

## COLD PRESS JUICER NUTRISANTOS # 65

### 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 - Mincers - 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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## “EC/EU” 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: **Cold press juicer Nutrisantos**

Type number: **65**

complies with:

- the statutory provisions defined in appendix 1 of the European “machinery” directive n° 2006/42/EC and the national legislation transposing it.
- the statutory provisions of the following European directives and regulations:
  - No. 2014/35/EU (Low voltage directive)
  - No. 2014/30/EU (EMC directive)
  - No. 2011/65/EU (RoHS directive)
  - No. 2012/19/EU (WEEE directive)
  - N° 1935/2004/EC (Regulation) relating to materials and articles intended to come into contact with food
  - N° 10/2011/EU (regulation) plastic materials and articles intended to come into contact with food

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

- NF EN 1678+A1: 2010, Food processing machinery – Vegetable cutting machines - Safety and hygiene requirements.  
This European standard is a type-C standard as defined in EN ISO 12100. When the provisions of this type-C standard differ from those stated in the type-A or B standards, the provisions of the type-C standard override the provisions of the other standards. This standard provides the means to comply with the requirements of the "machinery" directive n° 2006/42/EC, (see appendix ZA)
- NF EN ISO 12100: 2010, Safety of machinery - General principles for design
- NF EN 60204-1: 2018, Safety of machinery - Electrical equipment of machines - General requirements
- NF EN 1672-2: 2020, Food processing machinery – Basic concepts - Hygiene requirements.
- NF EN 60335-1: 2013: Household and similar electrical appliances. Safety.
- Pr NF EN 60335-2-64: 2015: Particular requirements for commercial electric kitchen machines

Drawn up in VAULX-EN-VELIN on: **01/06/2022**

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

Signatory's name: **Aurélien FOUQUET**

Signature:



## IMPORTANT SAFEGUARDS

When using, maintaining or disposing of the machine, always follow these basic 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.

### INSTALLATION AND HANDLING

During unpacking in particular, you are advised to have 2 people to handle the machine. For ease of use, it is recommended the machine is placed on a table or work surface so as to have the juice spout in front of you (recommended height: 90 cm, to be adapted as required to the user).

**Warning:** watch out for a possible slippery floor adjacent to the appliance.

During cleaning and installation, handle the sieve (13), carefully so as not to put it out of shape thus preventing the machine from working properly.

### IMPROPER USE:



1. Do not place food in the feed channel and press with the plunger before you have started the machine.
2. The appliance is not designed for handling frozen foods.
3. Remove stones from fruit before processing it in the machine (e.g. mangoes, apricots, peaches). Do not let the stones go into the machine.
4. Do not place anything other than food in the feed channel.
5. Do not place hard food in the feed channel.
6. The machine must not be left to operate without supervision.
7. Neither a hose nor a pressure hose should be used for cleaning
8. Do not use abrasive sponges for cleaning the basket.
9. The appliance must not be used on any surface which has a slope of more than 10° relative to the horizontal. The machine's 4 feet must always be resting on this surface. The machine's motor spindle must always be vertical relative to this surface.
10. Never plunge the base in water or any other liquid for reasons of protection against risks of electrocution.
11. The appliance must be unplugged before any intervention on it: cleaning, servicing, maintenance.
12. The use of spare parts other than certified original SANTOS parts is prohibited.
13. Do not use the appliance if the power supply cord is damaged. It must be replaced by either a SANTOS approved dealer, SANTOS or a person with similar qualifications to avoid any danger.
14. Never connect several appliances to the same power socket.
15. Never use the appliance outdoors.

16. Never place the appliance close to or on a source of heat.
17. This appliance is a professional machine designed exclusively for professional use. It is not designed for household use.
18. 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.
19. This appliance is intended for use in communal areas, e.g. in the kitchens of restaurants, canteens, hospitals and artisan trades such as bakeries, butcher's shops, etc., but not for continuous mass production of food.

### ELECTRICAL CONNECTION:

The appliance is available with a choice of two voltages for the power supply:

- 220-240V 50/60 Hz single phase
- 110-120V 50/60 Hz single phase

Note: This appliance can operate at both 50Hz and 60Hz without any adjustments.

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

### **CAREFUL:**

- 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 or behind the machine
- or on the identification plate on the last page of this manual.

- If the power supply cable (**22**) is damaged, it should be replaced by a SANTOS approved dealer, SANTOS or a person with similar qualifications to avoid any danger.
- The plug must remain easily accessible while the appliance is in use.

### USING FOR THE 1st TIME:

1. Lift up the cover (2) after turning the unlocking lever (6) by one quarter of a turn and pushing on the catch (14). Fig. 2
2. Lock the cover (2) in the top position.
3. Turn and remove the bowl (1). Fig. 3
4. Remove the top screw (11).
5. Remove the bottom screw (12).
6. Remove the sieve (13) with the 2 scrapers (15).
7. Unscrew the discharge cone (17) by pressing down and remove the seal (18) and the ring (19) Fig.4
8. Wash all the components in contact with the food in clean water: the plunger (4), the feed channel (3), the bowl (1), the top screw (11), the bottom screw (12), the sieve (13), the scrapers (15), the discharge cone (17), the seal (18), the ring (19) and the pulp container (5). Fig.5

### RECYCLING THE PRODUCT AT THE END OF ITS SERVICE LIFE



This equipment is marked with the selective sorting symbol relating to waste from electrical and electronic equipment. This means that this product should be taken over by a selective collection system conforming to the Guideline 2012/19/UE (WEEE) – part Professional Equipment – so that it can be either recycled or dismantled in order to reduce any impact on the environment.

