

SANTOS SAS :

140-150 AVENUE ROGER SALENGRO
69120 VAULX-EN-VELIN (LYON) - FRANCE
PHONE 33 (0) 472 37 35 29 -
FAX 33 (0) 478 26 58 21
E-Mail :santos@santos.fr www.santos.fr



MEAT MINCER N°12-8 and N°12-12

USER AND MAINTENANCE MANUAL



IMPORTANT: documents included in this manual to be kept:

- "CE" COMPLIANCE DECLARATION
- WARRANTY CERTIFICATE



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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"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: **MEAT MINCER**
Type number: **12-8, 12-12**

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 12331+A1: 2010**, Machines for food products. **Mincers**. Safety and hygiene regulations.
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 "machines" directive n°2006/42/CE, (see appendix ZA)
- 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: 2003 : 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: **01/01/2010**

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

Signatory's name: **Aurélien FOUQUET**

Signature:

IMPORTANT SAFEGUARDS

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 for:
 - grinding meat which is not boned.
 - crushing bones or frozen meat.
2. Do not use discs with holes greater than or equal to 8mm.
3. The appliance must not be used with discs and blades other than those recommended by SANTOS.
4. For electrocution risk protection reasons, never plunge the base (9) into water or any other liquid.
5. Unplug the appliance before carrying out any work on it: cleaning, maintenance or repair.
6. Cleaning in a jet of water or a high pressure spray is prohibited.
7. The use of spare parts other than certified SANTOS original parts is prohibited.

ELECTRICAL CONNECTION:

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

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 with a special unit available from SANTOS or a SANTOS-approved dealer.

TAKE CARE: Check that the On / Off switch (14) is in the 0 "0-Off" position before connecting the power cable plug to your mains electric power socket.



PREPARING THE APPLIANCE FOR USE FOR THE 1st TIME (Fig. A).

Carefully clean the parts in contact with the food (Fig. 2).

- The body of the mincer (1) and locking screw (2).
- The nut (6), disc (5), blade (4), and feed screw (3).
- Wash the parts with a standard washing up liquid or in the dishwasher.

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

- The N°12-8 and N°12-12 meat mincers are designed for kitchens, restaurants, caterers and food preparers, butchers, delicatessens...
- They are made up of a motor unit with 8 mm stainless steel body and a « single cutting » meat grinding assembly.
- The appliances are fully suitable for the preparation of : Meat and beefburgers, country pâtés, sausage meat, ground fish, cake preparation....

12-8 meat mincer (Standard discs Ø 62mm)

The appliance is made up of a meat grinding assembly comprising one mincer body, feed screw and nut for clamping the discs made of aluminium for contact with food.

It is supplied with:

- 3 stainless still discs, **Ø 62 mm**, drilled with the following holes: Ø 3, Ø 4.5 and Ø 8 mm.
- 1 stainless steel self-sharpening blade.

The following is available as an option: a set made up of three sausage cones N°8 (Instruction manual supplied with the set).

Output: 70 kg/hour depending on the type of disc and meat used.

12-12 meat mincer (Standard discs Ø 70mm)

The appliance is made up of a meat grinding assembly comprising one mincer body, feed screw and nut for clamping the discs made of stainless steel and a feed screw made of plastic for contact with food.

It is supplied with:

- 3 stainless still discs, **Ø 70 mm**, drilled with the following holes: Ø 3, Ø 4.5 and Ø 8 mm.
- 1 stainless steel self-sharpening blade

The following is available as an option: a set made up of three sausage cones N°12 (Instruction manual supplied with the set).

Output: 140 to 200 kg/hour depending on the type of disc and meat used.

