

USER AND MAINTENANCE MANUAL



IMPORTANT: documents included in this manual to be kept:

- "CE" COMPLIANCE DECLARATION
- WARRANTY CERTIFICATE

Translation of the original version



Coffee grinders - Fruit juicers - Mixers - Blenders - Drinks dispensers - Planetary mixers
Cheese graters - Ice crushers - Miners - 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

MODELES DEPOSES FRANCE ET INTERNATIONAL
INTERNATIONALLY PATENTED MODELS

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“CE” COMPLIANCE DECLARATION**THE MANUFACTURER:**

SANTOS sas - 140-150, Av. Roger SALENGRO 69120 VAULX-EN-VELIN (LYON)
FRANCE

declares that the appliance intended for the professional market described below:

Description: **Automatic oranges juicer**
Type number: **32, 32T, 32BAC**

complies with:

- the statutory provisions defined in appendix 1 of the European "machines" directive **n°2006/42/CE** and the national legislation transposing it
- the statutory provisions of the following European directives and regulations:
 - N° 2006/95/CE (low voltage directive)
 - N° 2004/108/CE (EMC directive)
 - No. 2002/95/CE (RoHS directive)
 - No. 2002/96/CE (WEEE directive)
 - N° 1935/2004/CE (regulation) relating to materials and articles intended to come into contact with foodstuffs

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

- NF EN ISO 12100 -1 and 2:2004: Safety of machinery - General principles for design
- NF EN 60204-1: 2006 : Safety of machinery - Electrical equipment of machines- General requirements
- NF EN 1672-2: 2005, Food processing machinery – Basic concepts – Hygiene requirements
- NF EN 60335-1: 2013 : Household and similar electrical appliances. Safety.
- NF EN 60335-2-64 :2004 : Particular requirements for commercial electric kitchen machines

Drawn up in VAULX-EN-VELIN on: **01/02/2014**

Signatory's position: **CHIEF EXECUTIVE OFFICER**

Signatory's name: **Aurélien FOUQUET**

Signature:



IMPORTANT SAFEGUARDS

+7(812)987-08-81

When using, cleaning or maintaining the machine, always follow these instructions:

Read all instructions

Note: You will find it easier to understand the next few paragraphs if you refer to the diagrams at the end of this manual.

IMPROPER USE



1. Do not use this appliance to squeeze anything other than oranges or grapefruit. (60 mm < diameter < 85mm)
2. Use a hose nor a pressure hose for cleaning: this is forbidden
3. The appliance is not designed for handling frozen foods
4. Unplug the appliance before carrying out any work on it: cleaning, maintenance or repair.
5. Use the appliance if the power cord is damaged. It must be replaced by a special assembly available from an approved SANTOS dealer or from SANTOS itself.
6. The use of spare parts other than certified SANTOS original parts is prohibited.
7. Do not use the appliance if the power supply cord is damaged. It must be replaced by either a SANTOS approved dealer or a person with similar qualifications to avoid any danger.
8. Connect several appliances to the same power socket.
9. Use the appliance outdoors.
10. Never place the appliance close to or on a source of heat.
11. This appliance is a professional machine designed exclusively for professional use. It is not designed for household use.
12. This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety.
Supervise children to ensure they do not play with the appliance.

ELECTRICAL CONNECTION:

- The appliance's power supply is available in 3 single-phase voltages:
 - 110-120 V 50/60 Hz:
 - 220-240 V 50/60 Hz:
 - 220V 60 Hz:

Line protection: the appliance must be connected to a standard 2 pole + earth socket. The set-up must be fitted with a differential circuit breaker and a 16A fuse. **The earthing of the**

TAKE CARE:

- Before connecting the machine, check that the mains electrical voltage is the same as the voltage for your appliance. Its value is shown:
 - either on the identification plate under the machine.
 - or on the identification plate on the last page of this manual.
- If the power cable is damaged, it should be replaced by a SANTOS approved dealer, SANTOS or a person with similar qualifications to avoid any danger.

PREPARING THE APPLIANCE FOR USE FOR THE 1st TIME

Thoroughly clean all parts in contact with the food.

Before starting the orange juicer, check that :

- The knife is correctly positioned.
- The two cones are correctly positioned in the tank.
- The various items are clean.
- The various rods are not damaged and springs attached to them are in operating condition.

RECYCLING THE PRODUCT AT THE END OF ITS SERVICE LIFE

This appliance has the recycling symbol marking relating to waste electrical and electronic equipment. This means that this product must be processed by a waste sorting system in accordance with Directive 2002/96/CE (WEEE) – Professional Equipment section – so that it can be either recycled or disassembled in order to reduce any impact on the environment.

For further information, please contact your dealer or SANTOS..

For the disposal or recycling of the appliance components, please refer to a specialist company or contact SANTOS.

Electronic products which have not been out-sorted are potentially dangerous for the environment.

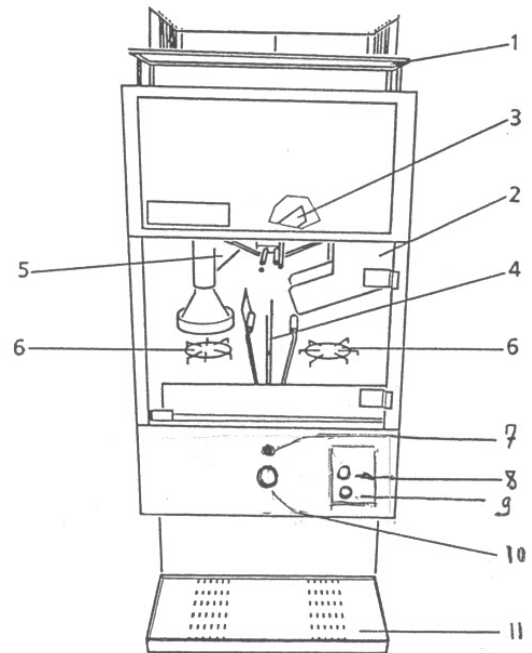
The packaging material should be disposed of or recycled in accordance with regulations in force.

DESCRIPTION OF THE APPLIANCE

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The number 32 automatic orange juicer consists in 6 major parts :

- oranges'hopper (1)
- chute (2) with dumper (3)
- knife (4)
- squeezer's holder (5) ,with selector and linkage
- tank with 2 cones (6)
- control sections consisting in:
 - Power pilot lamp(7)
 - "START" pushbutton (8)
 - "PAUSE" pushbutton (9)
 - "START" and emergency stop button(10)

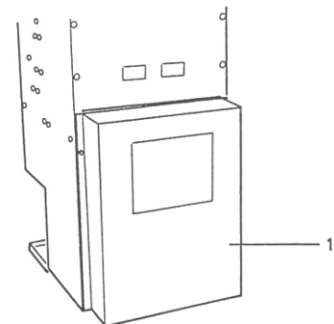


A glass holder (11) is provided with N° 32
(tabletop version)

A rolling table is provided with N° 32 T

A protective cover (1) is attached to the back of the machine. Easy to remove it is also used to channel orange skins.

The space under the protective cover should allow a free passage to the orange skins.



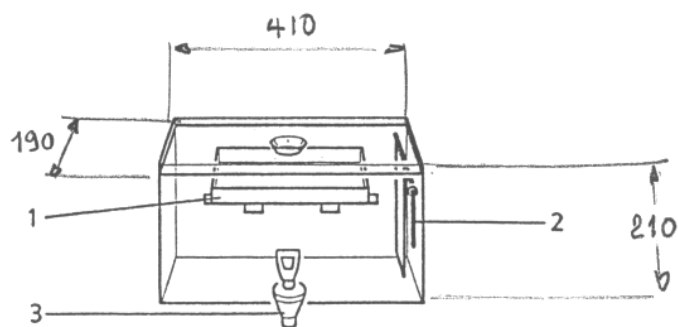
Two options may complement the N° 32 :

- 1) A juice tank
(référence n°32 800) (1) (2) (3).