For further information, please contact your retailer or SANTOS.

For eliminating or recycling components of the equipment, please contact a specialised company or contact SANTOS.

The electronic products not undergoing selective sorting are potentially dangerous for the environment.

The packaging material should be eliminated or recycled according to the regulations in force.

## COLD PRESS JUICER # 65

- Robust and very well-constructed (components made of cast stainless steel and aluminium, engineered plastic and stainless steel plate), this cold press juicer is particularly suitable for extracting juice and coulis from fruit, vegetables and herbs, by the professionals in:  
Restaurants, Pizzerias, Snack Bars, Fast Food Outlets, Special Theme Restaurants, etc.
- It has 2 powerful motors which rotate the top and bottom screws.

## USING THE APPLIANCE

### STARTING UP:

#### Assembly and preparation:

1. Fit the scrapers (15) around the sieve (13) and insert the assembly into the bottom of the bowl (1). Fig.6  
**Careful:** line up the pins of the bowl (1) with the housings of the sieve (13). Fig.7
2. Turn over the bowl (1) and fit the ring (19), the seal (18) before screwing in the discharge cone (17). Fig.9 and Fig.10
3. Place the bowl (1) on the machine.
4. Position the bottom screw (12).Fig.11  
**Careful:** position the 2 bosses of the screw (12) in the 2 housings of the scrapers (15). Fig.14
5. Position the top screw (11). Fig.12
6. Turn the unlocking lever (6) a quarter of a turn, push on the catch (14) and lower the cover (2).  
**Careful:** if the cover (2) is not locked (unlocking lever not aligned with the appliance, Fig.13 and catch not locked, Fig. 24) raise it and turn the top screw slightly (11) or check the position of the bottom screw (12): see paragraph 4.
7. Position the feed channel (3). Fig.15
8. Install the scrap bucket (5).
9. **Connect the power supply cord plug (22) to your mains support socket.** Fig.16
10. **Remove the fruit plunger (4) from the feed channel (3).**

#### Use:

1. **Place the recipient** under the bowl spout (1).
2. **Start the machine**, by operating the "On/Off" button (9).
3. **Introduce the food** into the feed channel (3) and, if required, push it down with the fruit plunger (4).
4. Continue this operation until the juice recipient is full or all the fruit and vegetables to be processed have been used. Also keep an eye on the level of pulp in the pulp container (5).

### **Sieve:**

The appliance comes with a sieve (13) with small holes for juices.

### **How to stop the machine:**

#### **The appliance is stopped:**

1. by pushing the "On/Off" push button (9),
2. or by unplugging the mains cord plug (22)

### **DETECTION OF HARD FOOD:**

The machine can detect when hard food is inserted inside.

In this case, it automatically performs up to 3 successive reciprocating movements to try and unblock the screws.

If after this operation, there is still local friction, the machine will stop.

It is then necessary to take down the screws and clean them.

### **JAMMING:**

Food may get jammed in the screw and prevent more from going through.

You are advised to perform a backward operation for a few seconds by pressing the backward operation button (10) for a few seconds.

Repeat this operation several times as required.

If the jam persists, take down the screws and clean them.

### **CLEANING**



**Handle the sieve (13) and the screws (11/12) carefully so as not to put them out of shape thus preventing the machine from working properly.**

To clean the sieve (13), it is recommended to use the brush (23) supplied with the machine, for proper cleaning of the filter sieve holes. Do not use abrasive sponges for cleaning the machine.

Take down the seals (16), (18), (20) and (21) to clean them with the brushes (23) and (24) and put them back as shown in the photos Fig.17, Fig.9, Fig.22, and Fig.20.

Cleaning will be easier if you do not wait for the food remains to dry in the moving parts of the machine.



## PRECAUTIONS AND RISKS:

Do not place any objects other than food in the machine.



During preparation, **the level in the pulp container (5)** should be monitored to prevent the pulp outlet from clogging. Such clogging could result in a machine dysfunction.

The quantity of products to be processed before reaching the maximum filling level in the container **(5)** varies according on the products being processed.

## SAFETY / MAINTENANCE

### MOTOR OVERHEATING SAFETY FEATURE:

In the event of one of the 2 motors overheating, the appliance stops automatically. The safety features have an automatic reset, so wait for the motors to cool (15 to 30 minutes), before restarting the machine.

If the problem persists, switch off the power supply to the machine (unplug the cord from the mains socket **(22)**) and call in the maintenance service or contact a SANTOS approved dealer.

### SAFE ACCESS TO THE TOOLS:

The juice extractor can only be started if the feed channel **(3)** and bowl **(1)** are positioned correctly and the cover **(2)** is locked in the lowered position.

Removing the feed channel **(3)** or lifting the cover **(2)** results in the machine stopping.

Re-starting the juice extractor requires specific operation of the “On/Off” push button **(9)** again.

A cut in the mains power supply stops the machine.