USING THE MACHINE

USING FOR THE 1st TIME:

Attention: The meat must be boned and cut into pieces before being inserted into the insertion chute

Preparation and use:

1. Insert the feed screw (3) with the friction washer (7) into the body of the mincer (1). (Fig. 3). Attention: make sure this hexagonal drive friction washer is in place or this could give rise to premature wearing of the parts in contact during operation.
2. Fit the blade (4) onto the square drive of the screw (3).
3. Fit the disc (5) drilled with the holes of the suitable diameter according to the work to be carried out and position it with respect to the anti-rotation pin (15) of the body of the mincer (1) (Fig. 4.a – 4.b)..
4. Screw up the nut (6) on the thread of the body of the mincer (1) and lock the assembly.
5. Position the mincer body assembly onto the end piece of the motor (8), and tighten the locking screw (2) (Fig. 5, Fig. 6).
6. Fit the meat pan (10) centred in the insertion chute of the body of the mincer (1) and applied against the stops (13) (Fig. 7).
7. Prepare the products to be processed in small pieces and place them on the pan (10).
8. Switch the on / off switch (14) to position « 1 ».
9. Place a container flush with the outlet near the disc (5) to take up the ground products.
10. Insert the pieces of product to be processed into the insertion chute of the body of the mincer (1) and push the pieces with the plunger (11).

NOTE:

In the event of jamming during operation, the motor can be started up again in the opposite direction to unblock the feed screw (3) by switching the on/off switch (14) to « R ».

If, however, the problem persists after a few attempts, you are advised to stop the appliance by switching the on/off switch (14) to « 0 » and disconnecting the power cord (12) from the appliance. Then clean and release the feed screw.

Stopping the appliance:

The appliance is stopped:

1. either by switching the on / off switch (14) to position « 0 »
2. or by unplugging the power cord plug (12) (Fig. 1).

Dismantling after use:

IMPORTANT:

- **In every case, the appliance should be stopped and the appliance's power supply cord (12) unplugged (Fig. 1).**
1. Remove the plunger (11) and the meat pan (10) from the insertion chute of the body of the mincer (1) (Fig. 7).
 2. Unscrew the locking screw (2) (Fig. 6).
 3. Remove the mincer body (1) assembly from the end piece of the motor (8).
 4. Loosen and unscrew the nut (6) from the thread of the body of the mincer (1).
 5. Take down the drilled disc (5), blade (4) and feed screw (3) with the friction washer (7) (Fig. 2).

CLEANING

IMPORTANT:



- **Stop the appliance and unplug the power supply cable.**
- **Cleaning in a jet of water or a high pressure spray is prohibited.**
- The motor unit (9) must not be immersed in water.

You are advised to clean the appliance as soon as it has finished being used.

To facilitate cleaning, do not allow foodstuff to dry in the body of the mincer (1), the drilled disc (5), on the blade (4), or the feed screw (3).

The motor unit (9) is to be cleaned with a soft damp sponge, then dried.

MAINTENANCE



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

Spare parts:



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

This appliance requires no particular maintenance because the bearings are lubricated for life.

SANTOS: Instruction and Maintenance Manual

If servicing is necessary to replace any parts such as the electrical components, seals or any others, refer to the list of components (see the exploded view at the end of the manual).

note: gearbox (the worm and wheel must be replaced at the same time. You are advised to also replace the seals of the reducing gear).

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.

FAULT FINDING

Carefully determine the reason for the appliance stopping.

The appliance will not start:

- Check: the mains power supply and the condition of the power supply cord (12).
- Check the condition of the capacitor.
- Check the condition of the starting relay.
- Check that the thermal protective device has not tripped due to an overload (Fig. 8).

If the problem persists, switch off the power supply to the appliance (unplug the cord from the mains socket (12)) and call in the maintenance service or contact a SANTOS-approved dealer.

The appliance does not grind the meat properly:

- Check the state of wear of the disc and blade.
- Check the blade is in the correct position on the feed screw (the sharp part of the blade must be the disc end).

The appliance stops because of an overload:

1. In the event of the motor blocking, switch the on/off switch (14) to « **reverse operation** » “R” **to overcome the blocking**, if after a few attempts the blocking persists, switch the on/off switch (14) to the stop position « **0** », then unplug the power supply cord from its socket (12). Take down the body of the mincer and clean.
2. The motor is protected by a thermal overload ampere metric device underneath the appliance. In the event of an overload, this circuit-breaker trips, stops the motor and cuts out the electrical power supply.
It must be reset manually to be able to start up again (Fig. 8).

