SANTOS SAS:
140-150 AVENUE ROGER SALENGRO
69120 VAULX-EN-VELIN (LYON) - FRANCE
TEL. 33 (0) 472 37 35 29 - FAX 33 (0) 478 26 58 21
E-Mail: santos@santos.fr www.santos.fr

COMPACT BRUSHLESS BLENDER no.66

OPERATING AND SERVICING MANUAL

IMPORTANT: documents included in this manual which must be kept:

- **"CE" DECLARATION OF CONFORMITY**
- **WARRANTY CERTIFICATE**

TRANSLATION OF THE ORIGINAL VERSION



Read the user manual before unpacking the appliance.

Coffee grinders - Fruit juicers - Mixers - Blenders - Drinks dispensers - Planetary mixers
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

INTERNATIONALLY PATENTED MODELS

EN

TABLE OF CONTENTS

"CE" DECLARATION OF CONFORMITY 3
SAFETY RULES 4
CONTRAINDICATIONS: 4
ELECTRICAL CONNECTION: 5
1st USE: 5
END-OF-LIFE PRODUCT RECYCLING: 5
DESCRIPTION OF THE APPLIANCE 6
INSTALLATION AND HANDLING: 6
Counter top installation 6
Recessed installation in the counter 6
USE OF THE APPLIANCE 7
DESCRIPTION OF THE CONTROL PANEL: 7
USE: 7
Switching on 7
Switching off the appliance 8
RECIPES: 8
STANDBY MODE: 8
CLEANING: 8
Cleaning the bowl: 8
Disinfecting the bowl: 9
LID SAFETY FEATURE: 9
Modification of the lid safety feature 9
SERVICING: 10
Spare parts: 10
Prolonged non-use: 11
Replacing the blade: 11
TROUBLESHOOTING GUIDE 12
The appliance will not start: 12
The blade does not turn: 12
Noise, vibrations, leaks around the blade of the bowl: 12
Problem with the recipes: 13
TECHNICAL FEATURES OF THE APPLIANCE 14
TECHNICAL SPECIFICATIONS (1) 14
Electrical diagram 220-240 V 50/60 Hz 15
Correlation table 16
CERTIFICAT DE GARANTIE 18
PLAQUE SIGNALETIQUE DE L'APPAREIL 18

EN

"CE" DECLARATION OF CONFORMITY

THE MANUFACTURER:

SANTOS SAS - 140-150, Av. Roger SALENGRO 69120 VAULX-EN-VELIN (LYON) FRANCE
Declares that the appliance to be launched on the professional market, hereinafter:

Name: **COMPACT BRUSHLESS BLENDER**
Type number: **66**

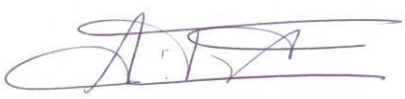
complies with:

- the regulations defined by appendix 1 of the EU "Machinery" Directive **No. 2006/42/EC** and with national implementing legislation.
- the regulations of the following European directives and regulations:
  - No. 2014/35/UE (Low Voltage Directive)
  - No. 2014/30/EU (EMC Directive)
  - No. 2011/65/EU (RoHS Directive)
  - No. 2012/19/EU (WEEE Directive)
  - No. 1935/2004/EC (Regulation) on materials and objects intended to come into contact with food
  - No. 10/2011/EC (Regulation) relating to plastic materials intended for food contact

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

- **NF EN 12852+A1: 2010**, Food processing machinery – **Food processors and blenders** – Requirements for safety and hygiene.
  This European Standard is a type C standard, as defined in EN ISO 12100. When provisions of this type C standard are different from those stated in type A or B standards, the provisions of the standard C types take precedence over the provisions of other standards. This standard provides the means to comply with the requirements of the "Machinery" Directive no. 2006/42/EC (see appendix ZA)
- NF EN ISO 12100: 2010, Safety of Machinery – General Principles for Design
- NF EN 60204-1+A1: 2009, Safety of machinery – Electrical equipment of machines – General requirements
- NF EN 1672-2: 2020, Food processing machinery – Basic concepts – Hygiene and cleanability requirements.
- NF EN 60335-1: 2013, Safety of household and similar electrical appliances
- NF EN 60335-2-64: 2004, Particular requirements for commercial electric kitchen machines.

Place: VAULX-EN-VELIN Date: **01/05/2021**
Signatory title: **CHAIRMAN AND CEO**
Name of signatory: **Aurélien FOUQUET**

Signature: 

EN

SAFETY RULES

When using, servicing or disposing of the appliance, always take care to follow these basic precautions.