## MAINTENANCE

Before carrying out any work on the cold press juicer, it must in all cases be unplugged from the mains power supply and wait 20 seconds for the capacitor of the electronic board to discharge:

### Spare parts:

**IMPORTANT:** The use of spare parts other than certified original SANTOS parts is prohibited.

This machine requires no specific maintenance because the bearings are lubricated for life.

If any intervention is necessary to replace parts subject to wear, such as the sieve (13), the scrapers (15), the seals (16), (18), (20), (21), the electrical or other components, please refer to the parts list (see the exploded view at the end of this manual, or download from our website [www.santos.fr](http://www.santos.fr) ).



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.**

### Prolonged periods of non-use:

There are no problems with this appliance in the event of prolonged periods of non-use. You are simply advised to clean it before use and check that the components of the appliance are in good condition (e.g. power cord, seals and other spare parts).

### SERVICING:

**Neither a hose nor a pressure hose should be used for cleaning**

- After use, clean the plunger (4), the feed channel (3), the bowl (1), the top screw (11), the bottom screw (12), the sieve (13), the scrapers (15), the discharge cone (17), the seal (18), the ring (19) and the pulp container (5) in clean water or with a dish washing detergent product designed for this purpose. Then rinse and dry. **Do not use abrasive products or materials** to clean the basket assembly.
- The base is to be cleaned with a soft damp sponge, then dried.

### **CAREFUL:**



For easier cleaning, do not leave food remains to dry on the parts in contact with the food and clean all these parts of the machine immediately after the work is finished.

## FAULT FINDING

Identify exactly why the machine stopped

### THE MACHINE WILL NOT START:

- Check: the mains supply and the condition of the power supply cord.
- Check: the presence of the feed channel (3) and the locking of the cover (2) in the lowered position Fig.13

### THE MACHINE STOPS BECAUSE THE MOTOR HAS OVERHEATED:

(the casings around the motor units are hot)

- Remove the plug from the power supply socket and follow the instructions in the section on "motor overheat safety feature".

### THE MACHINE STOPS BECAUSE OF A JAM:

See the section on "jamming"

### THE MACHINE IS NOISY:

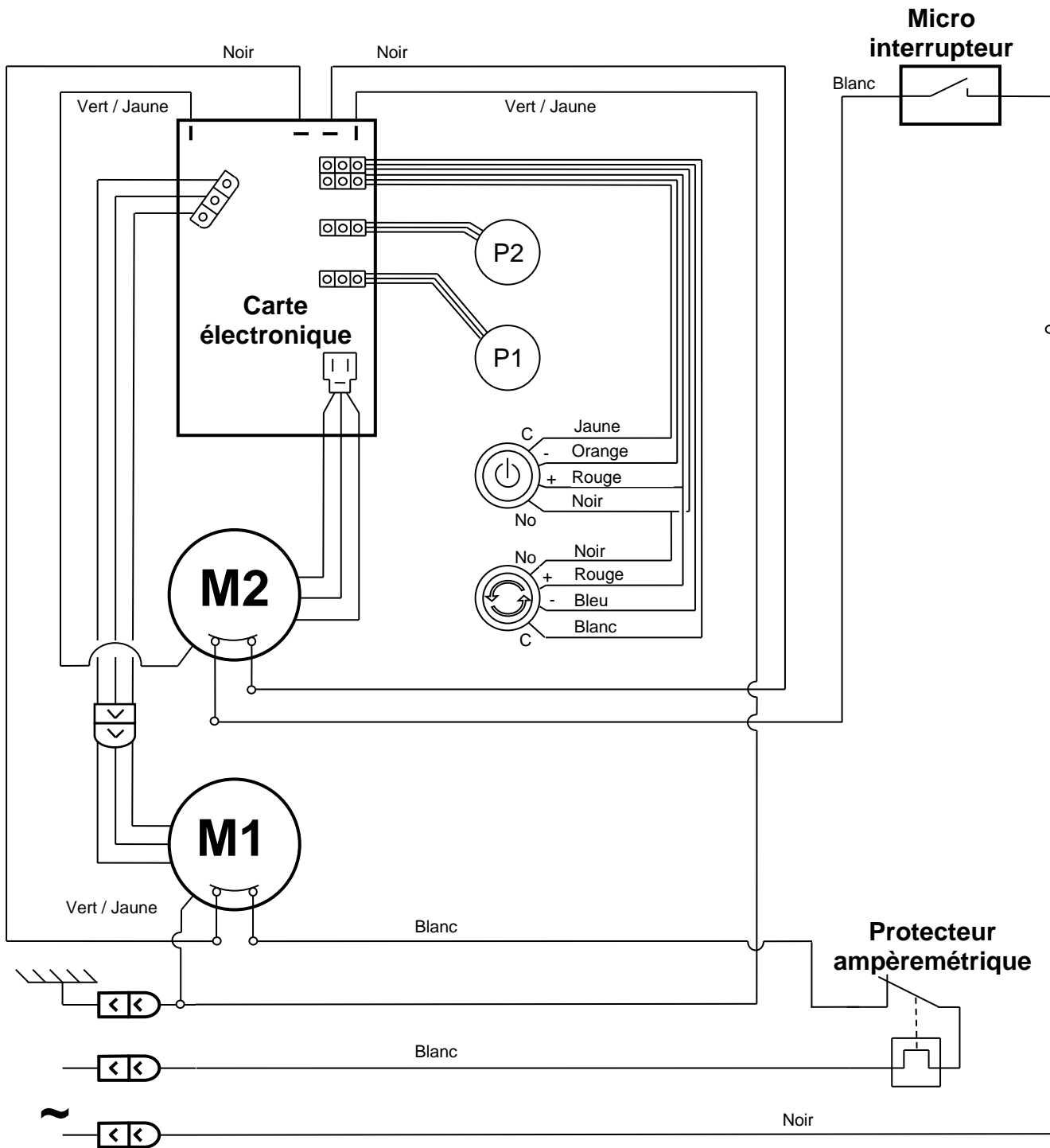
- Check the parts are positioned correctly  
- Check no part has been damaged by a fall or the suchlike:  
if so, replace this part.

