

BLENDER #37





Internationally patented models





A kitchen Blender silent and powerful

Adapted to intensive use thanks to its powerful and silent commercial motor, it mixes all kind of hot and cold preparations.

Its new highly resistant blades crush quickly hard ingredients (ice cubes, lobster carcass...).

Its speed variation will allow you to obtain an optimal result while remaining silent.



- 1 Exclusive patent: Santosafe® locking system for bowl and cover. Hands free use.
- 2 2L ou 4L bowls, stainless steel or transparent (without bisphénol A)
- 3 Very resistant blades offering a high quality blending and a better vortex. Knife assembly is ball bearings mounted.
- 4 Silent and durable coupling system kit for intensive use

- 5 On / Off rotary button. Variable speed: from 0 to 15 000 rpm
- 6 Handle to open and close Santosafe® locking system
- 7 Removable lid (ø 46 mm) to add ingredients while blending
- 8 Pulse: 18 000 rpm





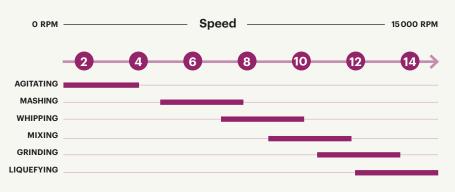








Choose the speed according to your preparations



Safety, Standards, Hygiene

In accordance with the following regulations	Machinery directive 2006 / 42 / EC
	Electromagnetic compatibility 2014 / 30 / EU
	''Low voltage'' directive 2014 / 35 / EU
	RoHS directive 2011 / 65 / EU
	Regulation 1935 / 2004 / EC (contact with food)
	Regulation 10 / 2011 / EU (Plastic in contact with food)
Harmonized European Standards	EN ISO 12100 : 2010
	EN 60204-1 + A1: 2009
	EN 60335-2-64 :2004 Commercial electric kitchen machines
	CE Marking
Electrical safety	All mechanical parts are ground connected
	Appliances are 100% tested after assembly
Thermal Safety	Motor protected by internal thermal detector
Acoustic Safety	Silent and powerful motor
Hygiene	All removables parts can be put in a dishwasher or easily cleaned with hot soapy water

Technical specifications

Motor

Single phase:

220-240 V - 50/60 HzV - 600 W - CE 100-120 V - 50/60 Hz - 650 W - CE, UL

Speed:

1500 rpm (50Hz) 1800 rpm (60 Hz)



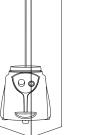
Appliance

Weight:

W: 210 mm (8")

H: 560 mm (22")







Shipping box D: 310 mm (12")

D: 400 mm (16") W: 280 mm (11") H: 650 mm (26")

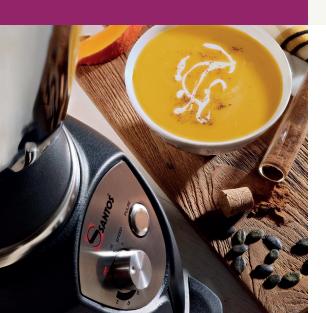
Weight:

10,6Kg (23,37lbs) 8,96 kg (19,75lbs)

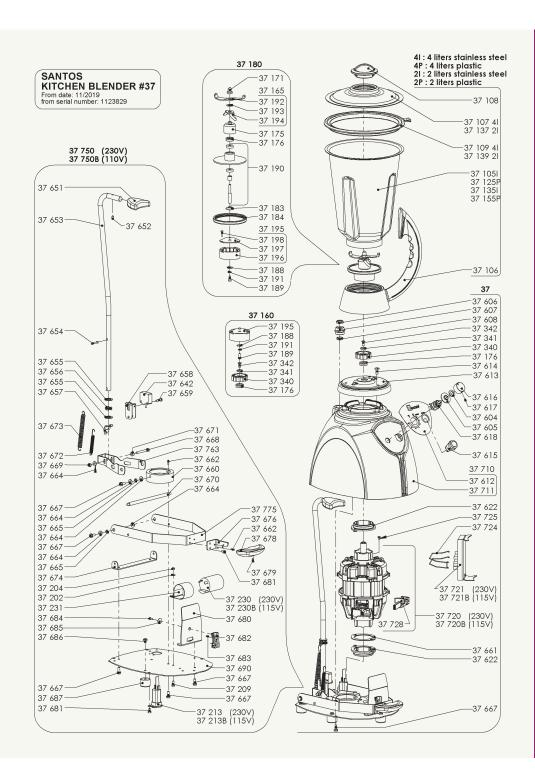
Shipping box D: 240 mm (9")

> W: 360 mm (14") H: 220 mm (9")











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