MACHINE TECHNICAL SPECIFICATIONS

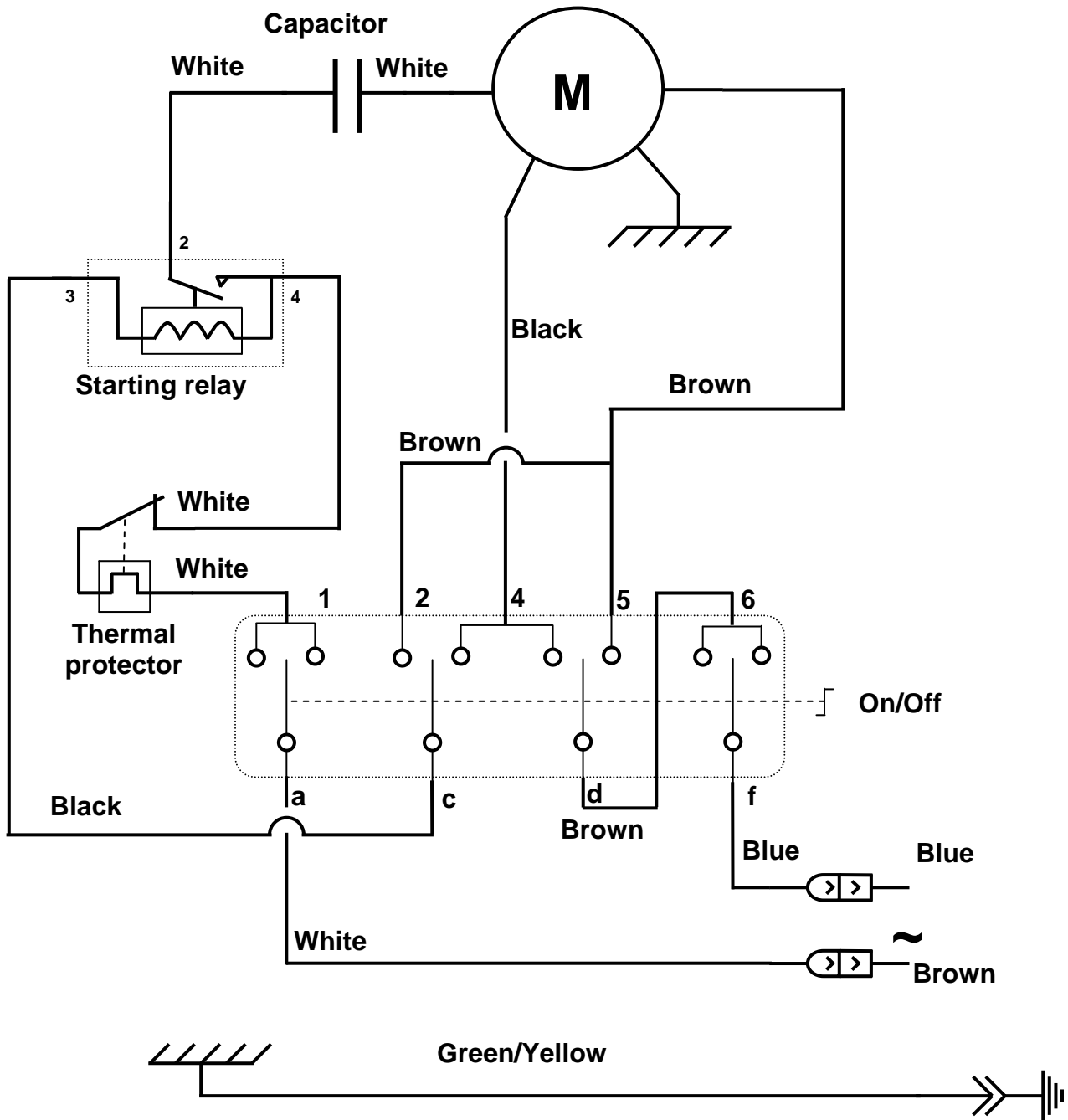
Model		N° 12-8	N° 12-8	N° 12-12	N° 12-12
Supply voltage	(V)	220-240	100-120	220-240	100-120
Frequency	(Hz)	50 / 60			
Motor: Rating Power input	(W)	600	650	600	650
Feed screw speed:	(rpm)	140 to 50Hz 170 to 60Hz			
Dimensions: Height	(mm)	430			
Width	(mm)	260			
Depth	(mm)	350			
Useful dimensions of Meat pan	(mm)	42 high x 218 wide x 306 long			
Dimensions of Discs used	(mm)	62		70	
Weight: Net weight	(kg)	17		19	
Packaged weight	(kg)	18		20	
Noise : (2)	(dBA)	63		63	