## TECHNICAL SPECIFICATIONS (1)

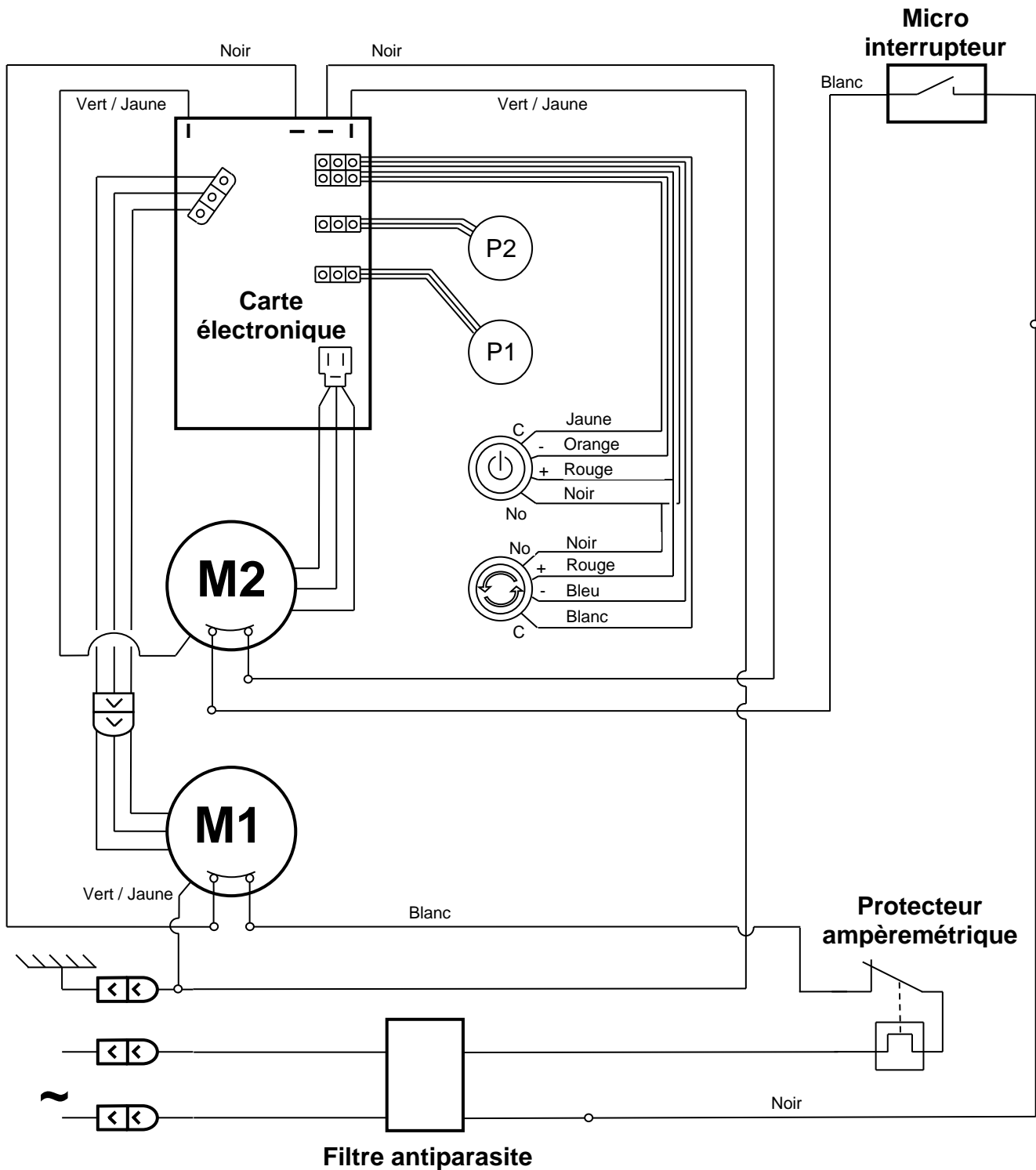
<b>Mains:</b>		
Power supply voltage (V)	220-240	100-120
Frequency (Hz)	50 / 60	50 / 60
<b>Motor:</b>		
Rating (kW)	0.4	0.4
Power requirement (A)	2.4	4.8
Upper motor speed (rpm)	5 to 10	5 to 10
Lower motor speed (rpm)	35 to 70	35 to 70
Time for machine to stop	1 sec max	1 sec max
<b>Noise</b> measured at average speeds LAeq, dB, ref 20µPa	64	64
Operating modes (3)	intermittent cycle 10 min ON / 10 min OFF	intermittent cycle 10 min ON / 10 min OFF
<b>Dimensions and weight</b>		
Height (mm)	642	
Width (mm)	236	
Depth (mm)	412	
<b>Net weight</b> (kg)	28.6	
<b>Packaged weight</b> (kg)	32	
Container capacity (Litres)	4	
Bowl spout height (mm)	223	
Temperature of products processed	Min: 4°C	Max: 50°C
Operating temperature range	1°C to +50°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 acoustic pressure of appliance loaded as per the following standards: NF EN 12852 :2010, ISO 11201:1995 and ISO 4871:1996.  
Appliance placed on a work surface at 75cm from the floor. Microphone turned towards the appliance at 1.6m from the ground and 1m from the appliance.
- (3) 10min / 10min cycle: The professional appliance is intended for intermittent use according to a 10 minutes ON and 10 minutes OFF cycle. This cycle corresponds to the operating time to perform the function and the stopping time for the preparation and serving of the products processed, in compliance with the instructions of the standard: EN 60335-2-64+A1:2004, Particular requirements for commercial electric kitchen machines.

