



Centrifugal juice extractor #58P

"Chefs and Patisserie version"



www.santos.fr

Unleash Chef's creativity with products based on quality and innovation.

Specific version approved by the most popular Lyon Chefs

(Culinary City of Paul Bocuse where the company is based).

Simply extract the most innovative juicing and cooking solutions.

Full equipment

This juicer is especially equipped with:

- **2 different baskets** to choose the texture of your coulis and sauces and unleash your creativity.
- **1 wide feed tray** to place fragile fruits, or pour liquid soups...



2 different baskets included:

- 0.5 Standard basket, to make all fruits or vegetables juices, or any cooked mixtures.
- 0.8 Filtration basket, for more creamy coulis or thicker sauces.



Santos trick: The French chefs use the standard basket in summer for light sauces, and the 0.8 filtration basket in winter for more creamy and thicker sauces.

1 wide feed tray:

- Place ingredients on the tray before pushing them gently in the feed tube. You can easily drop small berries or pour liquid soups (fish soup, lobster bisque...) and any hot preparations on which a separation or filtration is needed.



Your centrifugal juicer will also act as a natural "Chinois" added to the power of centrifugal juicing. Just put everything in the dishwasher when you have finished (all stainless steel).

SANTOS #58

Highlights the main SANTOS #58 usual features:

- Wide feed chute diameter 80mm.
- Automatic ejection of solid wastes in the container.
- Exclusive patented Ezy-clean system: no tool needed to remove the basket.
- Extra tough and silent motor. Complete safety (automatic brake when opening).
- Motor and baskets are calibrated, rotating at the ideal speed to extract a maximum of liquid without damaging fragile foods.
- Keeps all the vitamins from fruits and vegetables.
- Stainless steel construction. NSF listed appliance 58V1.
- 50 years of experience in the juice business.



Perform your recipes using the SANTOS #58P

Some tests examples performed with our Lyon partners:

- **Strawberry sorbet:** make a strawberry coulis directly from the machine, using just unfrozen strawberries (filtration 0.8 used). Machine does not heat the products, you will obtain a sorbet.
- **Crayfish bisque:** cook your crayfish in a casserole, simply pour the content in the tray, and extract all the flavor by liquid / solid separation. The result will depend on the basket used.
- **Ginger, spinach, red beetroot...** Simply try and extract the most innovative juicing and cooking solutions.

Internationally patented models