Read the entire explanatory instructions

Keep this operating manual

Note: To facilitate understanding of the following paragraphs, please refer to the diagrams at the end of the manual

CONTRAINDICATIONS:



1. Do not use this appliance to process anything other than food.
2. Remove stones from fruit before placing them in the machine (e.g.: mangoes, apricots, peaches). Do not process fruit stones in the machine.
3. Do not use the appliance without properly positioning the bowl (**1**) with its lid (**2**) on the motor base (**3**).
4. Do not use the appliance without food in the bowl.
5. Do not fill the bowl beyond its maximum capacity corresponding to the value indicated on the side: 1.4 litres. Reduce the maximum capacity for thick mixtures.
6. The base (**6**) must not be immersed in water.
7. To protect against the risk of electrocution, do not immerse the base in water or any other liquid.
8. Do not use the appliance with a damaged power cord. It must be replaced either by an approved SANTOS dealer or the SANTOS company or by similarly qualified persons to avoid any hazards.
9. Unplug the appliance before any intervention on it: cleaning, servicing, maintenance.
10. Cleaning with a hose or pressure cleaner is not allowed.
11. Do not use an abrasive sponge to clean the bowl (**1**).
12. Do not insert or store kitchen utensils in the bowl.
13. Do not operate the appliance with a chipped, cracked or broken bowl or blade. Do not use a bowl with a loose blade.
14. It is prohibited to operate the appliance on a work surface with a slope greater than 10° to the horizontal plane. The 4 feet of the machine must always be supported on this work surface. The motor axis of the machine must always be vertical to the work surface.
15. It is forbidden to use replacement parts or accessories other than certified SANTOS original parts.
16. Press the On/Off switch (**4**) when the appliance is not in operation.
17. Do not connect multiple appliances on the same power outlet.
18. Do not use this appliance outdoors.
19. Do not place the appliance close to a heat source.
20. This appliance is a professional device, intended exclusively for professional use. It is not intended for domestic use.

EN

21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or persons with a lack of experience or knowledge, unless under the supervision or with prior instruction concerning use of the appliance by a person responsible for their safety.
    Children should be supervised to ensure that they do not play with the appliance.
22. This appliance is intended for collective use, e.g. in restaurant kitchens, canteens, hospitals and small commercial businesses such as bakeries, butchers, etc., but not for the continuous mass production of food.

ELECTRICAL CONNECTION:

- Single-phase electrical power connection:
  - 220-240 V 50/60 Hz

Note: This appliance can operate in both 50 Hz and 60 Hz without any adjustment needed.

Line protection: the appliance must be plugged into a standard electrical outlet: 2 poles + earth. The installation must be fitted with an RCD and a fuse rated at 16 A. **Earthing the installation is mandatory.**

PLEASE NOTE:



Before connecting the appliance, check the correlation between the mains voltage and that of 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.

1st USE:

Properly clean the parts in contact with food: bowl (**1**) lid (**2**).

See the "cleaning" chapter

END-OF-LIFE PRODUCT RECYCLING:



This appliance is marked by the selective sorting symbol relating to electric and electronic waste. This means that this product should be supported by a selective collection system in accordance with Directive 2012/19/EU (WEEE) – Professional Equipment section – so it can either be recycled or dismantled to minimise any environmental impact.

For more information, please contact your dealer or the SANTOS company.

To dispose of or recycle the appliance components, please contact a specialised company or the SANTOS company.

Electronic products that are not sorted are potentially dangerous for the environment.

Packaging materials must be disposed of or recycled in accordance with current regulations.

Allocation table of materials comprising the appliance (% of mass)

EN

Steel mass	Plastic mass	Aluminium mass	Zinc mass	Copper mass	Misc. mass*
39.1%	25.2%	12.6%	11.1%	4.9%	7.1%

** Misc. mass, e.g. switches, circuit boards, capacitors, electrical cords, etc.*

DESCRIPTION OF THE APPLIANCE

- The appliance is a professional device, intended exclusively for professional use. It is not intended for domestic use.
- The appliance is intended for the preparation of cocktails, smoothies and all preparations containing crushed ice and blended fruit to be made in bars, cafés, hotels, restaurants.
- The appliance consists of a blender bowl, a motor base with an On/Off switch, an electronic module and control panel.
- It comes with nine recipes to prepare the required preparations.

INSTALLATION AND HANDLING:

Check that the power plug is always accessible regardless of the installation mode (counter top version or recessed version).