**ELECTRICAL WIRING DIAGRAM 100 - 120V 50/60Hz**



**ELECTRICAL WIRING DIAGRAM 220 - 240V 50/60Hz**

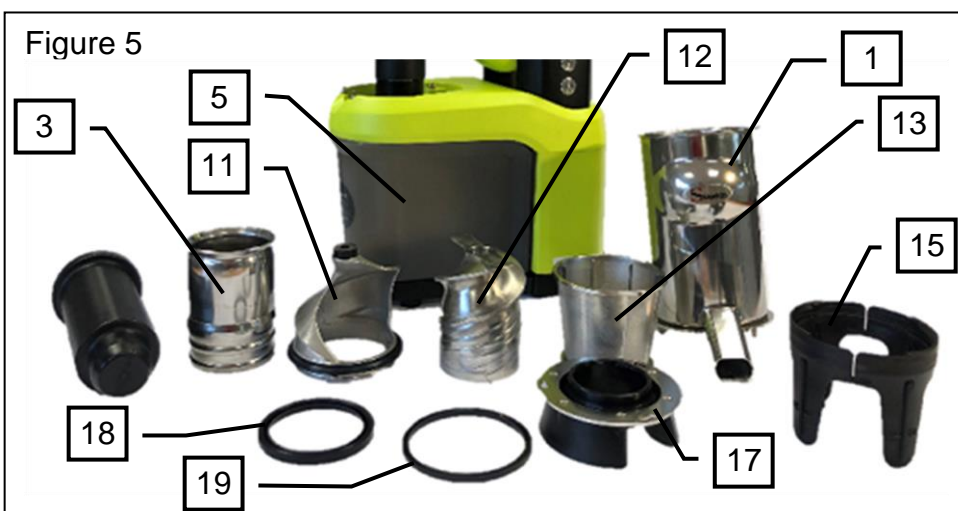
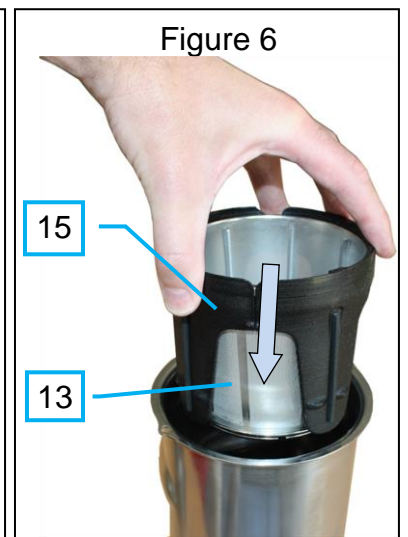
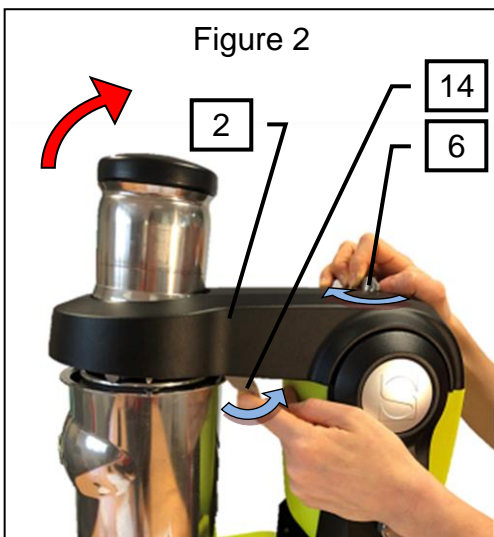
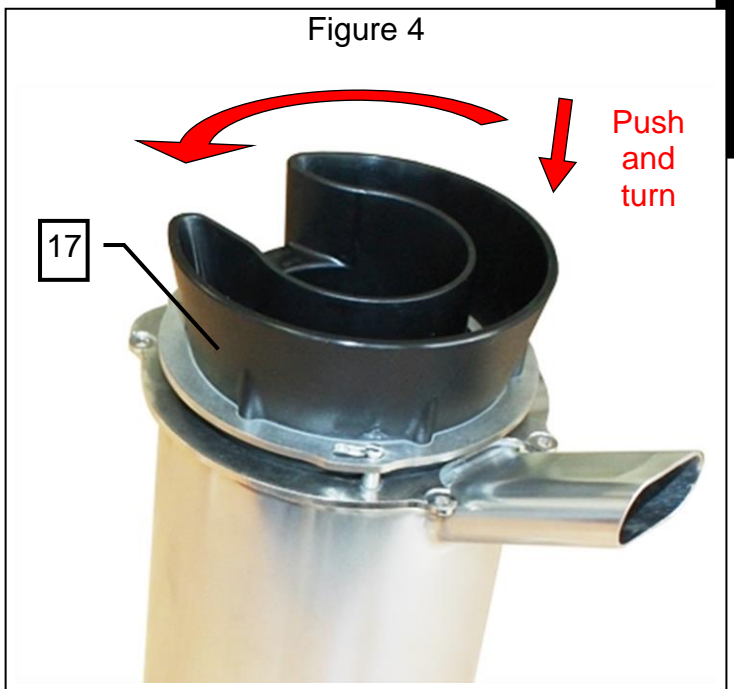