Delivered with attaching kit

Net weight : 4.4lbs (2,5 kg)

Shipping weight : 6.6 lbs (3kg)



SANTOS: Instruction and Maintenance Manual

2) A special table fitted with:

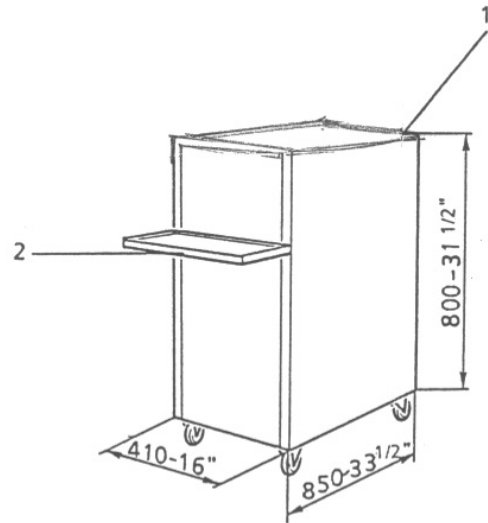
A receptacle (1) receiving a plastic bag or a bin to collect the skin at the rear.
A glass holder (2).

Net weight : 52.8 lbs (24 Kg)

Shipping weight : 63.8 lbs (29 Kg)

The table bought as an option is referenced 32820

The model equipped with the table is n° 32T



USING THE MACHINE

USING FOR THE 1st TIME:

Take care: The fruit used must be washed carefully before squeezing.

Preparation and use:

1. Correctly install the filler grid in the tank bottom
2. Place and lock each cone on its base
3. Place each cone on each shaft in the tank bottom.
4. Push knife fully to the rear
5. Close and lock the door
6. place the juice tank
7. place a bin to collect the skin at the rear of the special table

stopping the machine :

The machine can be stopped in several ways:

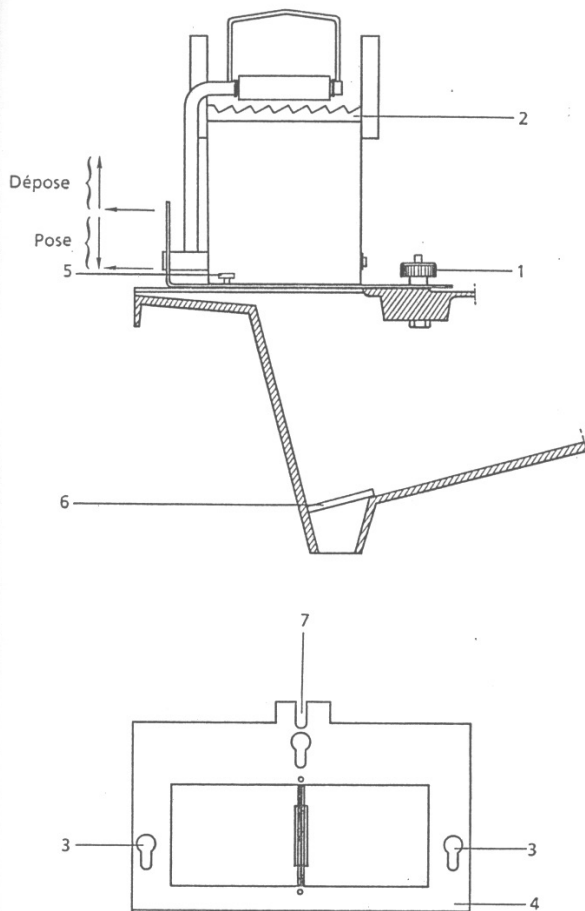
- by using the On / Off pushbutton,
- or by pressing the red "mushroom-head" switch
- or by opening the safety door.

Preliminary Steps:

- Stop the machine with the "Pause" button, squeezers in upper position
- Unplug the machine
- Unlock and open the door.

Operating procedure:

- **Removal :**
 - Follow the preliminary steps
 - On models before 1993 : unscrew the black nut (1)
 - Slightly pull knife to the front, so as to bring holes (3) in plates (4) in front of pins (5)
 - Lift and remove complete knife
 - Remove filler (6) located in the tank bottom
- **Installation:**
 - Correctly install filter (6) in the tank bottom.
 - Engage slot (7) of plate (4) under black knurled nut (1) (on models before 1993), bring holes (3) in plates (4) in front of pins (5)
 - Push knife (2) fully to the rear
 - Tighten knurled nut (1) (on models before 1993)



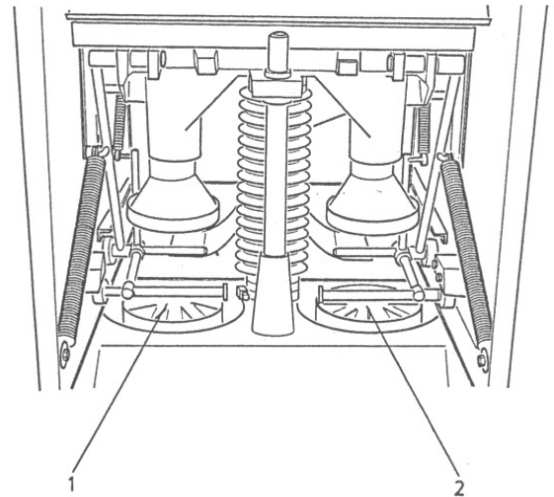
Preliminary Steps:

- Stop the machine using the “pause” button (squeezing upper position)
- Unplug the machine
- Unlock and open the door
- Remove the knife

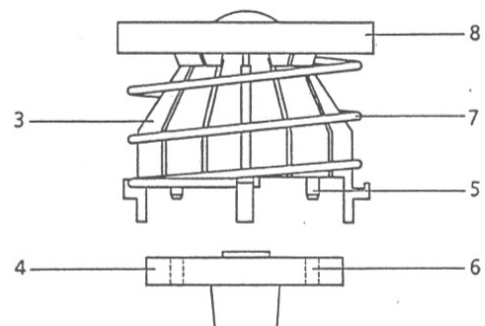
Operating procedure:

- **Removal**
- Follow the preliminary steps
- Lift each cone (1 and 2) in order to separate them from their respective shaft inside the tank
- Remove each cone from the machine
- Separate each cone (3) from its respective base (4)
- Separate spring (7) and ejector (8) from each cone (3)

- **Installation**
- Install spring (7) and ejector (8) on each cone (3)
- Place each cone (3) on its base (4)
- Insert 6 pins (5) into corresponding holes (6) in the base by simply pressing.
- Place each cone on each shaft in the tank bottom.

**Complementary Steps:**

- Install the knife (see sheet n°5).
- Close and lock the door
- Plug the machine

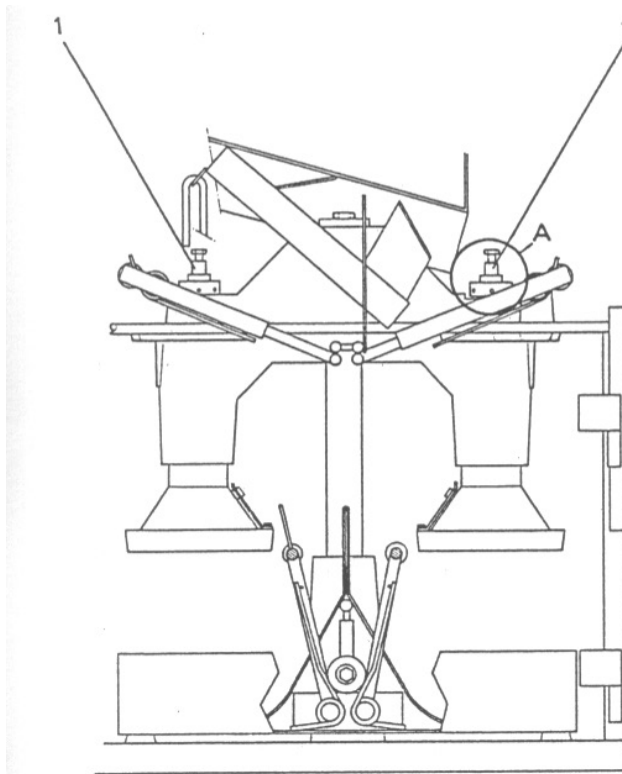


Adjusting the juice extraction pressure

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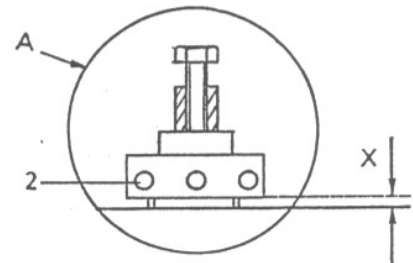
The extraction pressure is considered as suitable when the maximum of juice is extracted without tearing the orange skin. The extraction pressure thus depends on the skin thickness and variety of oranges.

