

## CITRUS JUICERS Nos. 11 - 38 - 29 - 46

### INSTRUCTION AND MAINTENANCE MANUAL



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

## YOUR CITRUS JUICER Nos. 11- 38 - 29 - 46

- Citrus juicers nos. 11 – 38 – 29 – 46 are especially designed for bars, cafés, hotels, restaurants, cocktail bars, institutions, fresh fruit juice bars, etc.
- The appliances nos. 11 and 38 are comprised of an aluminum motor unit, a juice bowl and 2 engineered plastic pressing cones.
- The appliances nos. 29 and 46 are comprised of an aluminum motor unit, a powerful motor for intensive use, a stainless steel bowl, 2 plastic pressing cones and a plastic anti-splash dome.
- Citrus juicers nos. 11 – 38 – 29 – 46 are designed to press lemons, oranges or grapefruit.
- They are ideal for preparing: fresh lemon, orange or grapefruit juice or as a basis for preparing fruit cocktails.

### **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 socket 2 poles + ground.  
The installation must be fitted with a differential circuit breaker and a 16 amp fuse.

### **CARE:**

- Before plugging the appliance in, make sure that its operating voltage, to be found on the warranty sheet supplied with the machine, and on the rating plate underneath the machine, matches your power supply.
- If the power cable is damaged, it should be replaced with a special unit available from SANTOS or a SANTOS-approved dealer.

**CARE: Make sure** that the on / off switch (6) is on **0 position** before plugging the power cord (7) into the mains supply socket (Fig.A).

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

## Using the CITRUS JUICER

### USING FOR THE 1st TIME:

Carefully clean all parts of the machine in contact with the food (Fig. A).

- Remove the anti-splash dome (8) {model nos. 29 and 46}.
- Remove the cone (1) by pulling it upwards.
- Remove the bowl (2), the pulp grating (9) {model nos. 29 and 46} and the trim (3) {model nos. 11 and 38}.
- Wash the parts with a standard washing up liquid or in the dishwasher.

### USING:

**Caution: the fruits used must be washed carefully before being pressed.**

#### Assembly and preparation:

1. Place the trim (3) on the bowl (2) {models nos. 11 and 38}.
2. Place the bowl (2) on the base (4).
3. Place the pulp grating (9) in the bowl.
4. Place the cone (1) on the motor shaft (5).
5. Place the anti-splash dome (8) on the bowl (2) {models nos. 29 and 46}.
6. Cut the citrus fruit in two halves.
7. Place a glass level with the spout on the bowl (2).
8. Start the appliance by putting the On / Off switch (6) on "1".
9. Press the citrus fruit halves one after the other.
10. When you have finished using it, stop the appliance by putting the On / Off switch (6) on "0".

### CLEANING:

#### **IMPORTANT :**

- **In every case, stop the appliance and unplug the appliance's power cord (7).**
- **The appliance should neither be cleaned in a jet of water nor with a high pressure spray.**
- The base (4) must not be immersed in water.

**It is recommended to clean the appliance as soon as you have finished using it.**

Cleaning will be easier if you do not wait until the pulp has dried in the bowl (2), on the anti-splash dome (8), the cone (1) or the pulp grating (9).

The base (4) is to be cleaned with a soft damp sponge, then dried.

## **MAINTENANCE**

Before any servicing of the appliance, it is essential to unplug the appliance from the mains supply (7).

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

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

### **Spare parts**

To order any spare parts, specify the type of machine, its serial number and the electrical characteristics noted beneath the appliance..

## **IMPROPER USE**

- 1. Do not use this appliance to press any food other than lemons, oranges and grapefruit.**

## **TROUBLESHOOTING**

Identifying the cause of appliance stoppage precisely.

### **The appliance does not start:**

- Check: the mains supply, the condition of the power cord (7).

### **The appliance stops further to an overload:** (the motor unit is hot)

The motor is protected by a built-in thermal cutout. In the event of overheating, the motor stops.

- Set the On / Off switch (6) to **0** position, disconnect the plug (7).
- Wait until the motor cools down (20 to 45 minutes), reconnect the plug (7) then press the On / Off switch (6) (position 1).

If the problem persists, switch off the power supply to the appliance (unplug the cord from the mains socket (7)) and call in the maintenance service or contact a SANTOS-approved dealer.

### **The appliance stops further to an overload:**

If the motor stalls (due to excessive pressing), it can heat very quickly and stops by overload protection.

## REFERENCES TO STANDARDS

**The citrus juicers nos. 11, 38, 29 and 46 comply with the following European standards:**

- **CE (Europe)**
  - "Machines" Directive 98/37/CE
  - "Electromagnetic compatibility" Directive 89/336/CE
  - "Low voltage" Directive 73/23/CEE
  - EN 292-1 2 : Machine safety - General design principles.
  - EN 60204-1 :1998 : Machine safety - Machine electrical equipment - General regulations.

