited to juice bars.

Note: Each menu has 6 recipes. A recipe consists of several sequences (speed/time); here is an example of a recipe:



Selecting a pre-recorded menu

The menus are selected using the following key combinations:
"Universal menu" press the following keys in quick succession "**2 – 5 – 1**"
"Coffee shop menu" press the following keys in quick succession "**2 – 5 – 2**"
"Juice bar menu" press the following keys in quick succession "**2 – 5 – 3**
"Custom menu" press the following keys in quick succession "**2 – 5 – 4**"

Note: when the appliance is delivered, the "Custom menu" is empty. See the following section on how to enter parameters.

Custom menu

Your own menu can be created by assigning one of the 30 pre-recorded recipes to one of the 6 keys on the control panel.

How to assign a recipe to one of the control panel keys

Note: All 6 keys can be parameterized

For example: to assign recipe n°34 to key n°2



- Type in the following sequence:
  "**3 – 1 – P"**

- Select the key to be programmed
  Press key n°2



- Enter the code for the desired recipe (see the table of 30 pre-recorded recipes)
  Type code 34 on the keys



- Press key "**1"** to validate, or one of the other keys to cancel

Once the "custom menu" has been set up, the standard menus can be activated (using the appropriate code) without deleting the custom menu.

Use the code "**2 – 5 – 4"** to reactivate the "Custom menu".

CREATING CUSTOM RECIPES

Creating custom recipes

Your own recipes can be created by using a special program available from SANTOS and a simple USB key for transfer from computer to the appliance.
Note: No special casing is required.

CLEANING:

IMPORTANT:

- **In all cases, stop the appliance and unplug the power cable (10).**
- **The appliance must not be cleaned with a jet of water nor a high pressure spray**
- The motor unit (**3**) must not be immersed in water.
- Do not use an abrasive sponge to clean the jar (**1**), protection hood (**7**) and lid (**8)** nor the control panel (**5**).
- Do not hermetically close the jar when the appliance is stored away (remove the lid (**2**)).
- Take care when handling the blade; risk of cuts
- Do not tap the jar against any surface to unstick ingredients: use a flexible spatula instead

You are advised to clean the appliance as soon as you have finished using it.
It will be easier to clean if you do not allow the remaining scraps of food to dry.

The motor surround (**6)** can be cleaned using a soft, wet sponge.

Cleaning the jar:

Note: Although the jar and lid can be washed in a dishwasher, it is recommended not to do so in order to make them last longer.

1. Empty the contents out of the jar and rinse with running water to remove as must solid residue as possible.
2. Fill the jar with 600 ml warm water (40 to 45°C), add 2 drops of household washing up liquid, place the lid on the jar to close it and run the cleaning cycle, code "**1 – 4 – 2"** (30 seconds)
3. Rinse thoroughly with clean water.

Sanitizing the jar:

Use the following procedure in order to be sure it is perfectly sanitized.

1. Clean the jar and lid (see preceding chapter)
2. Fill the jar with 1 liter of sanitizing solution (8ml of sodium hypochlorite solution containing 2.6% active chlorine, and top up to 1 liter with cold water (20 to 30°Celcius))
3. Close the jar using its lid and run the cleaning cycle, code "**1 – 4 – 2**" (30 seconds)
4. Once the cycle has ended leave the solution to work for 2 minutes.
5. Rinse thoroughly with clean water.

HOOD SAFETY FEATURE



Note: the appliance will not start unless the hood lid (**8**) is closed.

Modifying the safety mode connected with the hood lid

"Pause" mode (by default)
While a cycle is running, opening the hood makes the motor stop but does not clear the key that is active. When the hood is closed again, the cycle resumes.
Note: the current cycle will be de-activated if the sound-proofing hood remains open for more than 30 seconds.



"Quick stop" mode
Opening the hood makes the motor stop and de-activates the key that was selected.

This code: "**4 – P – 1**" provides the means for switching from one mode to the other

MAINTENANCE

Prior to carrying out any intervention on the appliance, it must be disconnected from the mains without fail.

Spare parts:

This appliance requires no specific maintenance. The bearings are lubricated for life.
If any intervention is necessary to replace parts subject to wear, such as the bearing, blade, electrical or other components, please refer to the parts list (see the exploded view at the end of this manual).

Whenever ordering spare parts (see references in the exploded view at the end of this manual), please quote the following:

- **the type**
- **the appliance serial number and**
- **the electrical specifications** (**16**)

given under the appliance.

Prolonged periods of non-use:

There are no problems with this appliance in the event of prolonged periods of non-use. You are simply advised to clean it before use and check that the components of the appliance are in good condition (e.g. power cord, seals and other spare parts).