To adjust the pressure just screw or unscrew the screw (1) (maximum stroke: 5mm) using a 5 mm diameter rod inserted into rods.



↻ ⇒ Augmentation de la pression

↻ ⇒ Diminution de la pression.



$X = 0 \Rightarrow$ Pression maximale

$X = 5 \Rightarrow$ Pression minimale

To get the best juice quality and output, and in order to limit the adjustment frequency, it is advised to, as far as possible, always use the same variety of oranges. (Same skin thickness).

CLEANING

IMPORTANT:



- Stop the appliance and unplug the power supply cable.
- The appliance should neither be cleaned in a jet of water nor with a high pressure spray

You are advised to clean the appliance as soon as it has finished being used.
It will be easier to clean if you do not allow the remaining scraps of food to dry.

Ingredients :

- Hot water (high pressure excluded).
- Cold water (high pressure excluded)
- Disinfectant solution

- Jet or non-abrasive sponge or soft cloth
- Portable pressure water sprayer, with adjustable pressure, 5 liters capacity is provided with the machine.

Preliminary steps :

- Stop using the machine using the "PAUSE" button, thus stopping the machine with the squeezers in upper position .
- Unplug the machine
- Unlock and open the door
- Remove the knife carefully and the filter (see sheet n°5)
- Disassemble the 2 cones (see sheet n°6)
- Disassemble the rear protector and clean it.

Operating procedure:

1- Cleaning during the day : The orange juicer must be cleaned every 4 operating hours or between 2 stops if the interruption is longer than half an hour (it is important never to leave the juice dry on the machine, especially on the knife).

- Strictly follow the preliminary steps
- Clean with hot water (high pressure excluded) the inside of the machine (including mechanism. Completely remove all the pulp or skin pieces and undesired matters.
- Wash the knife, filter, cones and glass holder. (Be careful not to get cut when handling the knife)
- Install the glass holder, cones (n°6), filter, then knife
- With hot water, clean the outside of the machine

2 - Cleaning at the end of the day : the orange juicer should be cleaned first with hot water (see 1, cleaning during the day), then with disinfectant solution. It should therefore, be thoroughly rinsed (use water jet if required, but not high pressure before installing the various items (cones, filler, knife)

Complementary Steps:

- Install the rear protected cover
- Close and lock the door
- Plug the machine

Note: The rear protective cover as a safety: it is not possible to start the machine without this cover.

MAINTENANCE

Prior to carrying out any intervention on the appliance, it must be disconnected from the mains without fail.

In order to ensure correct operation of the orange juicer, the following table shows the maintenance operations and frequencies to be complies with.

Maintenance operations	Frequencies
Overall cleaning	After each use if stopped for more than half an hour
Replacing springs	Every 6 months
Checking rubber boot and main shaft	Once a year
Checking the drive mechanism	Once a year
Cleaning the upper feeding chute and the oranges container	Once a year
Greasing the main shaft	Every two months

Nota: For this operation ,we advise to use grease –KLUBER STRUCTOVIS P00

Replacing springs- **Spares**

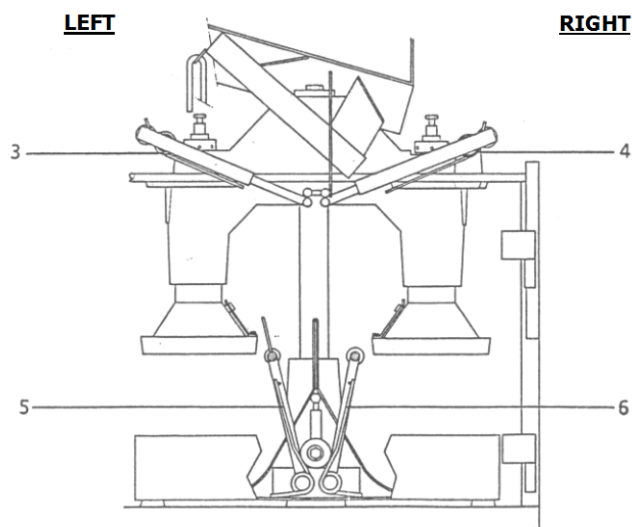
- Springs 1 and 2 (réf. 32 279).
- Springs 3 (ref 32245) and 4 (ref. 32 244).
- Springs 5(ref 32 327) and 6 (ref.32 326)
- Springs 7 and 8 (ref. 32 261).
- Springs (ref144)

- **Preliminary steps :**

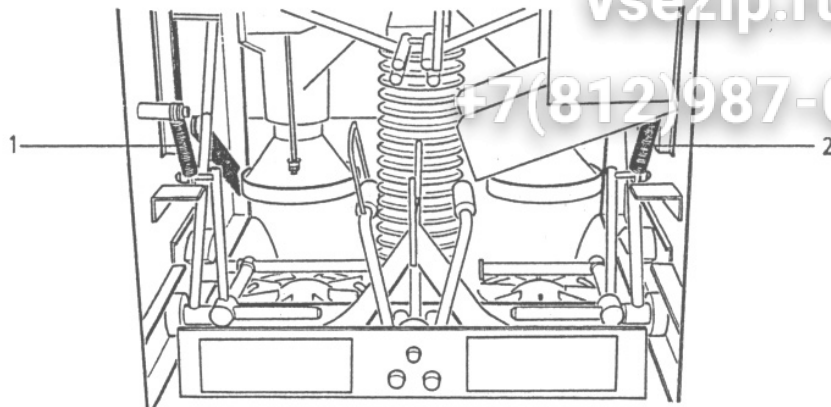
- Stop the machine by the "PAUSE" switch (squeezers in upper position)
- Unplug the machine

- **Operating procedure:**

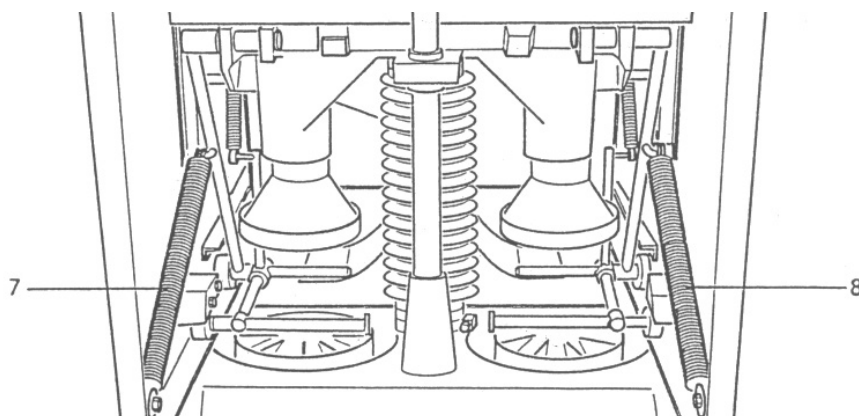
- Follow the preliminary steps
- Unlock and open the door



- Replace both springs (1 and 2) taking care to well position the hooking loops for new springs in the grooves of plastic hinge bushes



- Replace springs 3, 4, 5 and 6 with caution
- Remove the rear protective cover and rear upper panel
- Replace both springs (7 and 8) taking care to well position the hooking loops for new springs in the grooves of plastic hinge bushes