Counter top installation

Only one person is required for handling the appliance. For ease of use, it is advisable to place the appliance on a table or work surface, so as to have the control panel in front of you (recommended height: 90 cm).

Recessed installation in the counter

This installation requires a cut in the worktop (**fig.3**).

Before making this cut, make sure the appliance is perfectly usable once recessed.

The cut-out of the work surface corresponds to a rectangle: **154 mm (wide) x 164 mm (deep)**.

- Make sure you have a minimum clearance of 90 mm under the worktop.
- Heightwise, the free zone must be 400 mm
- The minimum lateral clearance must be 100 mm

Cut-out and installation plans are available for download on our website in the directory of blender No. 66.

Multiple recessed: It is advisable to leave a gap of 100 mm between two cut-outs.

Transformation of the appliance to fit the recessed installation.

- Unplug the appliance from the mains.

EN

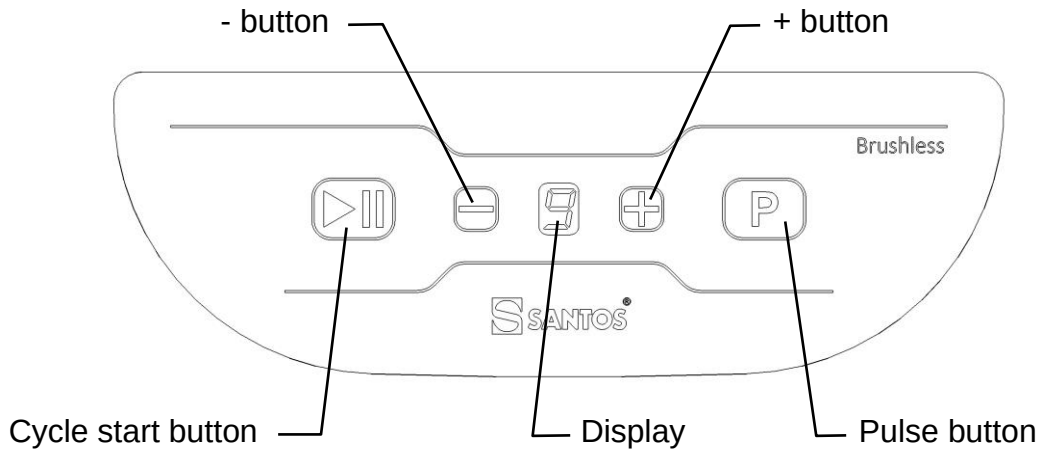
- Remove the bowl (**1**).
- Tip the appliance onto its back.
- Using a Torx screwdriver, remove the 4 screws inside the feet.
- Remove the motor casing (**6**).

You can position the appliance as such into the cut-out in the worktop.

USE OF THE APPLIANCE

DESCRIPTION OF THE CONTROL PANEL:

The control panel (**5**) comprises a display indicating the recipe number and four control buttons:



USE:

Note: The appliance can only be started if the lid (**2**) is properly positioned on the bowl.

Switching on

1. Switch the appliance on by pressing on the On/Off switch (**4**).
2. In the bowl (**1**), place soft food first, followed by harder ingredients and finish with ice cubes. Evenly sized food makes it easier to blend the recipe.
3. Place the lid (**2**) on the bowl, ensuring it is properly positioned.
4. When the motor is completely stopped, place the bowl correctly on the bowl mat (**7**).
   The display stops flashing.
5. Select the recipe using the and buttons.
6. Press the “Cycle start” button .
7. The recipe number flashes during the course of the cycle.
8. Wait for the end of the cycle.
9. At any time, it is possible to switch to maximum speed by pressing the Pulse button .

EN

Switching off the appliance

The appliance is switched off:

- either automatically, at the end of the cycle
- or manually, by pressing the Cycle start button , by pressing the On/Off switch (**4**), by lifting the lid of the bowl or by lifting the bowl.

Note: it is not advisable to remove the bowl when the motor is rotating.

RECIPES:

There are 9 saved recipes: they consist of several sequences of different speeds.
They are detailed in the "Recipe List" booklet supplied with the appliance.

STANDBY MODE:

The brightness of the digital display automatically dims when the appliance has not been used for 10 minutes.
Press any key on the control panel to return to the normal brightness.
The appliance turns off automatically when it has not been used for 30 minutes.
This time can be increased up to 10 hours: see the procedure in the "**Searchable and modifiable settings**" paragraph.

