



SANTOS®

- **HEAVY DUTY CONSTRUCTION**
(aluminium casting)
- **HIGH OUTPUT**
(1000 RPM motor 50 Hz)
(1200 RPM motor 60 Hz)
- **ATTRACTIVE PRICE**
(supplied with 3 standard discs)



(high output)
Vegetable slicer
"SANTOS SLICER"
n° 48

For vegetables, fruits, cheeses,
and other food

To bring freshness and vitamins
The ideal tool for restaurants,
institutions, catering, fast food,
snack shops, sandwich bars.

A new concept to slice, grate,
shred at a very attractive price.

SUPPLIED WITH 3 DISCS :

- Slicer T3,
- Grater R3,
- Shredder E8 (French fries)



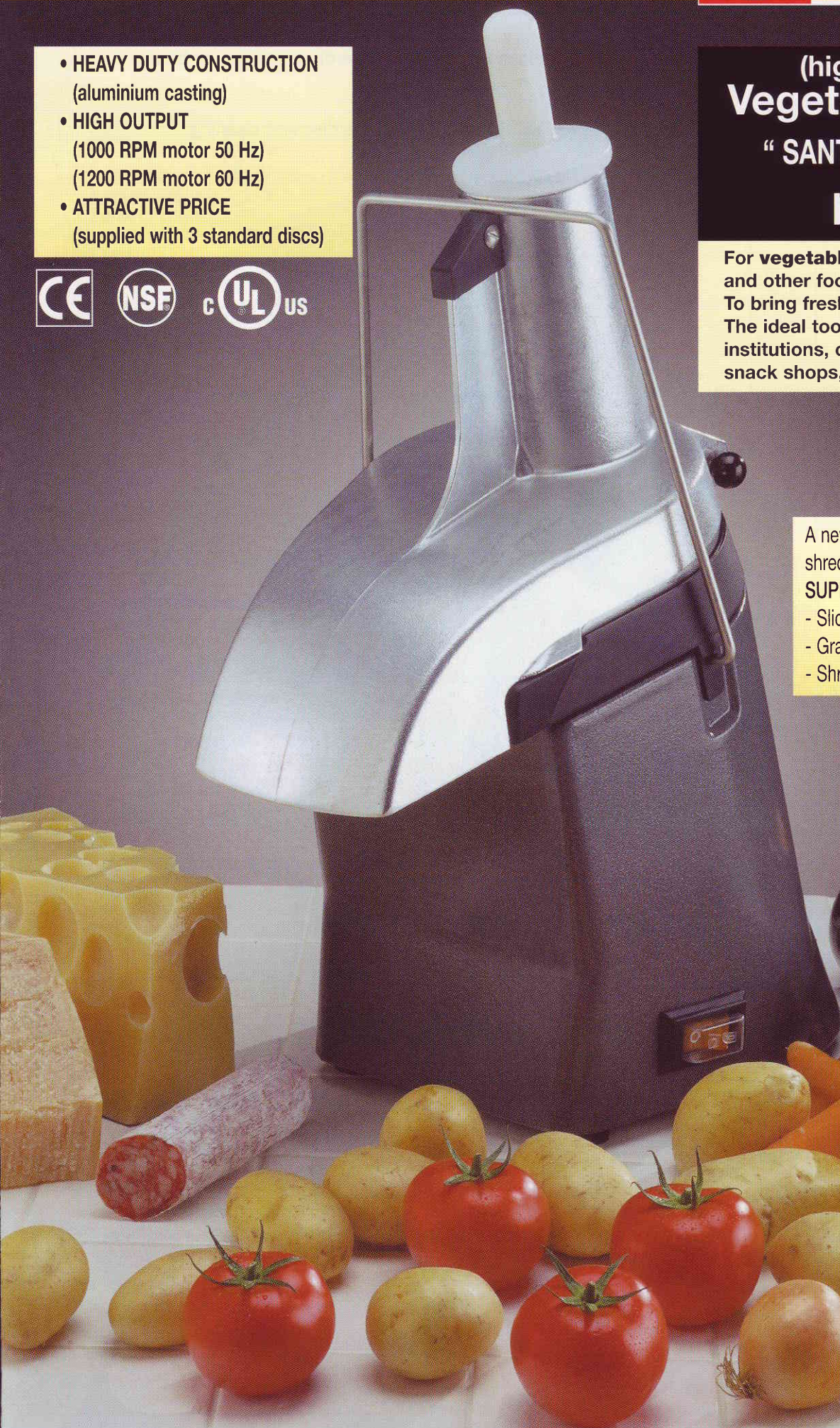
SLICING



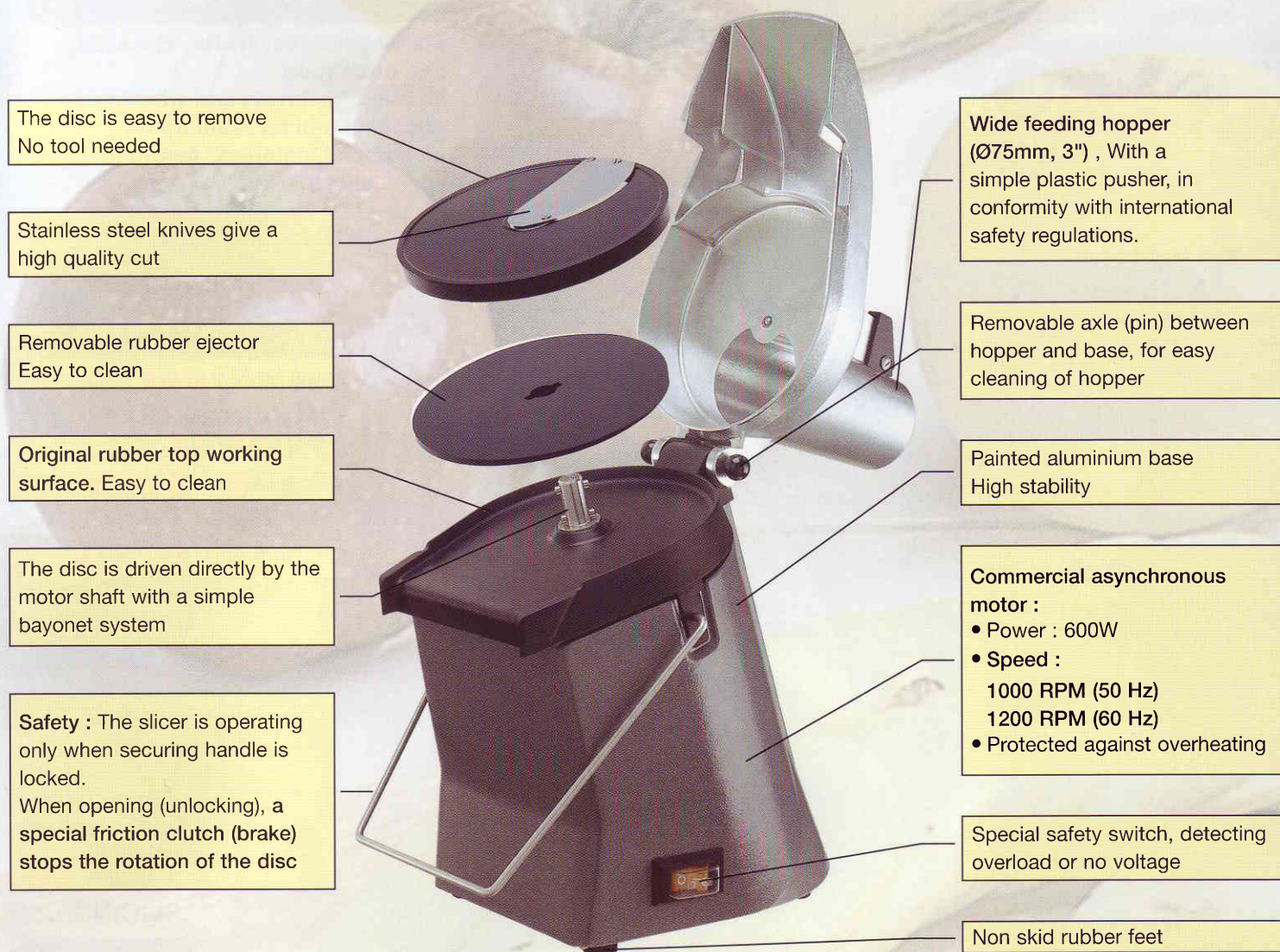
GRATING



SHREDDING



- To cut, slice, grate, shred most vegetables, fruits, cheeses, various kinds of food, like dry sausages, or bread.
- For restaurants, institutions, fast food, pizzerias, snack shops, sandwich bars.
- Heavy duty construction (aluminium casting)
- Easy to use : feeding hopper with a plastic pusher, quick to open for changing of the disc and cleaning, **special brake (safety) when opening.**
- High output : the disc is directly driven by the **1000 or 1200 rpm motor.**
- Attractive price (**supplied with the 3 most common discs**).