Complementary Steps:

- Install the rear upper panel and rear protective cover
- Close and lock the door
- Plug the machine

Checking the rubber boot and the main shaft**Ingredients :**

- Grease STRUCTOVIS POO
- Water

tools :

- Screwdriver

Replace if required

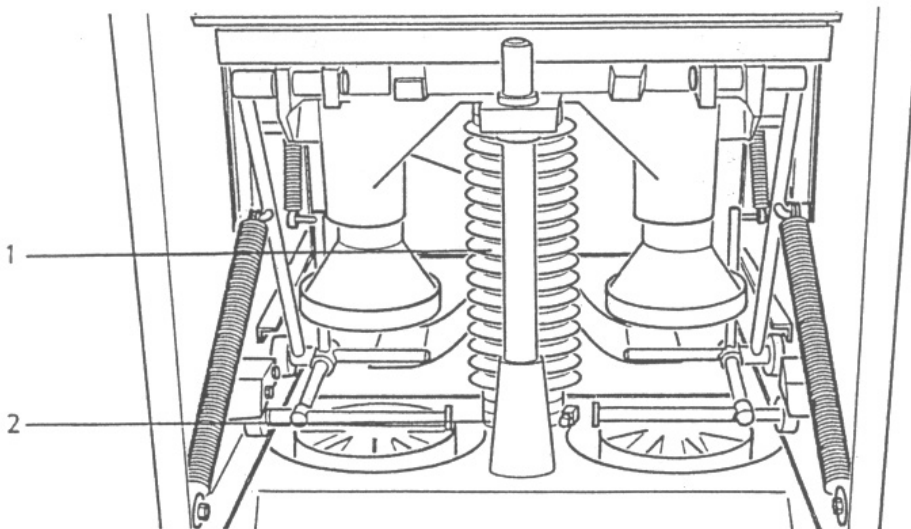
- Rubber foot (ref 32432)

Preliminary Steps

- Switch off the machine using the pause button, squeezers in upper position
- Unplug the machine

Operating procedures:

- Follow the preliminary steps
- Remove the rear protective cover and rear upper panel.
- Check boot (1). Replace if required (presence of tears)
- Remove lower clamp and lift the boot
- Clean the main shaft with water, and dry it. Grease if necessary.

**Complementary Steps:**

- Install the rear upper panel and rear protective cover
- Close and lock the door
- Plug the machine

Checking the drive mechanism**Ingredients:**

- Silicone grease

Tools:

- Screwdriver

Spares

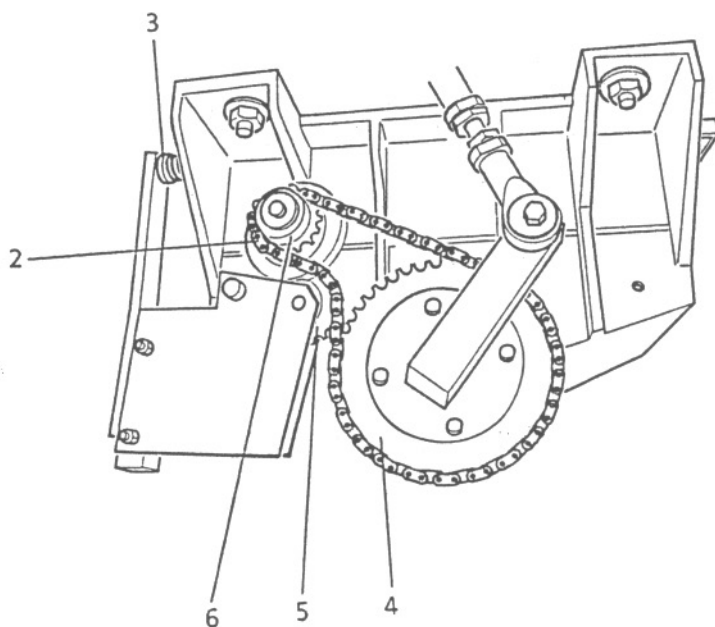
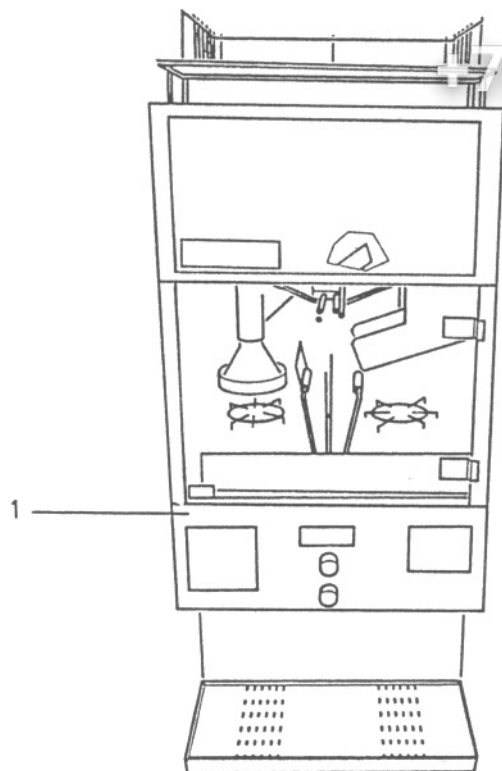
- Driving gear ref 32 666 (13 teeth)
- Bending gear ref 32 555
- Driven gear ref 32 520
- Chain ref 32 582 (70 links) for 60 Hz, réf :32 583 (64 links) for 50 Hz
- Complete chain device ref 32 540
- Bending spring ref 32 560

Preliminary steps:

- Stop the machine with the PAUSE button (squeezers in upper position)
- Unplug the machine

Operating procedure:

- Follow the preliminary steps
- Remove the lower front panel (1)
- Check chain (2) tension and bending spring. Replace the spring if necessary (3)
- Check the gear (4, 5 and 6). Replace if necessary
- Check the chain (2) condition . Replace if necessary
- Grease chain (2) if necessary



Complementary Steps:

- Install the lower front panel
- Plug the machine

Spare parts:

IMPORTANT: Use of spare parts other than certified original SANTOS parts is prohibited

This machine requires no specific maintenance. The bearings are lubricated for life. If any intervention is necessary to replace parts subject to wear, such as the cones, springs or other components, please refer to the parts lists (see the exploded view at the end of this manual).

For **all spare part orders** (see references in the exploded view at the end of the manual), state:

- **the type,**
- **the machine serial number and**
- **the electrical specifications**

recorded under the machine.