- (1) These ratings are provided as a rough guide. The exact electrical specifications can be found on the rating plate.
- (2) Noise level measured with sound pressure appliance in operation 1 m from its centerline in accordance with standard EN 31201.

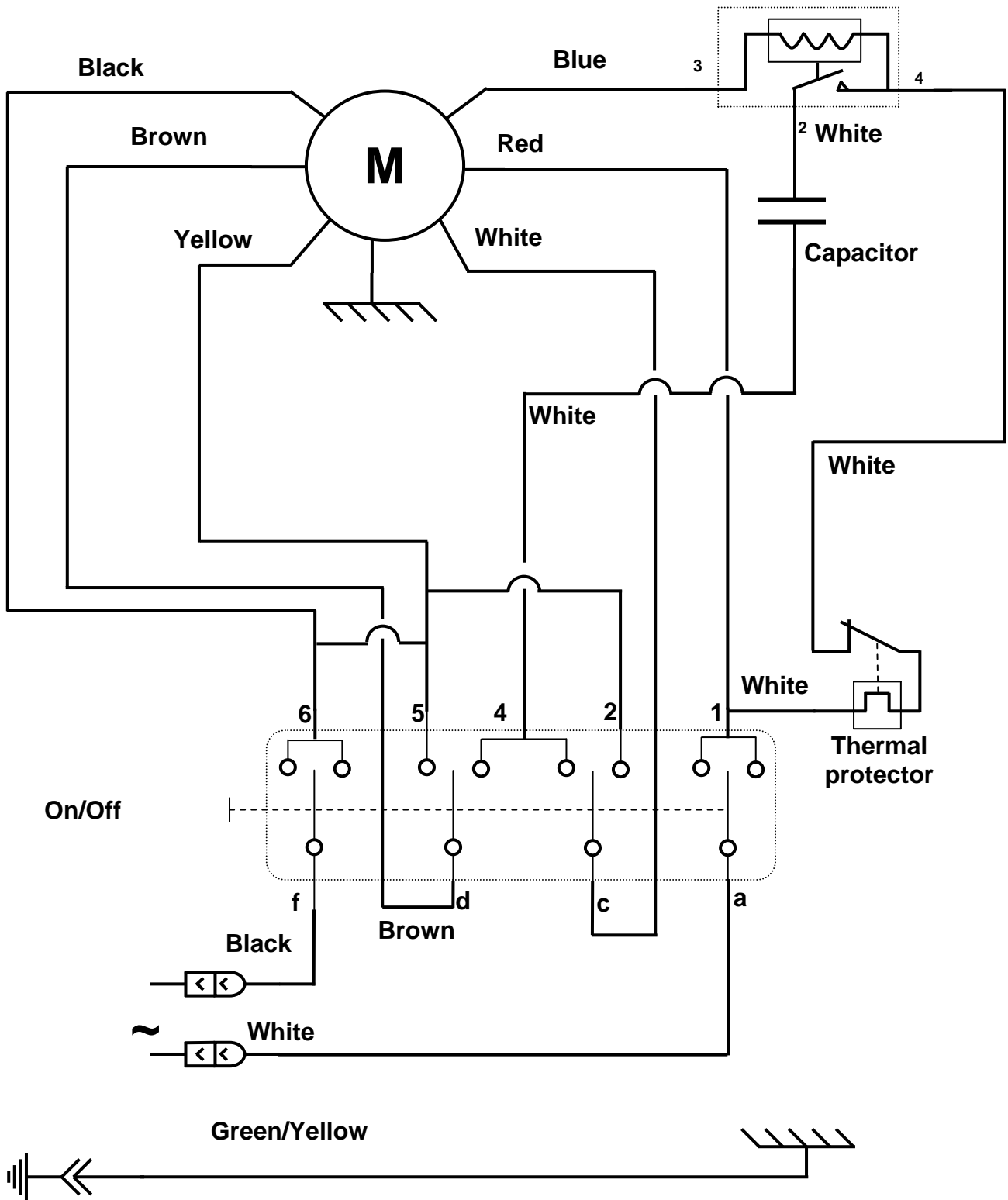
ITEM	Description
1	Mincer body
2	Locking screw
3	Feed screw
4	Blade
5	Drilled disc
6	Nut
7	Friction washer
8	End piece of motor
9	Motor unit
10	Meat pan
11	Plunger
12	Power supply cord
13	Pan stop
14	On/Off switch
15	Anti-rotation pin