TECHNICAL SPECIFICATIONS

Motor :
Power 600 W
single phase 220-240V - 50/60 Hz
110-120V - 60 Hz
speed 1000 RPM (50 Hz)
1200 RPM (60 Hz)
Net weight : 16 Kg (35lbs)
Shipping weight : 17 Kg (38lbs)
Dimensions : height : 580 mm (23")
width : 250 mm (10")
depth : 430 mm (17")

Height :
505 mm (20")
without pusher
580 mm (23")
with pusher
670 mm (26")
open position

depth :
430 mm (17")



width :
250 mm (10")

Hygiene : All parts in contact with food
are made of alimentary
materials and removable
without tool
Knives and grating discs are
made of stainless steel

Safety : In conformity with international
regulations and approvals

Vegetable slicer n°48



AN ORIGINAL CONCEPT

The SANTOS vegetable slicer has been designed taking into consideration the following points :

- **Increase of consumption of fresh products** (vegetables, fruits, cheeses, other products) in catering, in general : traditional restaurants, modern chefs cooking, institutions, fast food.... To satisfy the customers needs of freshness and vitamins.
- **Most vegetables, fruits and other ingredients are oblong** with a diameter smaller than 75 mm (3") : potatoes, carrots, onions, tomatoes, cucumbers, aubergines.