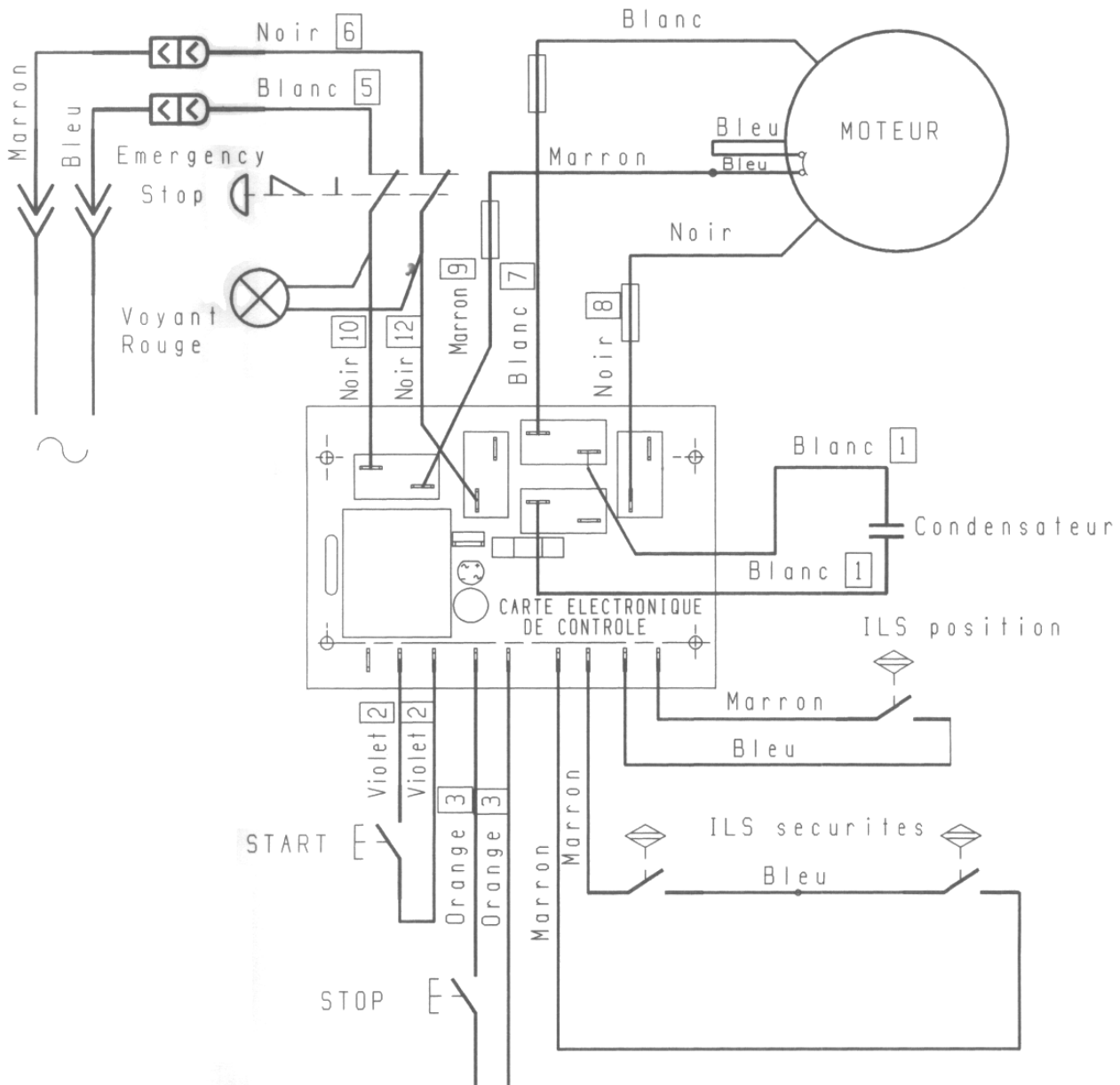
MACHINE TECHNICAL SPECIFICATIONS

ELECTRICAL SPECIFICATIONS (1)				
Model		N° 32		N° 32T
Power supply voltage	.(V)	220-240	100-120	220-240
Frequency	(Hz)	50	50/60	60
Motor Nominal				
Input power	(W)	600	650	650
Speed	(tr/mn)	1500	1500/1800	1800
output (oranges/minutes)		20		20
Oranges Tank capacity	(kg)	10		10
Dimensions: Height	(mm)	1025		1825
Width	(mm)	410		410
Depth	(mm)	600		850
Weight: Net weight	(kg)	61		85
Packaged weight	(kg)	67		95
Bruit : (2) L _{pA} incertitude K _{pA} = 2.5dB	(dBA)	N.C		N.C

(1) These ratings are given for your guidance. The exact electrical specifications of your appliance can be found on the rating plate.

(2) Noise level measured in sound pressure appliance in operation 1 m from its axis in accordance with standard EN 31201.