## Technical Specifications

Model		N° 11		N° 38		N° 29		N° 46	
Supply voltage	(V)	220-240	110-120	220-240	110-120	220-240	110-120	220-240	110-120
Frequency	(Hz)	50/60	50/60	50/60	50/60	50/60	50/60	50/60	50/60
Motor: Nominal									
Power input	(W)	130	155	130	155	230	260	230	260
Speed :	(rpm)	1450 to 50Hz		1450 to 50Hz		1450 to 50Hz		1450 to 50Hz	
	(rpm)	1700 to 60Hz		1700 to 60Hz		1700 to 60Hz		1700 to 60Hz	
Dimensions : Height	(mm)	350		350		480		490	
Width	(mm)	200		200		230		205	
Depth	(mm)	300		300		300		305	
Clearance height beneath the spout	(mm)	125		135		200		212	
Weight: Net weight	(kg)	5		5		10		10	
Packaged weight	(kg)	5.6		5.6		11		11	
Noise: (2)	(dBA)	70		70		70		70	

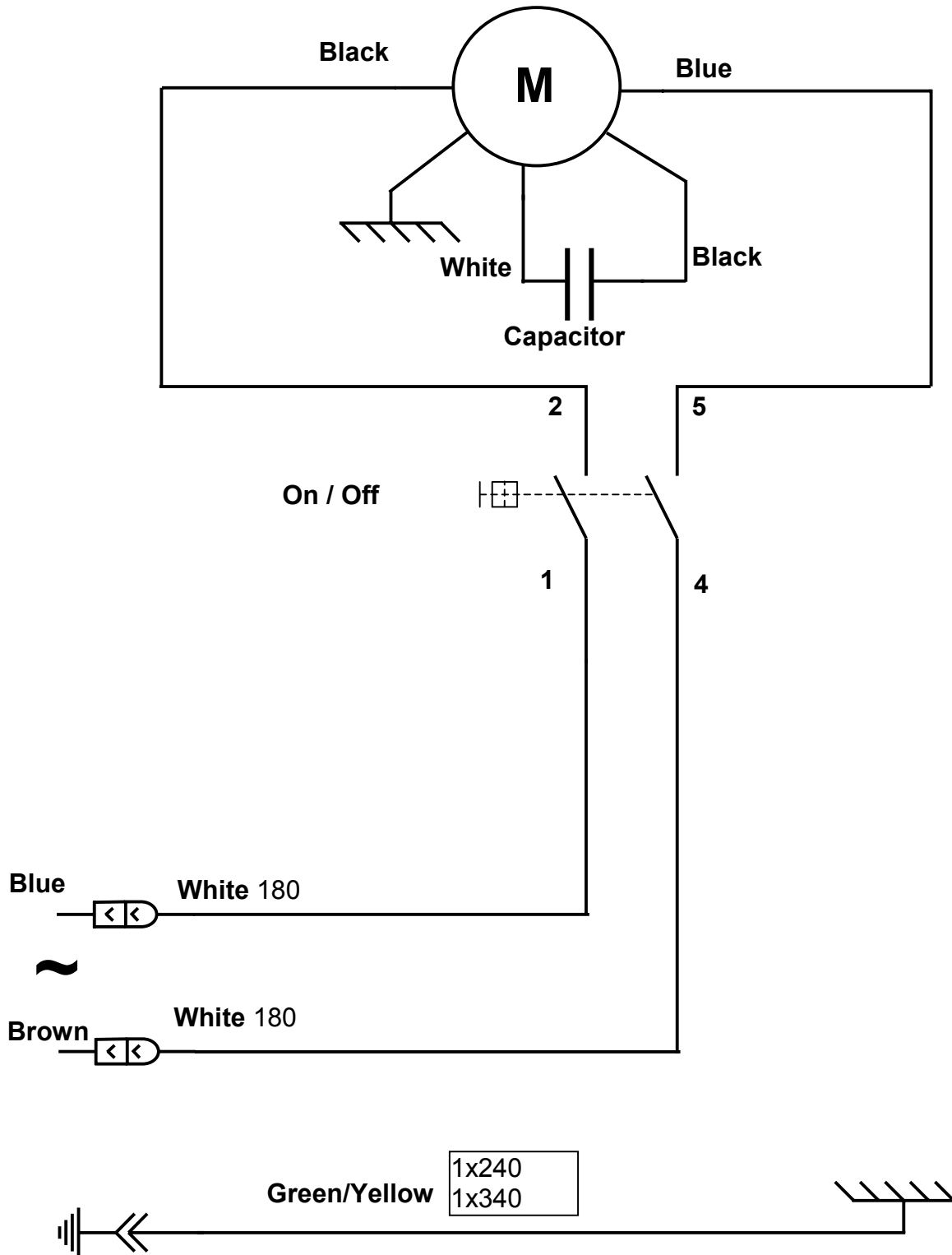
(1) These ratings are provided as a rough guide. The exact electrical specifications can be found on the rating plate.