CLEANING:

IMPORTANT:



- **In all cases, stop the appliance and unplug its power cord (8).**
- **Cleaning with a hose or pressure cleaner is not allowed.**
- The motor base (**3**) must not be immersed in water.
- Do not use an abrasive sponge to clean the bowl (**1**), lid (**2**) and the control panel (**5**).
- Do not close the bowl shut when the appliance is stored (remove the lid (**2**))
- Handle the blade carefully, due to the risk of cutting.
- Do not knock the bowl against a surface to loosen the ingredients, use a flexible spatula.

It is recommended to clean the appliance once the work is completed.
Cleaning will be easier if you do not wait until the pulp has dried.

The motor casing (**6**) can be cleaned with a soft damp sponge.

Cleaning the bowl:

Note: Although the bowl and lid can be washed in the dishwasher, it is advisable not to do

EN

so to increase their lifespan.

1. Empty the contents of the bowl and rinse under running water to remove the maximum amount of solid residue.
2. Fill the bowl with 600 ml of warm water (40-45 °C), add 2 drops of household washing up liquid, close the bowl with its lid and start the cleaning cycle (30 seconds): see the procedure in the "**Searchable and modifiable settings**" paragraph.
3. Rinse thoroughly with clean water.

Disinfecting the bowl:

Use the following procedure to disinfect perfectly.

1. Clean the bowl and lid (see previous section).
2. Fill the bowl with 1 litre of a disinfectant solution (8 ml of bleach to 2.6% active chlorine and fill with 1 litre of cold water (20-30 °C)).
3. Close the bowl with its lid and start the cleaning cycle (30 seconds), see the procedure in the "**Searchable and modifiable settings**" paragraph
4. At the end of the cycle, leave the solution to act for 2 minutes.
5. Rinse thoroughly with clean water.

LID SAFETY FEATURE:

Note: The appliance can only be started if the lid (**2**) is properly positioned on the bowl.

Modification of the lid safety feature

"Pause" mode (Default)
During the course of a cycle, lifting the bowl (**1**) or the lid (**2**) causes the motor to stop but does not deselect the chosen recipe. When the bowl is replaced with the lid or when the lid is replaced on the bowl, the cycle resumes.
Note:
It is possible to disable the automatic restart or pause time.
Refer to the "**Searchable and modifiable settings**" paragraph.

SEARCHABLE AND MODIFIABLE SETTINGS:

Some information on the appliance can be viewed or modified in a specific menu accessed by pressing simultaneously on the  and  buttons for 5 seconds: a flashing letter "C" appears.
By using the  or  buttons, scroll through the letters that correspond to the following functions:

- "**C**": cleaning cycle.
  Push the  button to start the cycle.
- "**c**": display of the number of recipes produced since the appliance was manufactured.

EN

Push the button to launch the display.
92 recipes appear: 0-0-0-0-9-2.
Press the Pulse button to exit the menu.

- "**b**": adjustment of the display brightness.
  Press the button to adjust the brightness.
  Push the button to dim the brightness or the button to increase it.
  Push the button to complete the setting and exit the menu.
- "**t**": setting of the appliance's standby time delay.
  Push the button to set the standby time.
  Using the or buttons, select a number between 1 and 9:
  1 = 30 mins; 2 = 40 mins; 3 = 1 hour; 4 = 1.5 hours; 5 = 2 hours; 6 = 3 hours; 7 = 4 hours; 8 = 6 hours; 9 = 10 hours
  Push the button to confirm the time chosen and exit the menu.
- **"P"**: setting of the pause time.
  Press the button to modify.
  Using the or buttons, select a number between 0 and 9.
  0: Pause function disabled: the motor stops and the recipe is reset when the lid is opened or bowl removed.
  1: 1-second pause: the user has 1 second to replace the lid or bowl in position so that the selected recipe continues to run to the end, otherwise it is cancelled.
  2: 2-second pause.
  The maximum time that may be set for the pause is 9 s.
  Push the button to complete the setting and exit the menu.
- "**F**": display of the version of the computer program used to operate the appliance.
  Push the button to launch the display.
  For example, a 1.02 program will appear: 1 - . - 0 - 2.
  Press the button to exit the menu.

SERVICING:

Before working on the appliance, it is essential to unplug the sector.

Spare parts:

This machine requires no special servicing. The roller bearings are lubricated for life.
If work is required to replace worn parts such as the bearing, the blade, the electrical and other components, refer to the list of components (see the exploded diagram at the end of the manual).

For **ordering spare parts** (See references in the exploded diagram at the end of manual), state:

- **the type,**
- **the appliance's serial number and**
- **the electrical characteristics**

recorded under the appliance.