WIRING DIAGRAMS

Wiring diagram 220-240V 50/60Hz



Wiring diagram 100-120V 50/60Hz



FIGURES

Figure 1

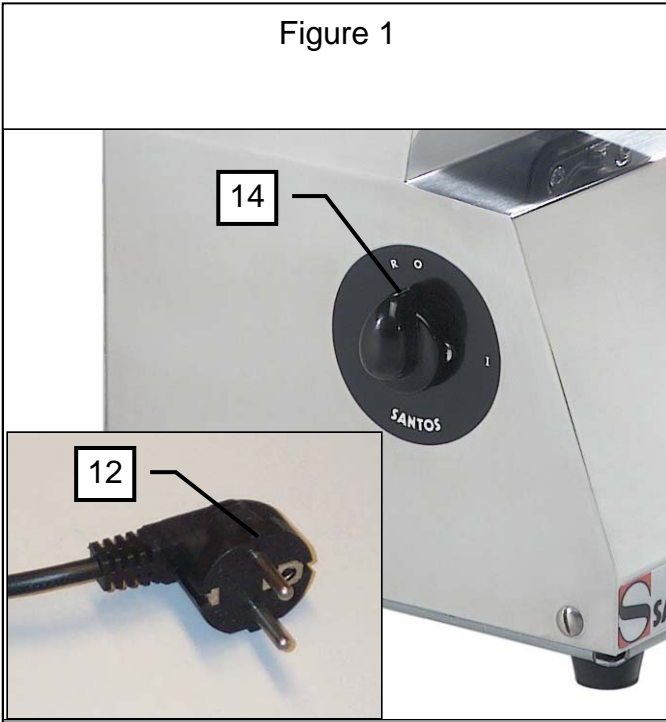


Figure 3

