

## VEGETABLE SLICER NO. 48

## CHEESE GRATER No. 49

# USER AND MAINTENANCE MANUAL



**IMPORTANT:** documents included in this manual to be kept:

- "CE" COMPLIANCE DECLARATION
- WARRANTY CERTIFICATE

ORIGINAL VERSION



Coffee grinders - Fruit juicers - Mixers - Blenders - Drinks dispensers - Planetary mixers  
- Dough mixers - Cheese graters - Ice crushers - Mincers - Vegetable slicers

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

HEREBY DECLARES THAT THE MACHINE DESIGNATED ON THE IDENTIFICATION  
PLATE AFFIXED:

- UNDER THE APPLIANCE,
- ON THE WARRANTY CERTIFICATE ON THE LAST PAGE OF THIS MANUAL,

COMPLIES WITH THE PROVISIONS OF THE "machines" DIRECTIVE AS MODIFIED  
(Directive 98/37/CEI)  
AND NATIONAL LEGISLATION TRANSPOSING IT.

IT ALSO COMPLIES WITH THE PROVISIONS OF THE FOLLOWING EUROPEAN  
DIRECTIVES:

- No. 73/23 dated 19/02/73 (Low voltage directive)
- No. 89/336 (EMC directive)
- No. 2002/95/CE (RoHS directive)
- No. 2002/96/CE (WEEE directive)

The machine complies with the provisions of the following harmonized European  
standards:

- NF EN ISO 12100 -1 and 2:2004: Machine safety devices - General design  
principles
- NF EN 60204-1: 1998: Machine safety devices - Machine electrical equipment -  
General regulations
- NF EN 1678: 1998 Machines for food products - vegetable slicers

SIGNED IN VAULX-EN-VELIN ON: **01/01/06**

SIGNATORY'S TITLE: **CHIEF EXECUTIVE OFFICER**

SIGNATORY'S NAME: **JACQUES FOUQUET**

SIGNATURE

## VEGETABLE SLICER No. 48 / CHEESE GRATER No. 49

The No. 48 vegetable slicer is of sturdy construction (component parts in cast aluminum, rubber and food-quality plastic) and is particularly suitable for cutting, slicing, thinly slicing, grating and stripping in preparations made by professionals in: Restaurants, Pizzerias, Snack bars, Catering points, sandwich bars, theme restaurants, etc. With its powerful motor, it can drive either high-output cutting disks or grating disks of  $\varnothing$  170 mm. The active part of the tools (knives for slicers or disks for grating disks) is made of stainless steel.



**Care: the appliance is designed for cutting, slicing, stripping and grating all types of vegetable, fruits, cheeses and sausages, but not frozen foods.**

### EQUIPMENT AND ACCESSORIES

#### Rams

A ram (5) for large diameter (of between 70 mm and 40 mm) products such as potatoes, turnips, apples, Gruyere and Parmesan cheese, etc.

A reducer (6) and a small diameter ram (7) for long and small diameter (maximum diameter 40 mm) products such as carrots, cucumbers, courgettes, etc.

#### Disks

- 48200T1: 1 mm cut slicer disk
- 48200T2: 2 mm cut slicer disk
- 48200T3: 3 mm cut slicer disk
- 48200T4: 4 mm cut slicer disk
- 48200T5: 5 mm cut slicer disk
- 48200T6: 6 mm cut slicer disk
- 48200TD4: 4 mm special Tomatoes slicer disks
- 48200TD6: 6 mm special Tomatoes slicer disks
- 48200TO4: 4 mm special Crinkle-cut potatoes slicer disks.
- 48200R2:  $\varnothing$  2 mm grater disk
- 48200R3:  $\varnothing$  3 mm grater disk
- 48200R4:  $\varnothing$  4 mm grater disk,
- 48200RP: Parmesan cheese grater disk
- 48200RR: "Röstis" grater disk.
- 48200E2: 2x2 stripping disk
- 48200E4: 4x4 stripping disk
- 48200E8: 8x8 stripping disk (chips)



### **Disk storage**

48290: Disk support for work surfaces or for wall application (optional).

### **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 elimination or recycling of the appliance components, please contact a specialist company or contact SANTOS

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

The packaging materials must be eliminated or recycled in accordance with regulations in force.