- The French fry cutting function (for which a low speed of approximately 400 RPM was necessary) has become now a secondary function.

So we created a slicer with the main following characteristics :

- A simple mechanical conception, with the tool (slicing, grating, or shredding disc) driven directly by the shaft of an asynchronous (silent) motor, rotating at 1000 or 1200 RPM (no gear reduction, no speed variation), thus giving a much higher output.
- A simple oblong feeding hopper (75 mm, 3") with a plastic pusher, easy to open for removal of the disc and cleaning.

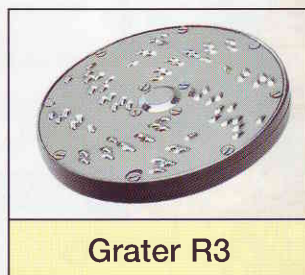
This economical slicer (attractive price) is a compromise between 2 existing SANTOS appliances : Cheese Grater ref n° 2 and Vegetable Slicer ref n° 16, both well known for 30 years for their reliability and durability (aluminium casting construction - heavy duty motors)

3 Discs supplied with the slicer

This slicer is automatically supplied with the 3 most common discs included in purchasing price



Slicer T3



Grater R3



Shredder E8
(French fries)



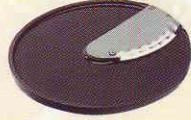
A complete range of discs (17 different discs)

The end user may easily complete the set of 3 basic discs by purchasing other existing discs (see next page)