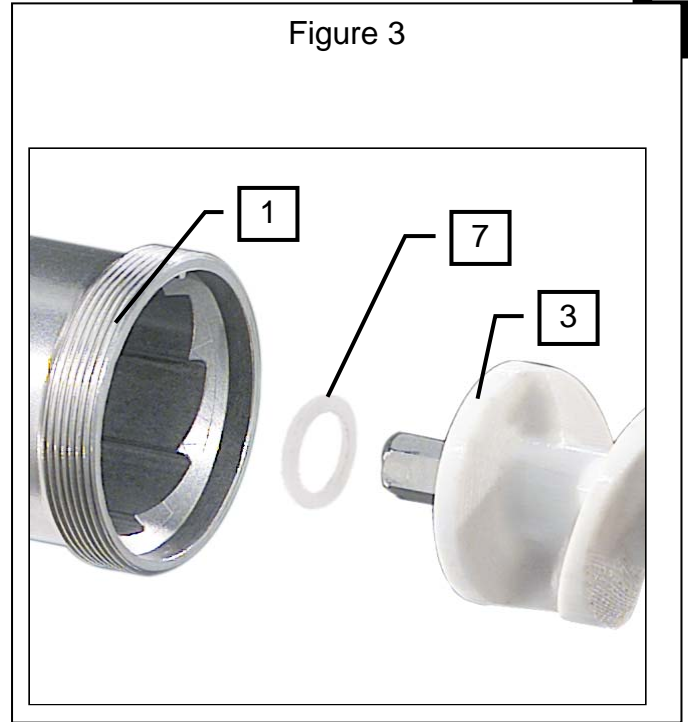


Figure 2

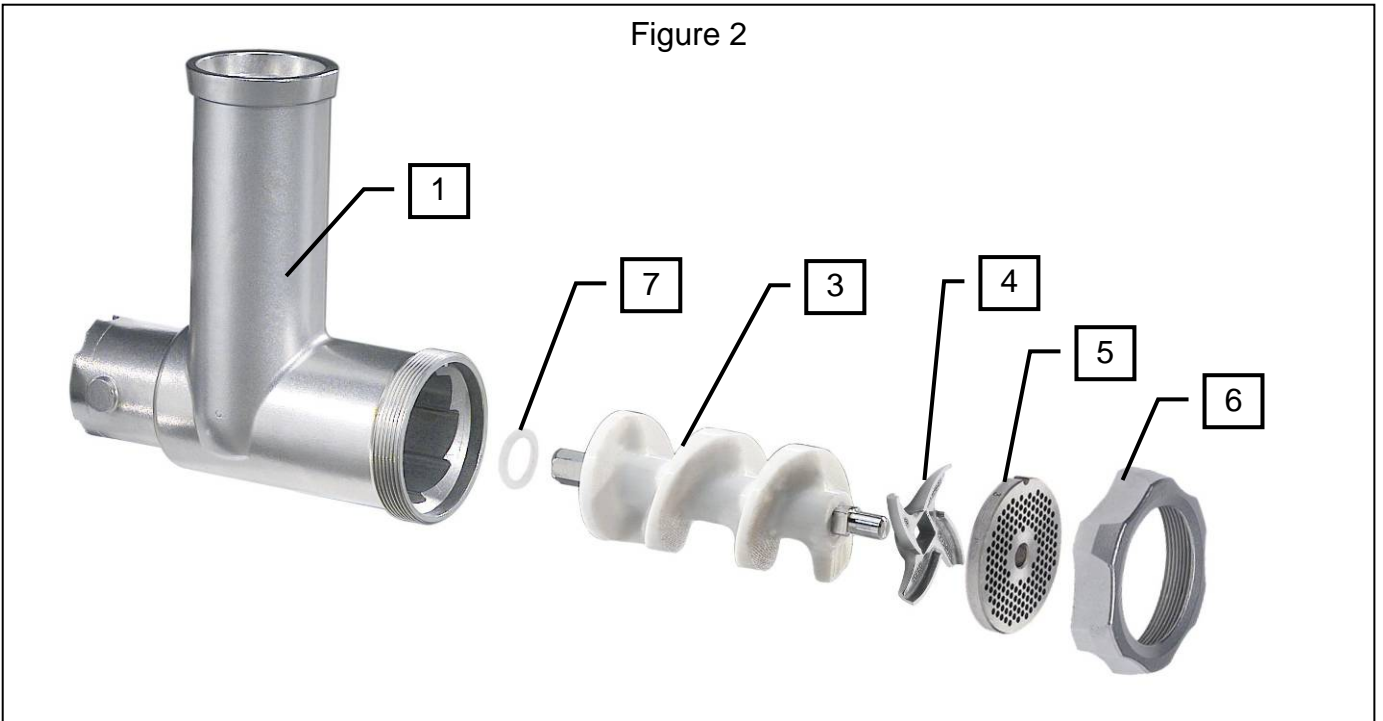


Figure 4.a

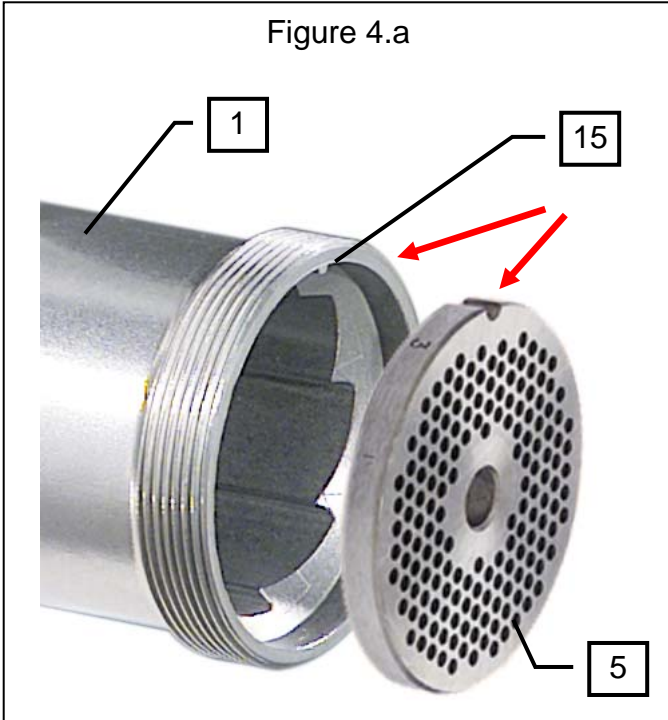


Figure 4.b