### **WARNING:**



1. The appliance No. 48-49 is not designed to be used with knives of a cut of 10 mm or more
2. The appliance must not be cleaned with either with a water spray or a pressure jet, nor should it be immersed

Note: To make understanding the following paragraphs easier, please refer to the diagrams at the end of this manual

## ELECTRICAL CONNECTION:

- The electric power supply for the machine is available in 2 single-phase voltages:
  - 110-120 V 50/60 Hz: model 48V1 and 49V1
  - 220-240 V 50/60 Hz: model 48 and 49

*Line protection:* the machine should be connected to a standard 2-pole + earth electric socket. The system should be fitted with a ground fault circuit interrupter and a fuse rated at 16A. **The appliance must be earthed.**

### **CARE:**

- Before connecting the machine, check that the mains electrical voltage is the same as the voltage for your machine. This value is given:
  - either on the identification plate under the machine.
  - or on the identification plate on the last page of this manual.



- If the power supply lead is damaged, it must be by a special assembly available from approved SANTOS dealers or from SANTOS.

**CARE: Check** that the On / Off switch (11) is in the **0 position** before connecting the power supply lead plug to your mains electric power socket.



## USING THE MACHINE

### USING FOR THE 1<sup>ST</sup> TIME:

1. Unclip the locking loop (3)
2. Open the guide channel (2)
3. Remove the ejector (12) from the motor spindle (18) and wash it in fresh water.
4. Wash all the items in contact with food in fresh water: the guide channel (2), the dirt tray (9), the large diameter ram (5), the reducer (6), the small diameter ram (7), the slicer disk (14) and the grater disk (13).



**TAKE CARE: RISK OF CUTS ON HANDLING THE KNIVES.**

### STARTING UP:

1. After selecting the appropriate tool for the work required (grating or slicing), fit the ejector (12) **smooth side on the disk side** and the disk (13) onto the motor spindle (18).
2. Close the guide channel (2).
3. Place a recipient under the appliance outlet
4. Lock the guide channel (2) with the locking loop (3) and position on the clip (4).
5. Plug the power supply plug (10) into your mains power socket.
6. Switch the machine on by putting the On/Off switch (11) to the 1 position; the indicator lights up.
7. Introduce the products into the guide channel (2) or into the reducer (6).
8. Push the products in using the large diameter ram (5) or the reducer (6) and the small diameter ram (7) until the ram reaches the collar.

### CLEANING:

#### **IMPORTANT:**



- **Stop the machine and unplug the machine power supply lead.**
- **The appliance must not be cleaned either with a water spray or pressure jet, nor should it be immersed**

For easier cleaning, do not allow food to dry on the guide channel (2), the grater disk (13), the slicer disk (14), the ejector (12) or the dirt tray (9). It is recommended that all these machine parts are cleaned as soon as the work is finished.



## MAINTENANCE:

- Put the appliance to the "Off" position with the On/Off button (11) and unplug the power supply lead plug (10).
- Remove the large diameter ram (5) or the reducer (6) and the small diameter ram (7).
- Unclip the locking loop (3) from the clip (4), pulling it towards you.
- Raise the guide channel (2). For cleaning after handling products which are difficult to clean (products with greasy substances for example), the guide channel hinge pin (8) can be removed and the guide channel washed in a dish washer.
- Take the disk (13, 14) off the motor spindle (18).
- Take the ejector (12) off the motor spindle (18).
- Wash with dish-washing detergent, then rinse and dry: the grater disk (13) or the slicer disk (14), the guide channel (2) and the dirt tray (9).
- Clean the base (1) with a soft damp sponge and dry.

### Fitting the cutting tool

#### FITTING:

- Fit the ejector (12), smooth side on the disk side, onto the end of the motor shaft (18), line the grooves up with the pins (15) and push to the motor shaft stop (18).
- Fit the grater disk (13) or the slicer disk (14) lining up the drive pin with the groove in the disk support (13) or (14).

#### REMOVING:

- Pull the grater-holder disk or the slicer disk upwards and along the motor shaft (18) axis (**be careful: risk of cuts on holding the tool, especially for the slicing disks as the knife blades are very sharp**).
- Pull the ejector (12) upwards and along the motor shaft (18) axis, making sure it passes correctly level with the tool drive pin (15) on the motor shaft (18).