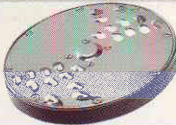





SLICING DISCS

Ref.	Discs	Thickness	Functions	Applications
T1		1	Thin slicing	Disc with smooth knife for : - Potatoes : chips, thin slices, gratin, - Carrots, onions, tomatoes, turnips, cabbages, radishes, - Cucumbers, aubergines, courgettes, peppers, - Celery, endives, leeks, mushrooms, - Apples, bananas, oranges, lemons, - Cheeses, - Dry sausages, meat pies, - Bread
T2		2	Slicing	
T3		3	Slicing	
T4		4	Cutting	
T5		5	Cutting	
T6	SLICERS	6	Thick cutting	
TD4		4	Cutting	Disc with special serrated knife for : Cutting very soft food like tomatoes or other vegetables or fruits with hard peel and fragile inside : peppers, courgettes, oranges, lemons
TD6		6	Thick cutting	
TO4	 ONDULATED SLICER	4	Ondulated cutting	Disc with special ondulated (crinkled) knife for : Crinkled potatoes, carrots, beetroots (scallop cutting)

GRATING DISCS

R2		Ø 2	Thin grating	Grating disc for : Cheeses : Gruyere cheese , emmenthal, comté, cheddar, pizza cheese Grating, shredding, julienne - Grated carrots, celery (remoulade), - Straw potatoes, red cabbage, beetroot, turnip, radish - Almonds, nuts, walnuts, chocolate, - Breadcrumbs from dry bread
R3		Ø 3	Grating	
R4		Ø 4	Grating	
RP	 PARMESAN GRATER	Powder	Powder grating	
RR	 RÖSTI GRATER	Rösti	Grating	Special grating disc for rösti. - Potato pancakes

SHREDDING DISCS

E2		2 x 2	thin shredding	Shredding discs for : - Julienne, potatoes (shoestring fries), celery (remoulade), carrots strips, - French fries (slightly curved)
E4		4 x 4	Shredding	
E8		8 x 8	Thick shredding (French fries)	

Standard discs n° 48200T3, 48200R3 and 48200E8 are supplied with the machine.

To order an additional disc : 48200 + Reference
 Example : - 4 mm thickness slicer : 48200T4
 - parmesan grater : 48200RP

Vegetable slicer n°48



E A S Y T O U S E

Due to the simple bayonet driving system, discs are easily mounted and dismounted without using any tool.

All food zones have been designed for easy cleaning and perfect hygiene.

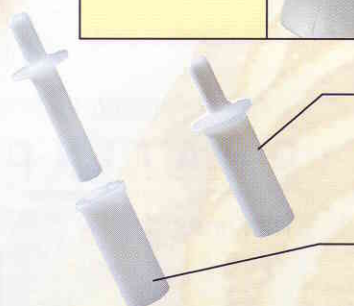


Simply put the food into the feeding hopper and push with the appropriate pusher



The slicer is provided with :

- One standard plastic pusher adapted to the size of the feeding hopper (Ø 75 mm 3") for wide diameter ingredients : potatoes, onions, tomatoes, blocks of cheese.
- One set including a reducing device and a smaller pusher for long and thin vegetables.

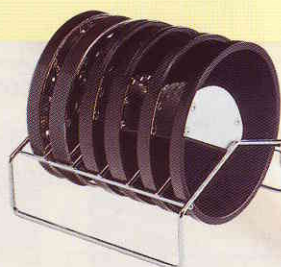


Standard pusher
(Ø 75 mm 3") n°48101
For most of food

1 Set for small section products
• reducing device
(Ø 40 mm 1.6") n°48102
• small pusher n°48103

O P T I O N

Option (to buy separately)
Chromed wire Discs holding rack n°48290
On the table or fixed to the wall



S A F E T Y

This Slicer has been designed to comply with the most severe international safety and hygiene regulations in conformity with the standards, Especially :
NF EN 1678 : 1998 - Food processing machinery - Vegetable cutting machines

Mechanical safety

- No access to the danger zones when operating
- Feeding hopper : sizes (height and diameter) in conformity with the standards
- Chute : protection with a baffle in the casting around the tool and a rubber ejector

When opening the hopper (unlocking), a special friction clutch (brake) located directly on the main shaft, stops quickly the rotation of the tool (disc)

Securing handle is used for locking the hopper and disengaging the switch for starting

Electrical safety

- On/Off interlock switch detecting overloading and no voltage (has to be reset to prevent any inadvertent starting)
- All mechanical parts are ground (earth) connected
- All equipment is perfectly tested after assembly (special electrical testing bay)