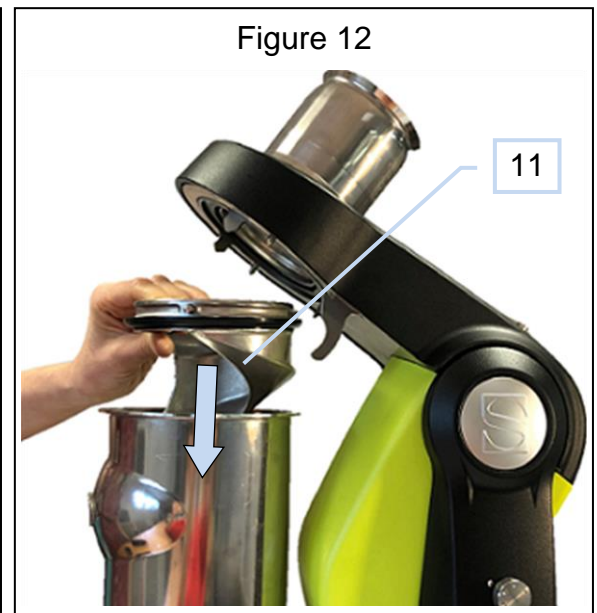
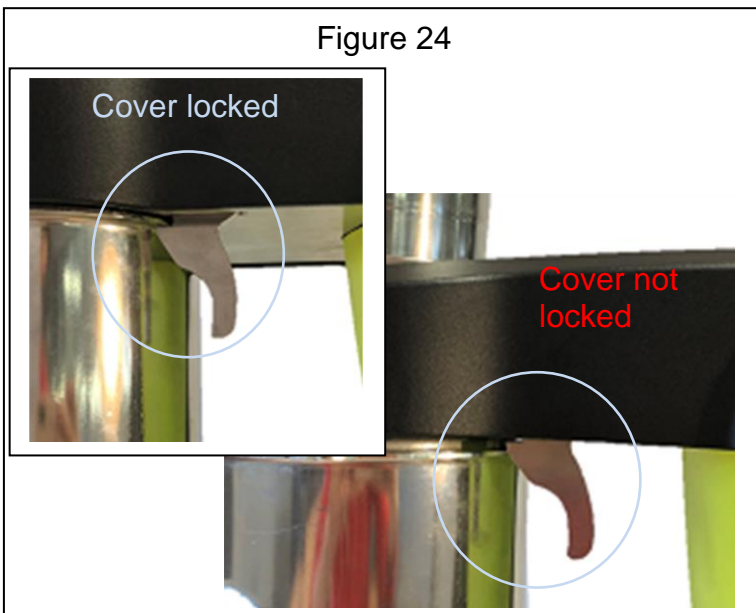
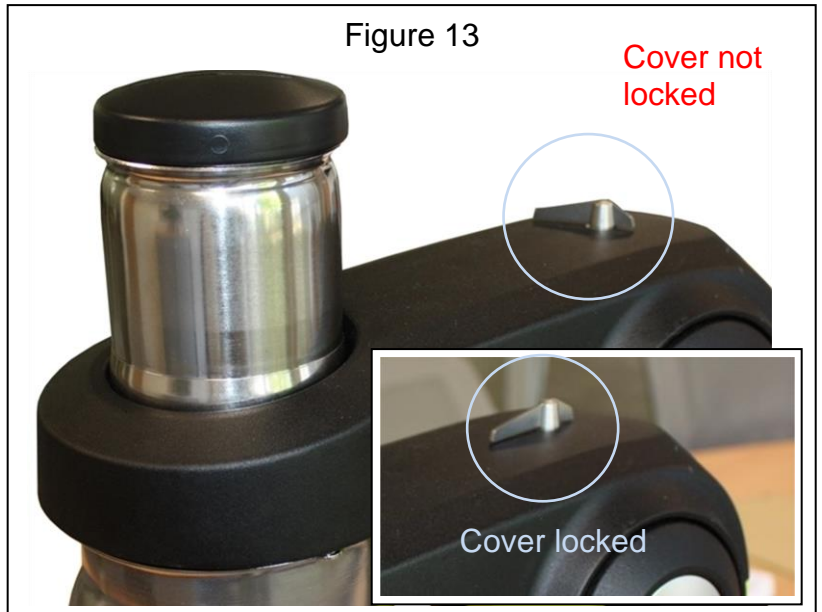
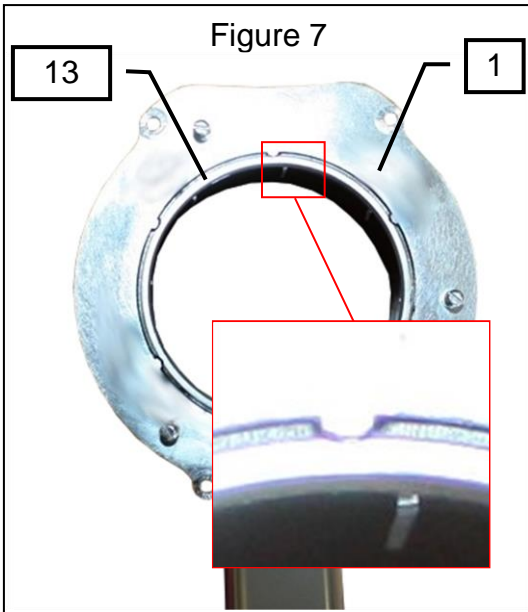
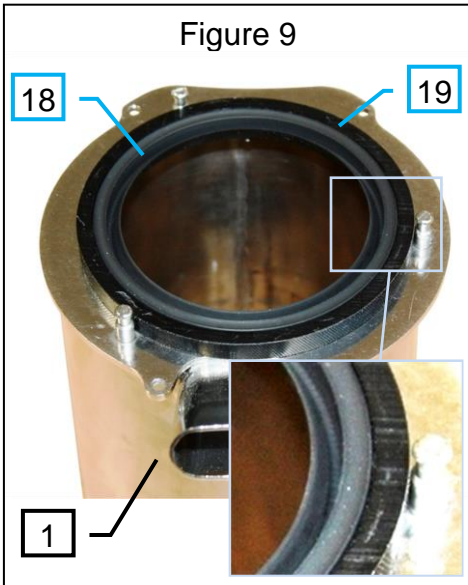
## TRANSLATION TABLE OF MACHINE COMPONENTS