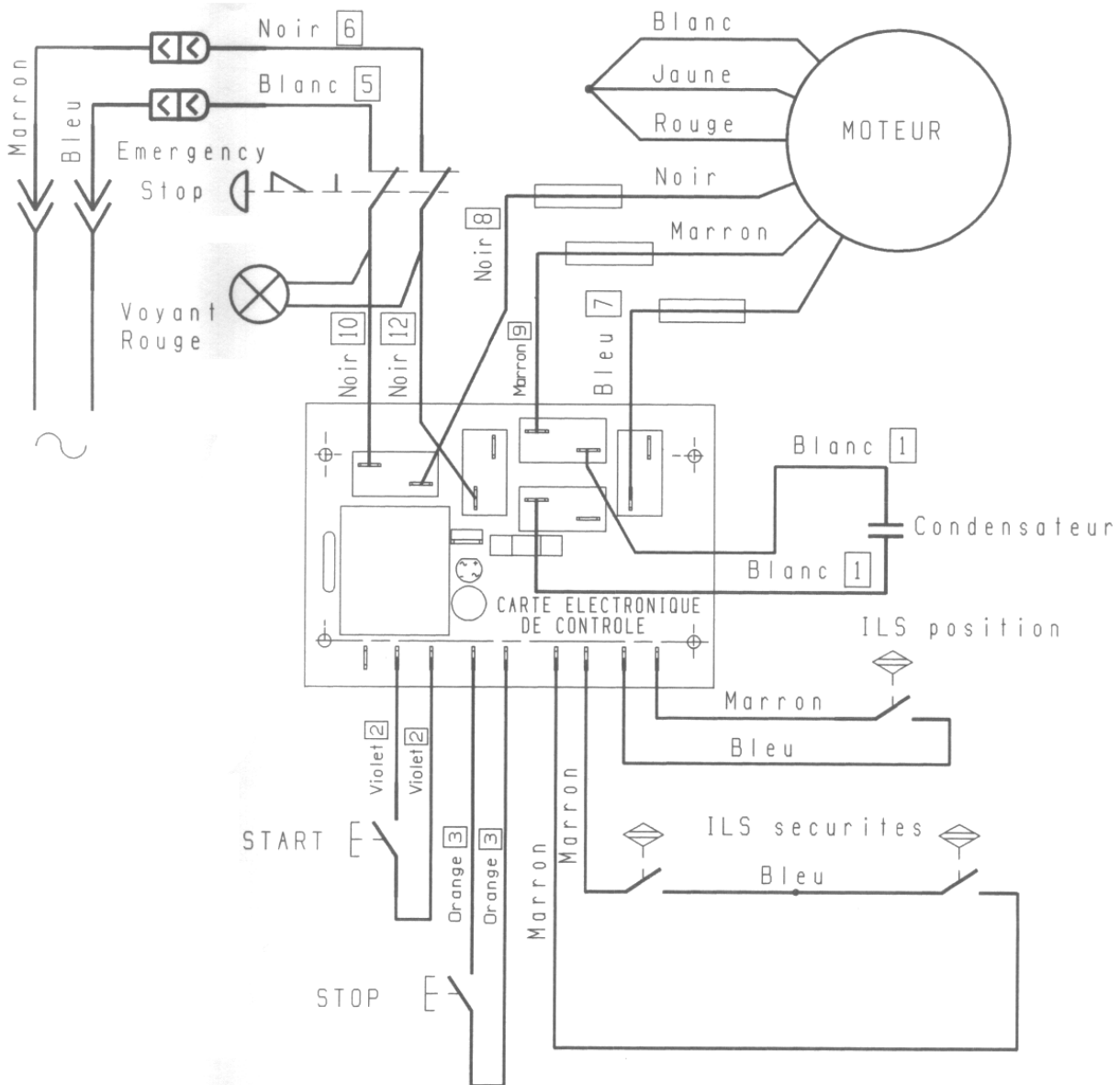
220 - 240 V , 50 HZ



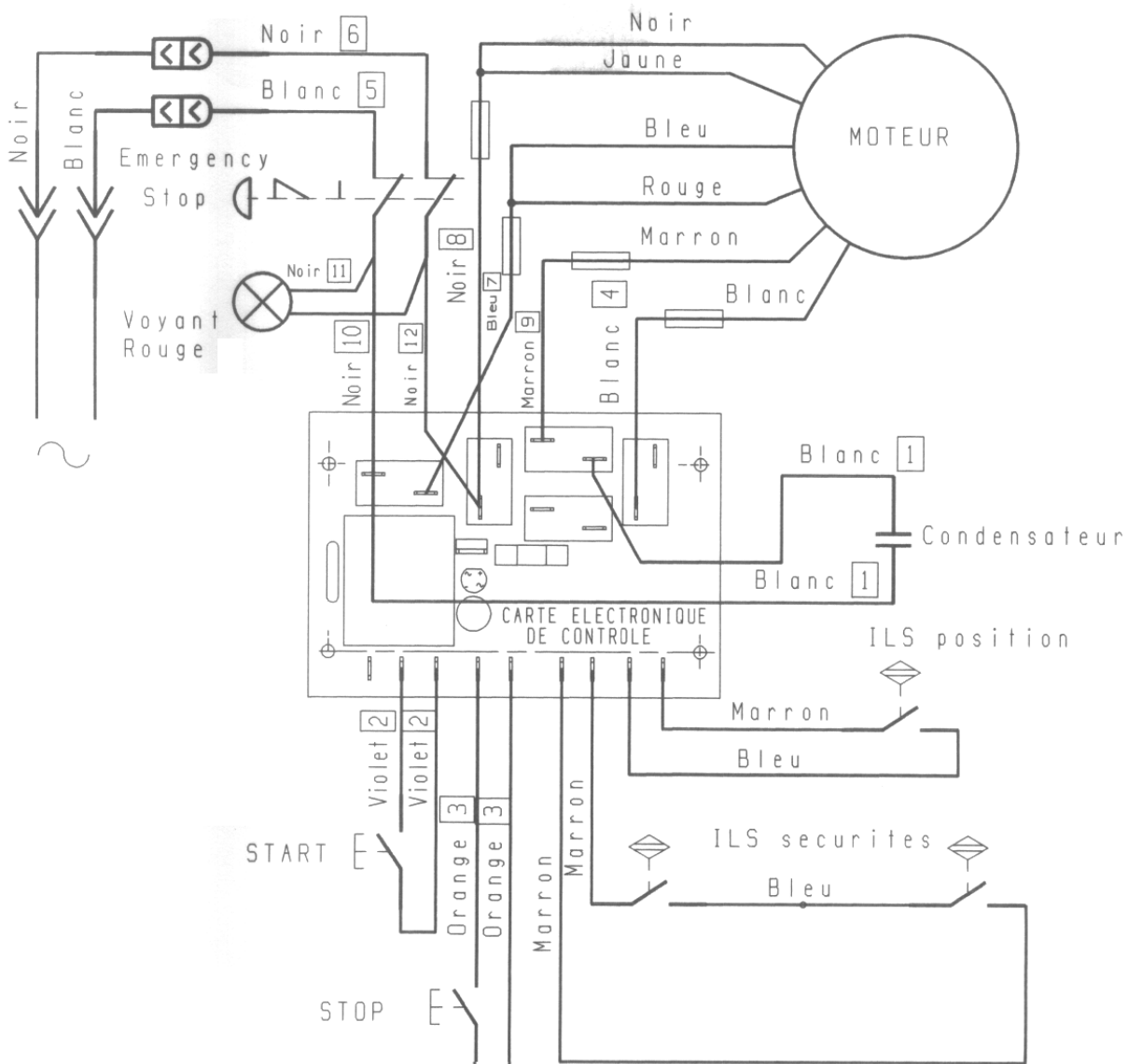
Wiring diagram 220-240V 60Hz

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220V - 240 V , 60HZ



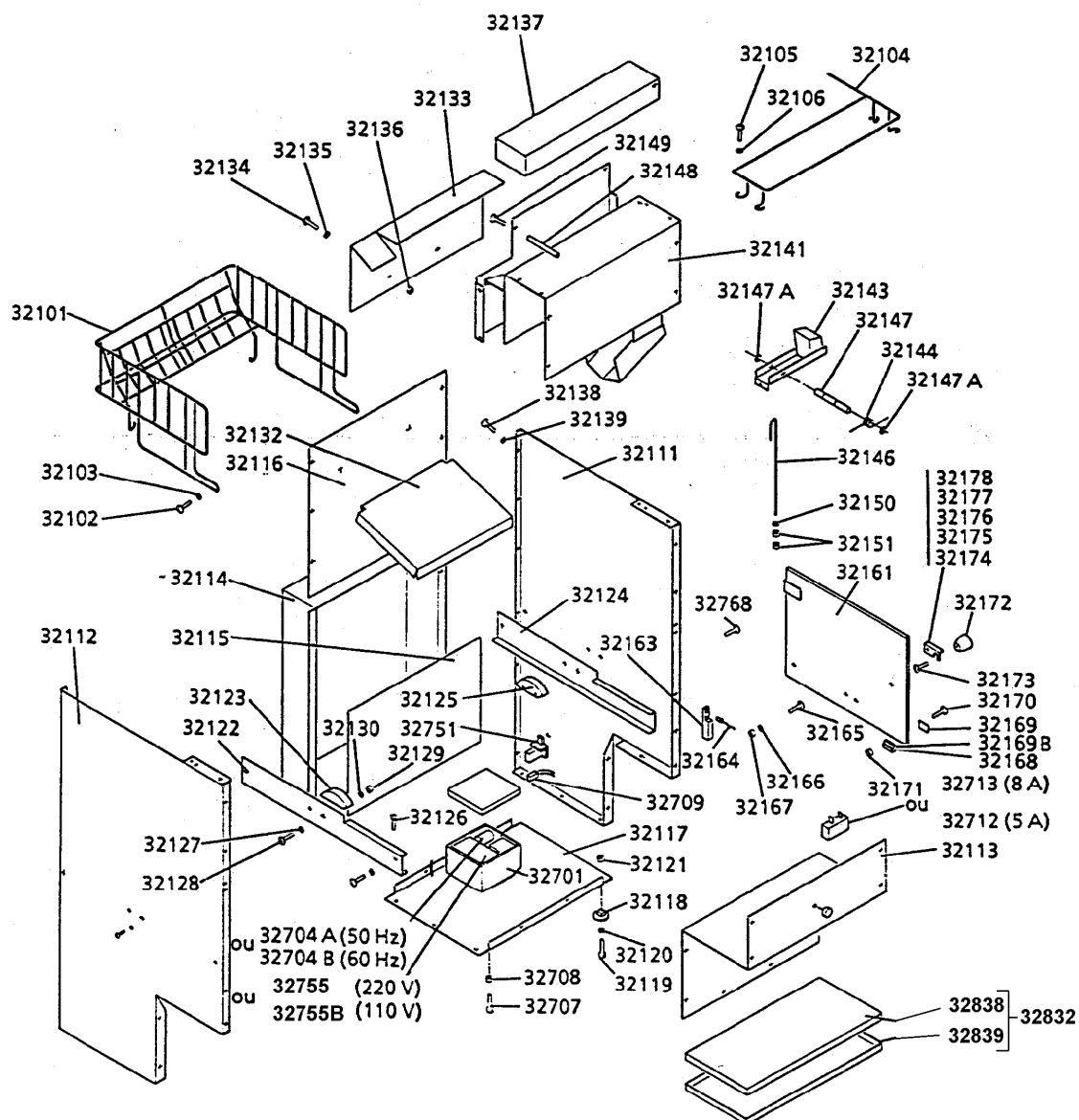
100 - 120 V, 60 Hz

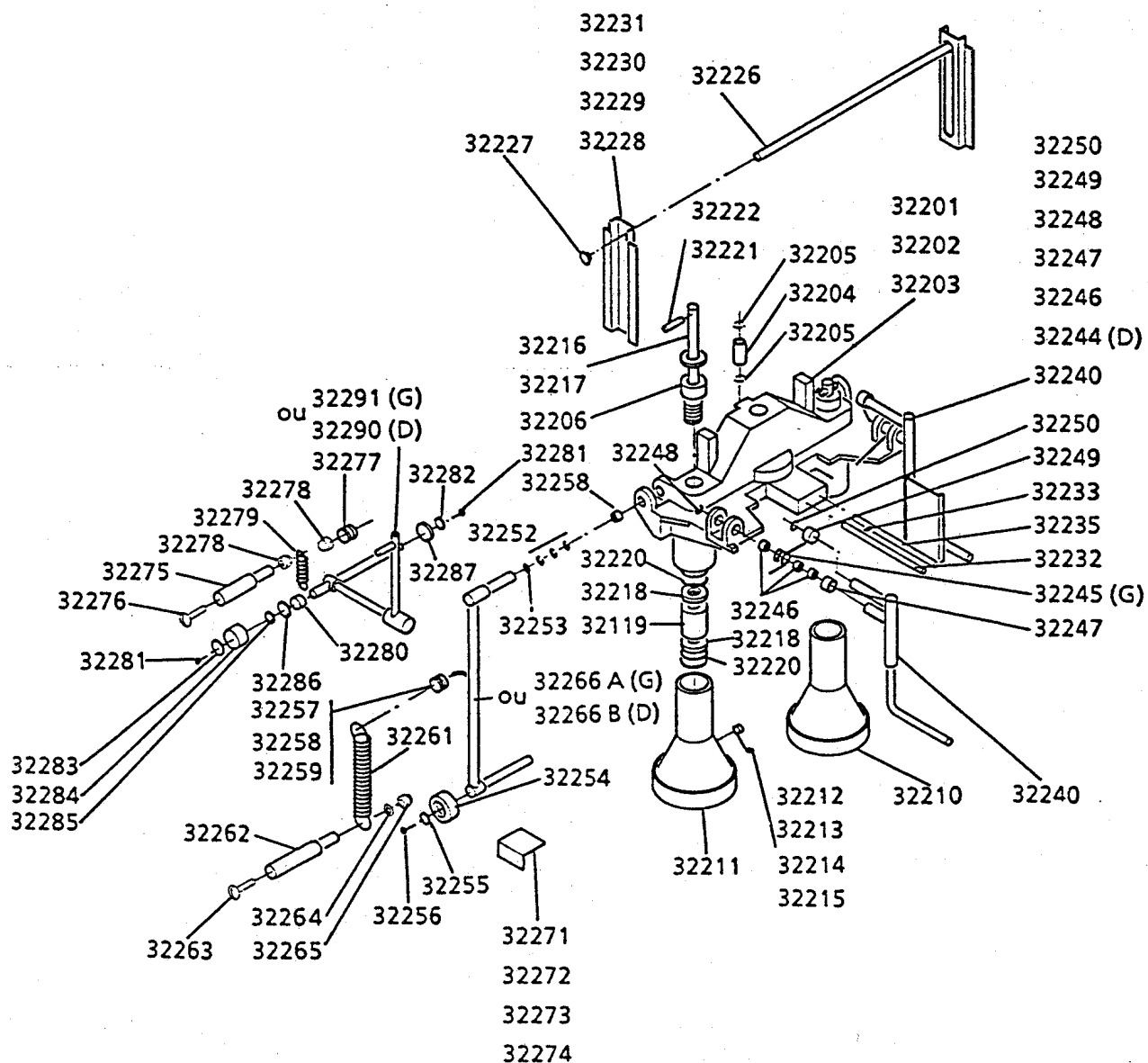


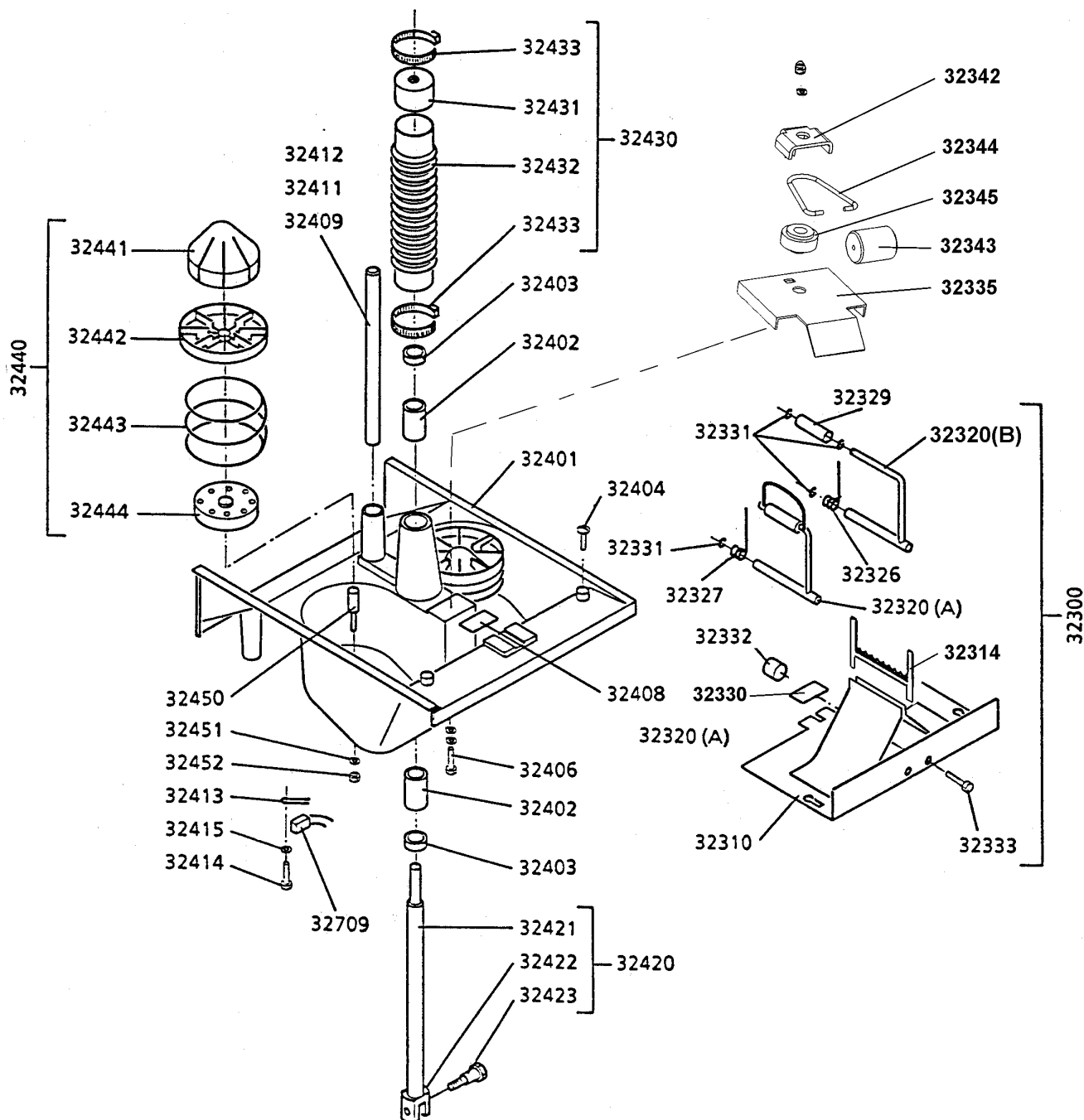
Exploded views

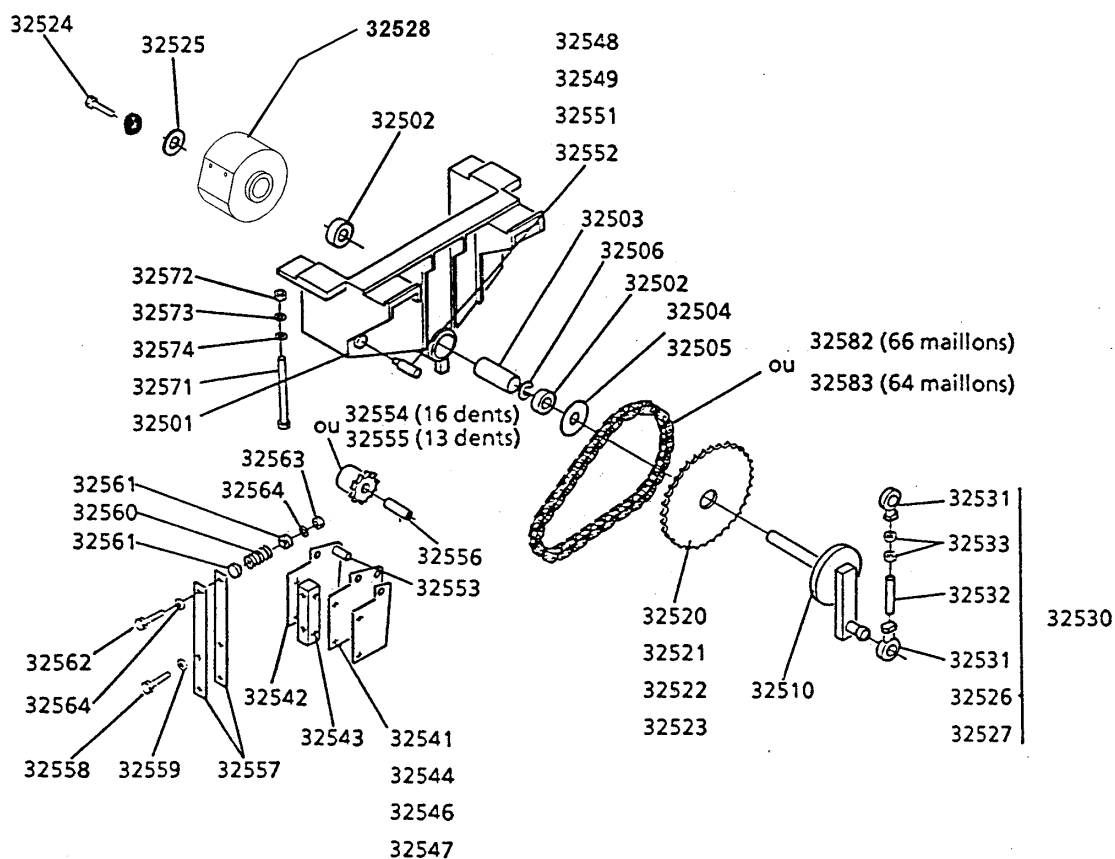
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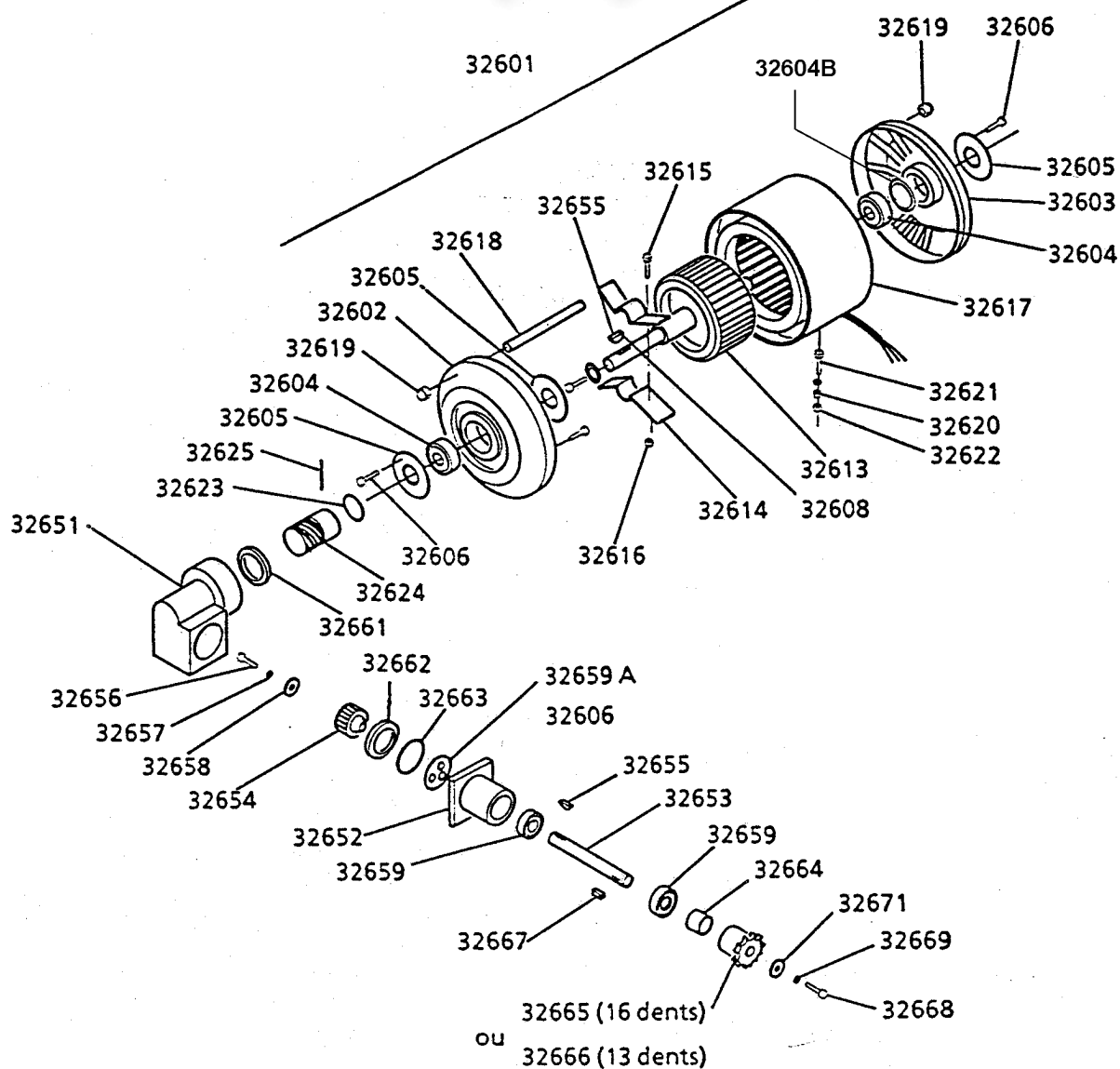
Plate 1: Steel sheet construction / body and electrical controls











WARRANTY CERTIFICATE

WARRANTY

Since the 01.01.95, all our appliances comply with CE and possess the CE label. Our guarantee is of 24 months from the manufacturing date mentioned on the descriptive plate, except concerning the asynchronous motors (consisting of a rotor and a stator) which are warranted for 5 years from their manufacturing date. Warranty is strictly limited to the free replacement of any part of origin recognized by us as defective due to a defect or building