## SAFETY

### Safety device, housing closure

1. The guide channel (2) must be in the closed position and the locking loop (3) in the locked position on the clip (4) to provide mechanical unlocking of the motor and allow the slicer to be turned on with the On/Off switch (11).
2. Unclipping the locking loop (3) causes stoppage (position 0) on the switch (11) and mechanical stoppage of the motor spindle (18).
3. A cut in the mains power supply causes stoppage (position 0) on the switch (11). The switch (11) has to be reactivated (position 1) to start again.

### Safety device, motor overload

Turn the power off (unplug the mains lead plug (10) before any work).



If the motor is jammed (**17**) (foreign body, too hard body, too much pressure on the processed products, etc.) the switch (**11**) automatically goes to the 0 position. Rectify the problem and then press the switch (**11**) to position 1.

### **Safety device, motor overheating**

Turn the power off (unplug the mains lead plug (**10**) before any work).

If the motor overheats, the switch (**11**) automatically switches to the 0 position. Wait for the motor to cool down (15 to 30 minutes) and then press the switch (**11**) to position 1.

### **Safety device, access to rotating tools**

Tool access while operating safety is provided by the following three points:

1. The motor can only be started if the guide channel (**2**) is in position and locked by the locking loop (**3**).
2. The guide channel provides safety on the input side for the products to be processed. The dimensions of the introduction guide channel (**2**) comply with the standard safety requirements currently in force.
3. The restriction system formed by the guide channel (**2**) and the ejector (**12**) provides the safety on the output side of the products processed.

## **MAINTENANCE**



Before any work on the appliance, it is imperative that the machine is disconnected from the mains (**10**)

### **Spare parts:**

This machine requires no specific maintenance. The bearings are lubricated for life. If work is required to replace wear parts such as the electrical components or other, refer to the parts list (see exploded view at the end of the 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.



## STANDARD REFERENCES

- **CE (Europe)**
- GS (Germany) controlled by the LNE National Test Laboratory.
- UL (USA) and cUL (Canada).
- NSF (USA).