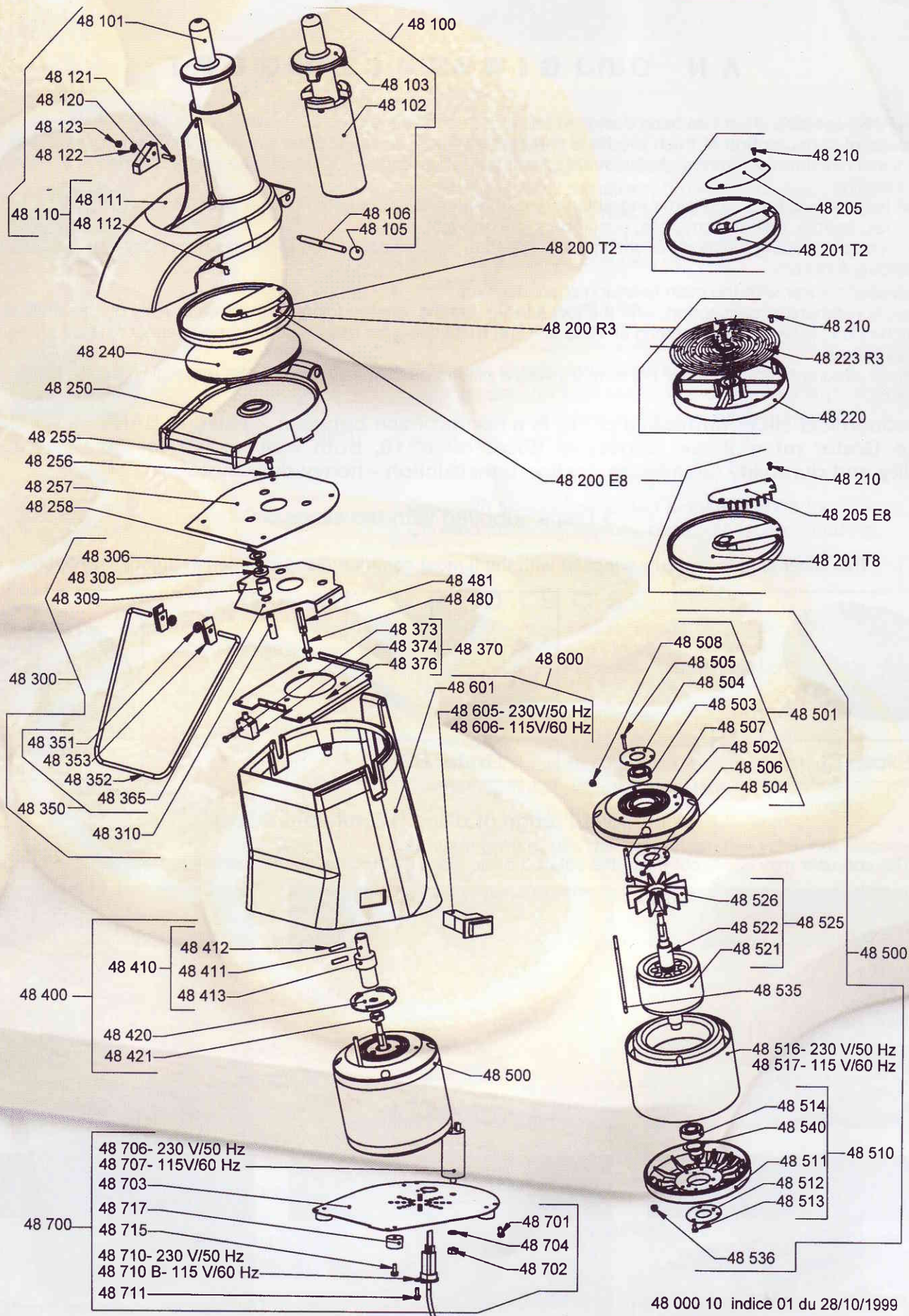
Thermal safety

- Motor protected by internal thermal detector
- Motor is thermal disconnected from the body that protect user against heat

Acoustic safety

The asynchronous motor with direct driving is particularly silent

(high output) Vegetable slicer " SANTOS SLICER " n°48



48 000 10 indice 01 du 28/10/1999