









Internationally patented models









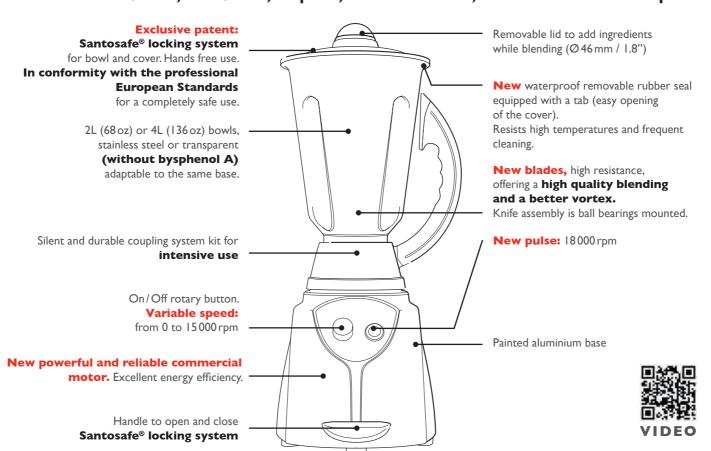
# KITCHEN BLENDER

# **SANTOS KNOW-HOW IN YOUR KITCHEN**

The kitchen blender #37 is the ideal appliance for mixing, liquefying, grinding, crushing... to make all kinds of hot and cold preparations: gazpachos, soups, purées, creams...

It quickly crushes hard ingredients (ice cubes, lobster carcass...).

Ideal for restaurants, institutions, hospitals, child care centers, hotels and ice-cream shops.



# A COMPLETE RANGE OF BOWLS FOR ALL USES



# **CHOOSE** YOUR BOWL



# **SANTOSAFE® #37**







# **QUALITY BLENDER**

www.santos.fr

## **Powerful and efficient**

- Powerful commercial motor, very silent.
- New blades, highly resistant, for a maximum efficiency on all kinds of preparations (liquids and solids).
- Speed variation from 0 to 15000 rpm and pulse: 18000 rpm.

# Safe

- Exclusive patent: Santosafe® locking system for bowl and cover. The motor stops when opening the locking system.
- 2L (68 oz) or 4L (136 oz) bowls, stainless steel or transparent (without bysphenol A)
- Removable lid to safely add ingredients while blending

# Easy to use

- Hands free use thanks to the locking system for bowl and cover.
- Possibility to add ingredients while blending thanks to the filler cap on the cover.
- Easy cleaning: removable bowl, blade, cover and cover seal.

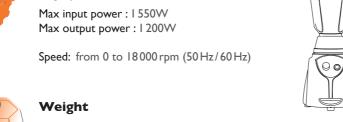
# Choose the speed according to your preparations Orpm Speed I5000 rpm Agitating Mashing Whipping Mixing Grinding Liquefying Liquefying

## **TECHNICAL SPECIFICATIONS**



## Motor

Single phase:  $220-240 \, \text{V} - 50/60 \, \text{Hz} - \text{CE}$ 





Net: 11 kg (24 lbs) Shipping: 13 kg (28.5 lbs)



APPLIANCE

D: 303 mm (12") W: 220 mm (8.6") H: 566 mm (22")



SHIPPING BOX (BASE)

D: 390 mm (15.4") W: 275 mm (10.8") H: 650 mm (25.6")



SHIPPING BOX (BOWL)

D: 240 mm (9.4") W: 360 mm (14.2") H: 220 mm (8.6")

### 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)
- EN 12852 + A1: 2010 Food processors and blenders, safety and hygiene requirements

#### **Harmonized European standards**

EN ISO 12100 - 1 and 2: 2004 EN 60204-1: 2006

CE (Europe)

#### **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 removable parts can be put in a dishwasher or easily cleaned with hot soapy water.



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