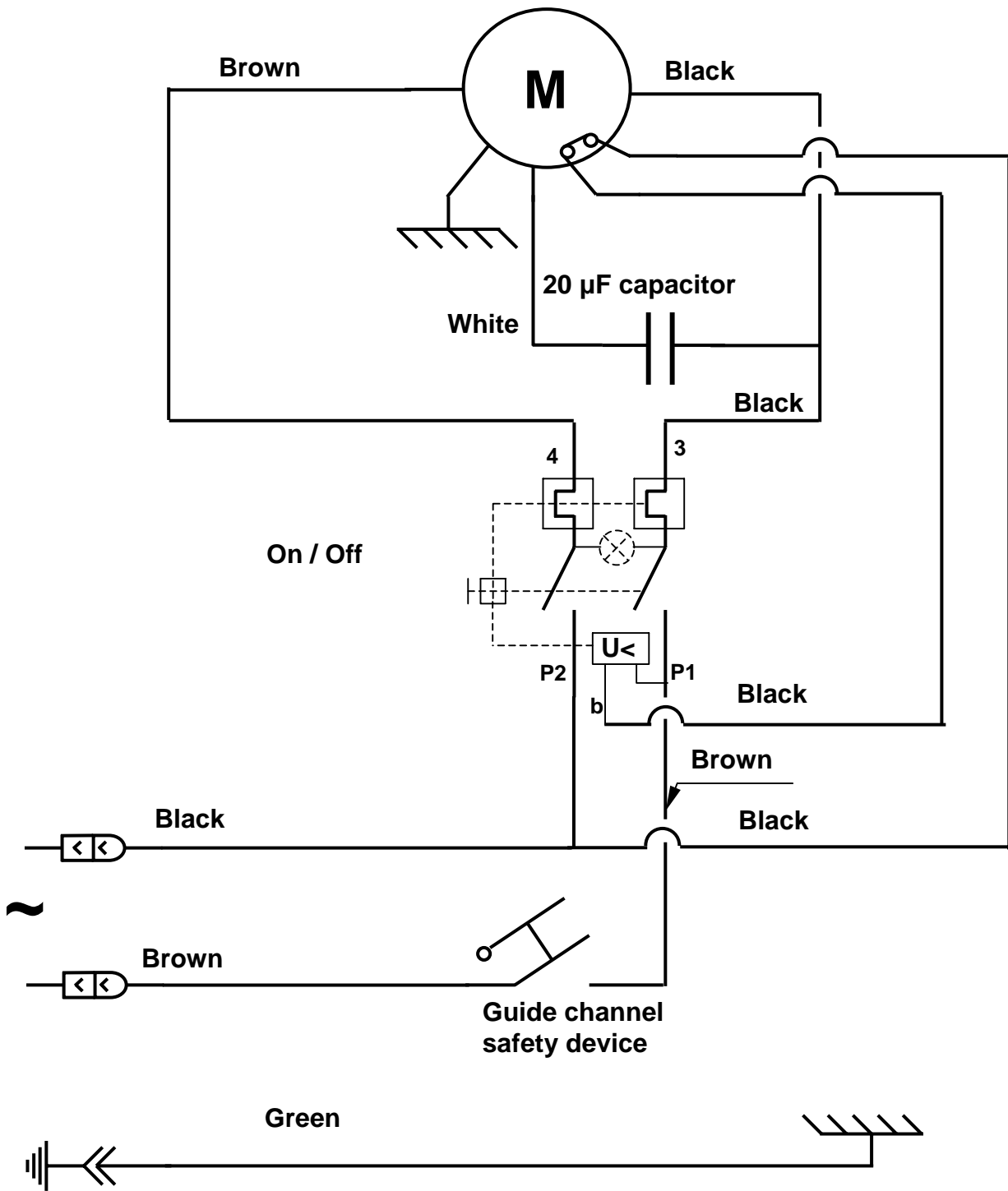
## MACHINE TECHNICAL SPECIFICATIONS

ELECTRICAL SPECIFICATIONS (1)			
Model no. 48		Single phase	
Power supply voltage	(V)	220-240	100-120
Frequency	(Hz)	50/60	50/60
Motor: rating			
Input power	(kW)	0.39	0.45
Speed:	(rpm)	1000	1200
Running capacitor	( $\mu$ F)	10 $\mu$ F- 400V	20 $\mu$ F-400V
Height under the ram	(mm)	505	
Dimensions: Height with ram	(mm)	580	
Width	(mm)	250	
Depth	(mm)	430	
Weight: Net weight	(kg)	16	
Packaged weight	(kg)	17	
Noise: (2)	(dBA)	60	

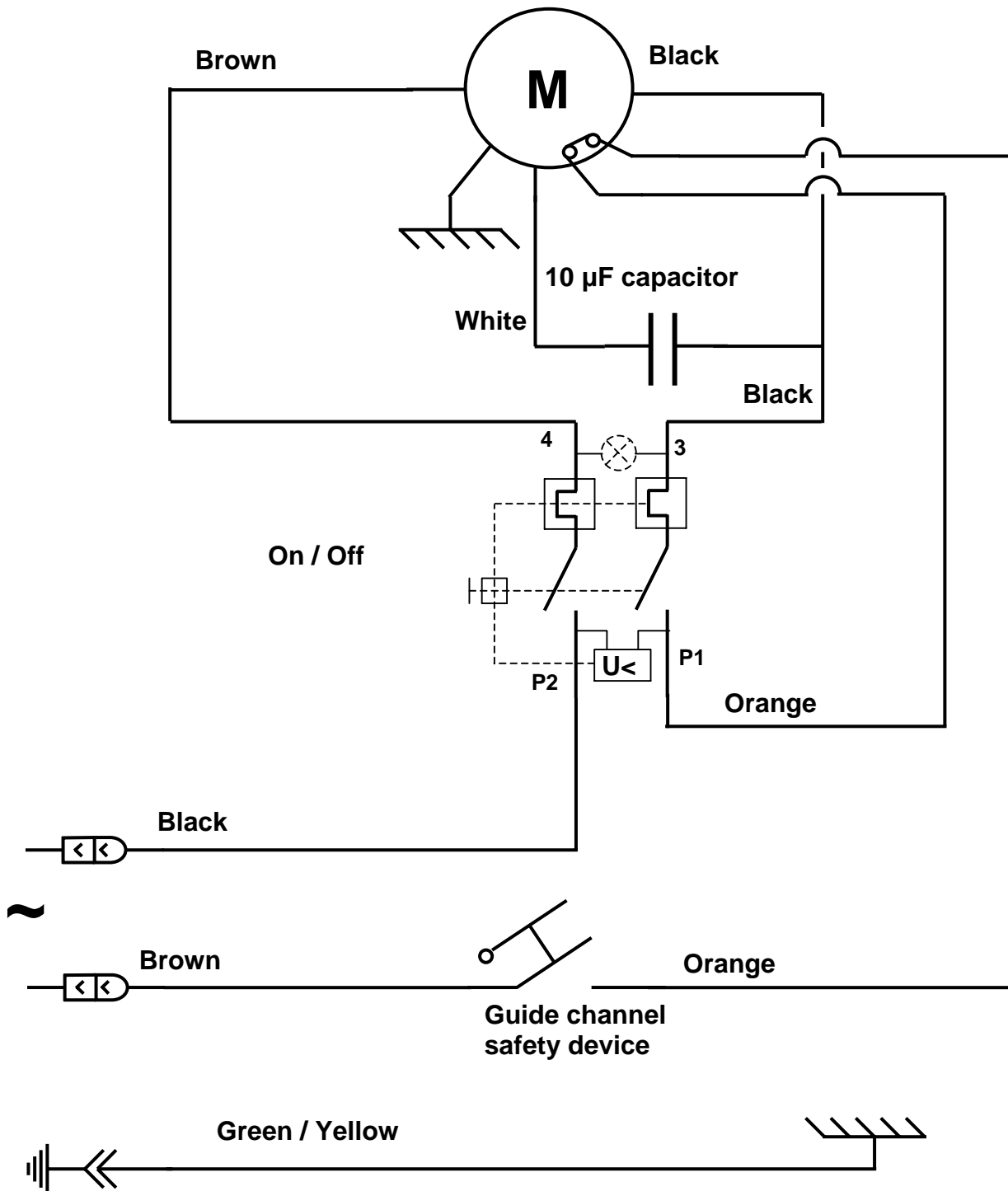
(1) These values are given as an indication only. The exact electrical specifications for your machine are recorded on the identification plate.

