



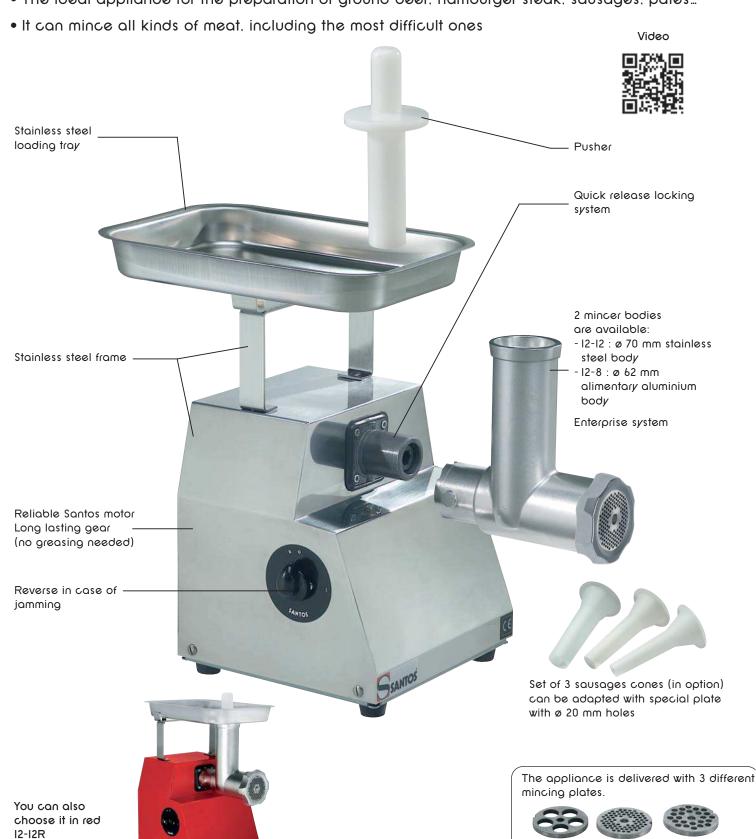






Introducing the Santos meat mincer #12

- Dedicated to hotels, restaurants, institutions, butcher's shops, supermarkets...
- The ideal appliance for the preparation of ground beef, hamburger steak, sausages, pâtés...



Meat Mincer #12



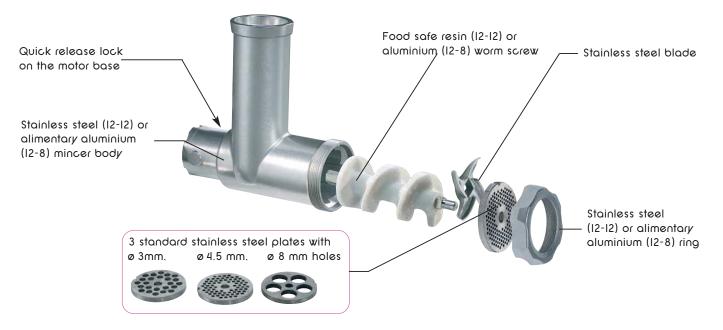




www.santos.f

Easy to assemble, dismantle and to clean

All removable parts can be put in a dishwasher.



Technical data

• Single phase: 100-120V - 50/60 Hz - 650 W - CE

220-240V - 50/60 Hz - 600 W - CE

• Speed: 1500 RPM. (50 Hz)

1800 RPM. (60 Hz)

Blade rotation speed 140 RPM (50 Hz)

170 RPM (60 Hz)

Output

• I2-8: 70 kg/h

• I2-I2: 160 kg/h

Weight

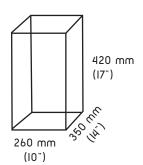
Motor

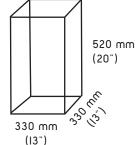
• Net 12-8 17 Kg (37 lbs) 12-12 19 Kg (42 lbs)

• Shipping I2-8 I8 Kg (40 lbs)
I2-12 21 Kg (46 lbs)

<u>Appliance:</u>

Shipping box:





Safety - Standards - Hygiene

In accordance with the following regulations:

- ◆ Machinery directive 2006/42/EC
- Electromagnetic compatibility 2004/108/EC
- Electrical equipment designed for use within certain voltage limits "low voltage " 2006/95/EC
- Regulation 1935/2004/EC (contact with food)

Thermal safety

Appliance protected by overload protection.

Harmonized European standards

- EN ISO I2100-1 et 2: 2004 EN 60204-1: 2006 -EN I2331+A2: 2010 meat mincer
 EN 60335-2-64: 2004: Commercial electric kitchen machines
- CE (Europe)

Hygiene

All removable parts can be put in a dish washer or easily cleaned with hot soapy water.

PRODUCT: 2-YEAR WARRANTY - MOTOR: 5-YEAR WARRANTY