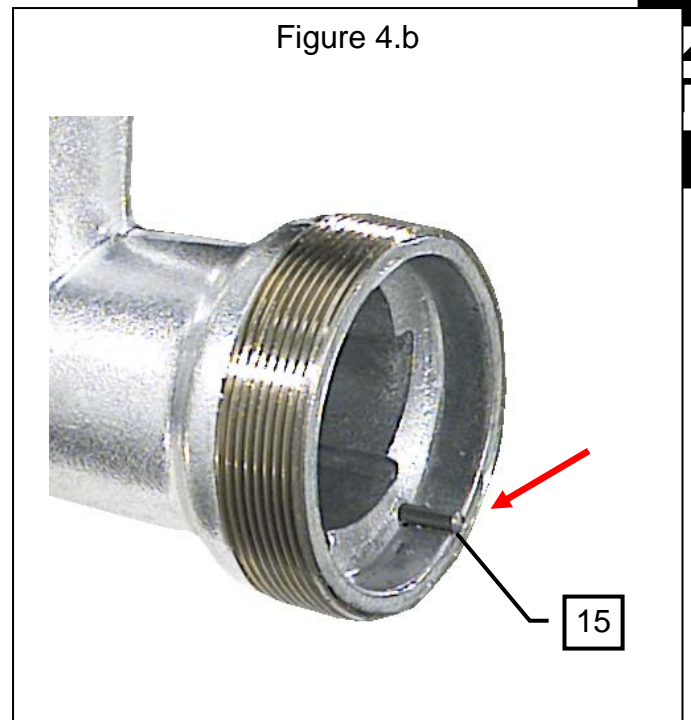


Figure 5

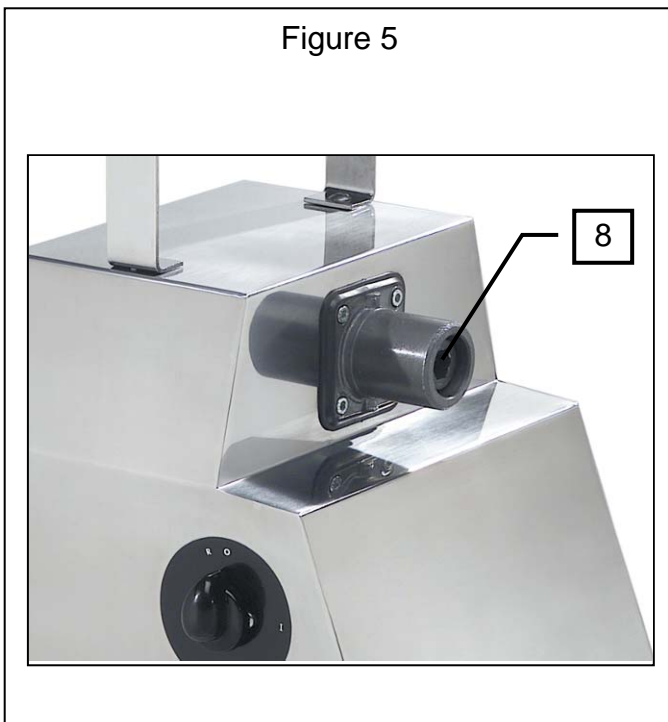
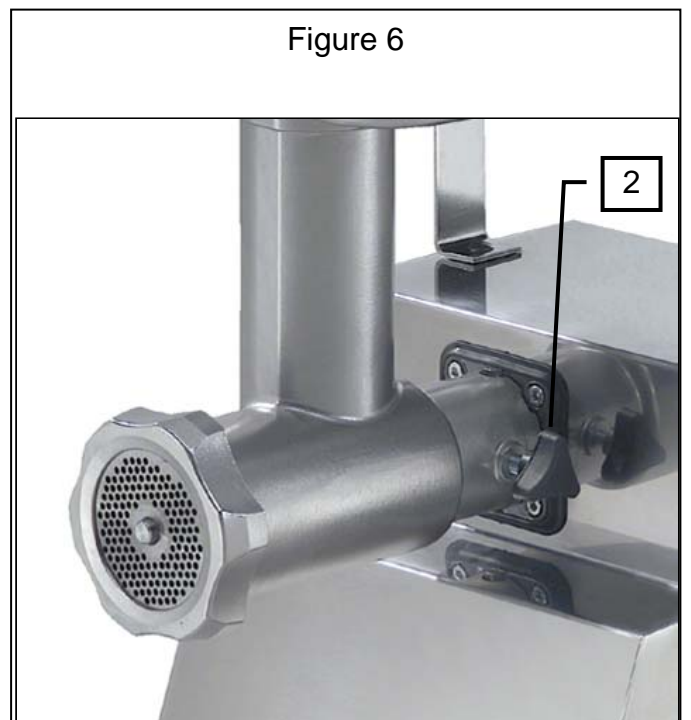