default and identified as belonging to the concerned appliance. Warranty does not apply to damages resulting from installation or use non-complying with our appliance data sheet (user's manual) or in case of an evident lack of maintenance or disrespect of elementary security electric rules. It does not apply in case of regular wear and tear. Any replacement of parts under warranty will be realized after return of the defective part in our workshops, postage paid, supported by a copy of a conformity statement on which appears the serial number of the appliance. Every appliance is equipped with a descriptive plate conforming to the EC recommendations and of which a duplicate exists in the conformity statement (serial number, manufacturing date, electrical characteristics ...). In case of serious damage judged repairable only in our workshops, and after prior consent from our departments, any appliance under guarantee is sent by the Distributor, carriage paid. In case of repairs or reconditioning of appliances not under guarantee, the round trip transport is payable by the distributor. The parts and workforce are invoiced at the current rate. A preliminary estimate can be supplied.

Coffee grinder not using SANTOS original burrs are not taken under guarantee. The warranty conditions, repairs, reconditioning, of the espresso coffee grinder are the object of a specific note. Our guarantee does not extend to the payment of penalties, the repair of direct or indirect damages and notably to any loss of income resulting from the nonconformity or the defectiveness of products, SANTOS's global responsibility being limited to the sale price of the delivered product and to the possible repair of the defective products.

In case of revelation of an imperfection during the warranty period, the Distributor has to, unless a different written agreement of SANTOS, indicate to his customer to stop any use of the defective product. Such a use would release SANTOS of any responsibility.

APPLIANCE IDENTIFICATION PLATE

SPECIMEN

**For all the documents not delivered
with the appliance.**

Printed, Faxed, Downloaded