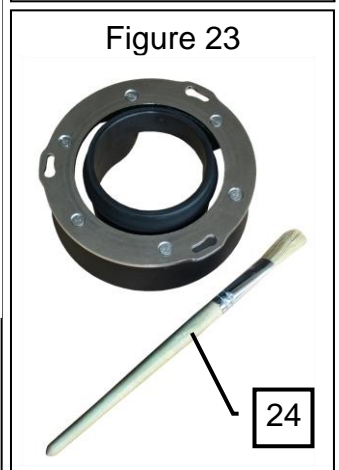
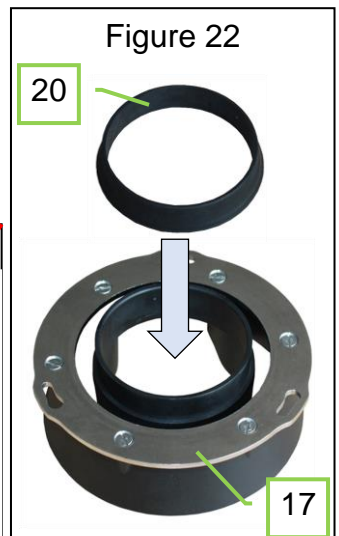
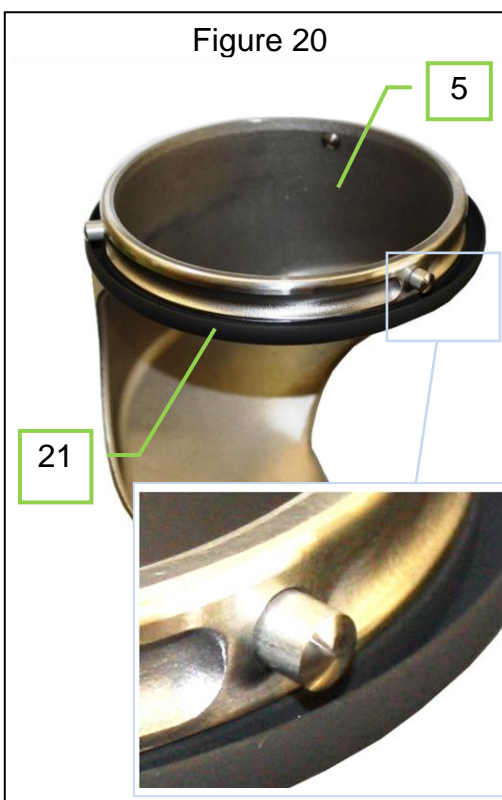
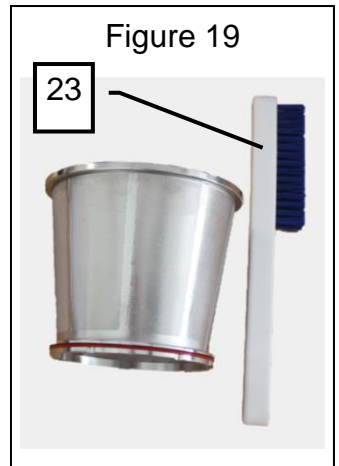
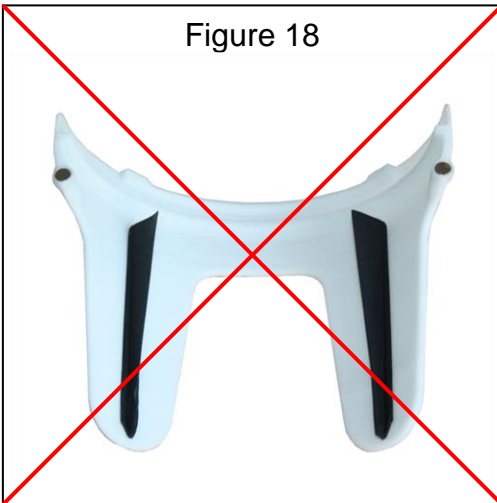
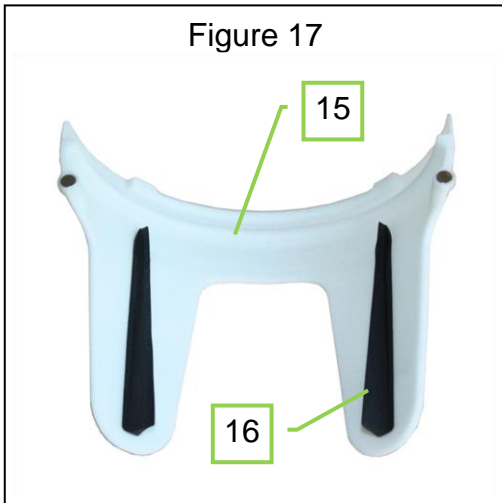
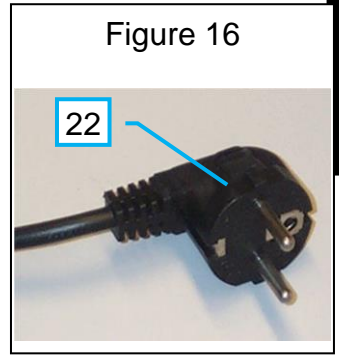
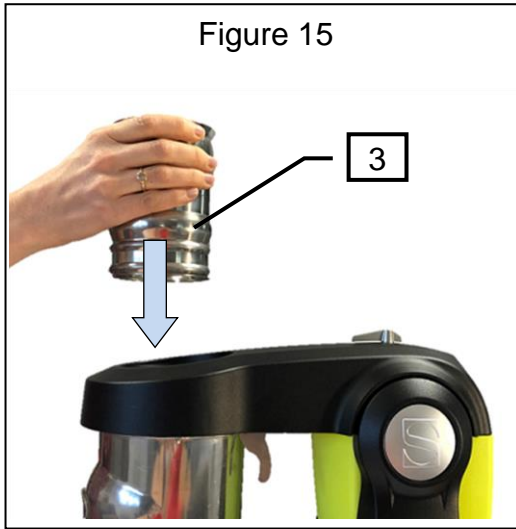
item	F
1	Stainless steel bowl
2	Cover
3	Feed channel
4	Plunger
5	Pulp container
6	Safety lock
7	Top screw speed knob
8	Bottom screw speed knob
9	"On/off" button
10	"Backward operation" button
11	Top screw
12	Bottom screw
13	Sieve for juice
14	Locking catch
15	Scraper
16	Scaper seal
17	Discharge cone
18	Bottom screw external seal
19	Seal ring
20	Bottom screw internal seal
21	Top screw seal
22	Plug
23	Sieve cleaning brush
24	Cleaning brush