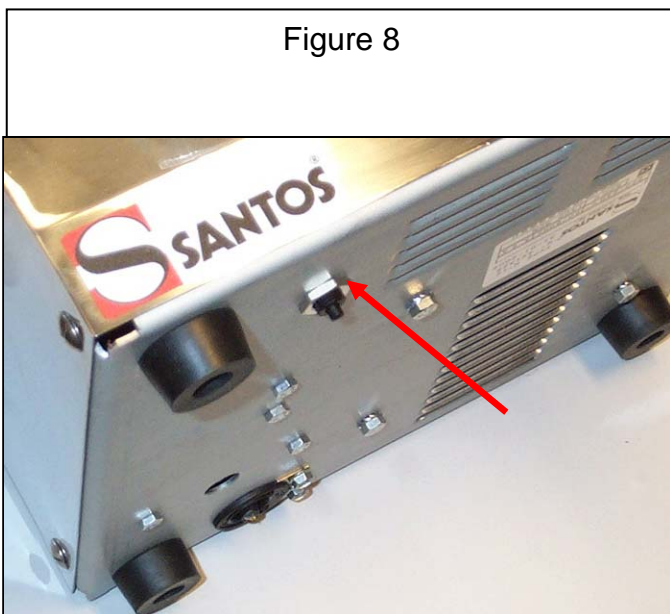


Figure 6







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 roundtrip 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