(2) Noise level measured in acoustic pressure with the machine under load at 1 m from its axis in accordance with standard EN 31201.

110-120 V 50/60 Hz electrical wiring diagram

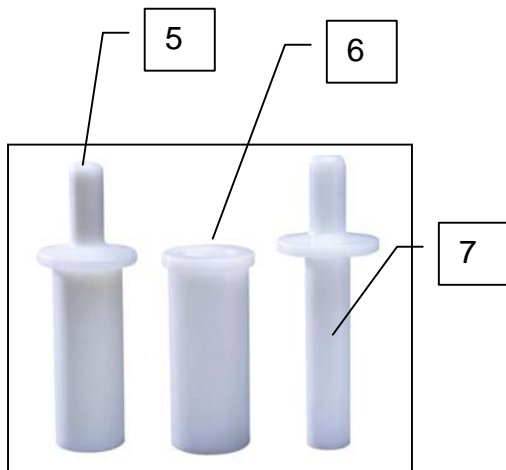


220-240 V 50/60 Hz electrical wiring diagram





REF	Description
1	Base
2	Guide channel
3	Locking loop
4	Clip
5	Large diameter ram
6	Reducer
7	Small diameter ram
8	Guide channel hinge pin
9	Dirt tray
10	Power supply lead
11	On/Off switch
12	Ejector
13	Grater disk
14	Slicer disk
15	Drive pin
16	Identification plate
17	Motor
18	Motor shaft





## WARRANTY CERTIFICATE

### WARRANTY

This appliance is guaranteed for twelve months from the date of manufacture shown on the identification plate.

The guarantee is strictly limited to the free replacement of any original part acknowledged by us as being defective as a result of a fault or a manufacturing defect and identified as relating to the appliance in question.

It does not apply to damage resulting from installation or use which does not comply with the instructions supplied with each appliance (user manual) or in the event of an obvious lack of maintenance or non-observance of basic electrical safety rules.

All part replacements under warranty are made after return of the defective part to our workshops, carriage paid, accompanied by a copy of this warranty certificate on which the serial number of the appliance is shown.

All appliances have an identification plate bearing a serial number identical to the one on this warranty certificate.

In the event of serious damage which is deemed only to be repairable in our workshops, and after agreement from our services, all appliances under warranty are to be dispatched by the client carriage paid. If the appliance is repaired outside the warranty, the forwarding and return transport is the responsibility of the client. Parts and labor are invoiced at the prices in force (spare parts price list - hourly labor cost). All repairs will be subject to a prior estimate which must be agreed before repair.

In the event of a dispute, the Courts for the manufacturer's region (Lyon) alone have jurisdiction.

## APPLIANCE IDENTIFICATION PLATE