## FIGURES









## WARRANTY CERTIFICATE

### WARRANTY

Since 01.01.95, all our appliances **comply with the EC standards** and **possess the CE label**. Our warranty is for **twenty-four months** from the date mentioned on the descriptive plate, except for asynchronous motors (consisting of a rotor and a stator) which are guaranteed for 5 years from the manufacturing date. The warranty is strictly limited to the free replacement of any original part acknowledged by us as being defective due to a defect or a manufacturing defect and identified as belonging to the appliance concerned. It does not apply to damage resulting from installation or use not complying with the instructions supplied with each appliance (user's manual) or in case of an evident lack of maintenance or disrespect of the elementary electrical safety rules. It does not apply in case of regular wear and tear. Any replacement of parts under warranty will be realised after return of the defective part to our workshops, postage paid, supported by a **copy of a conformity statement** in 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 specifications, etc.). 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. Parts and labour are invoiced at the current rate (spare parts price - hourly labour cost). A prior estimate can be provided.

Coffee grinders without original SANTOS grinding-wheels are not covered by the warranty. The warranty, repair and repackaging conditions of espresso coffee grinders are covered by special instructions. Our warranty does not include the payment of penalties, making good of direct or indirect damage and in particular shortfall in earnings resulting from the non-compliance or defect of products as SANTOS's global responsibility is limited to the sales price of the product supplied and the repair of defective products, if any.

In the event where a defect is revealed during the warranty period, the Distributor must, unless otherwise agreed in writing by SANTOS, inform its customer to discontinue any use of the defective product. Such use would waive SANTOS of any responsibility.

## APPLIANCE IDENTIFICATION PLATE