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

REP	Designation
1	Pressing cone
2	Bowl
3	Trim
4	Base
5	Motor shaft
6	On / off switch
7	Plug / power supply cord
8	Anti-splash dome
9	Pulp grating

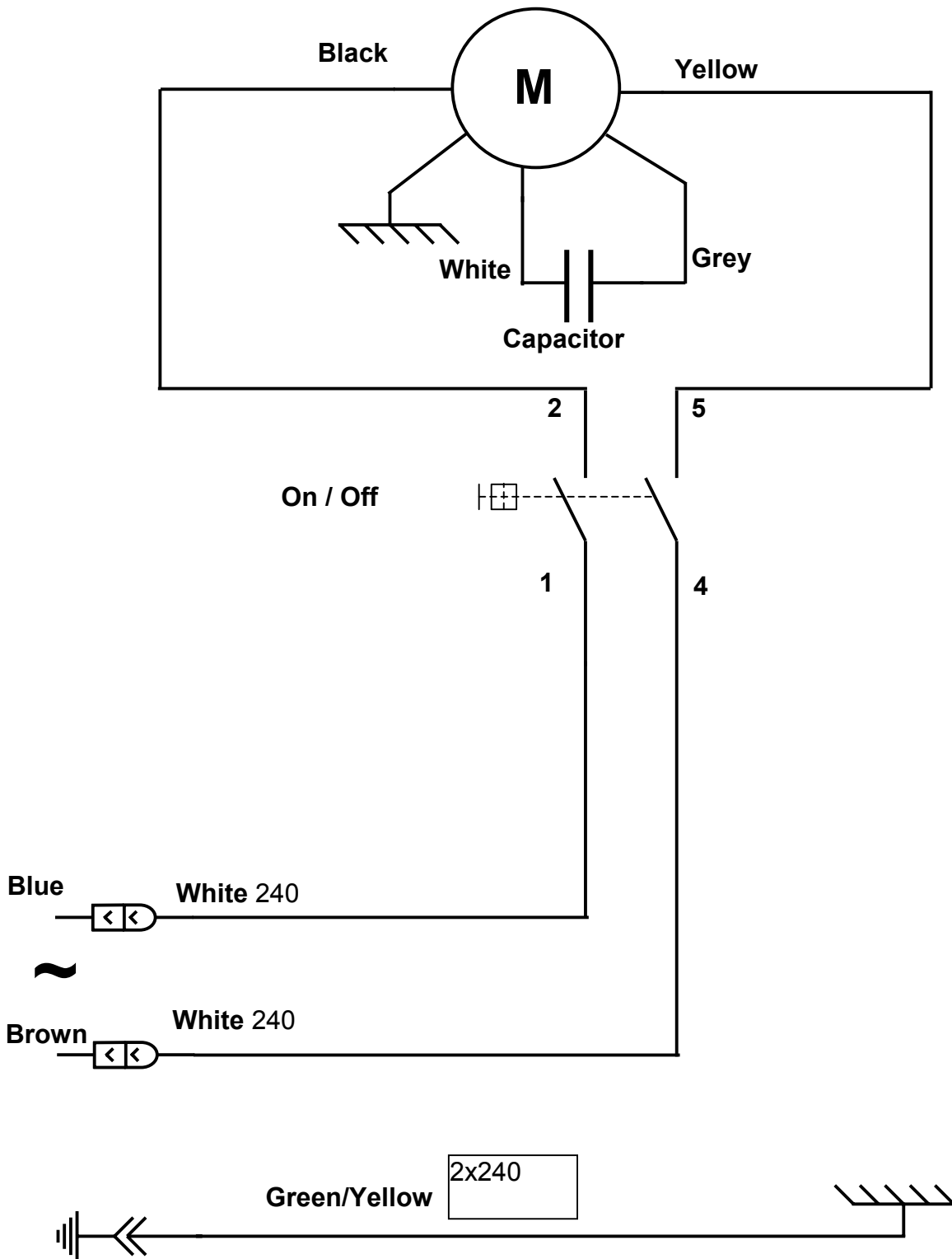
Models nos. 11 and 38:

Wiring diagram 220-240V 50/60Hz



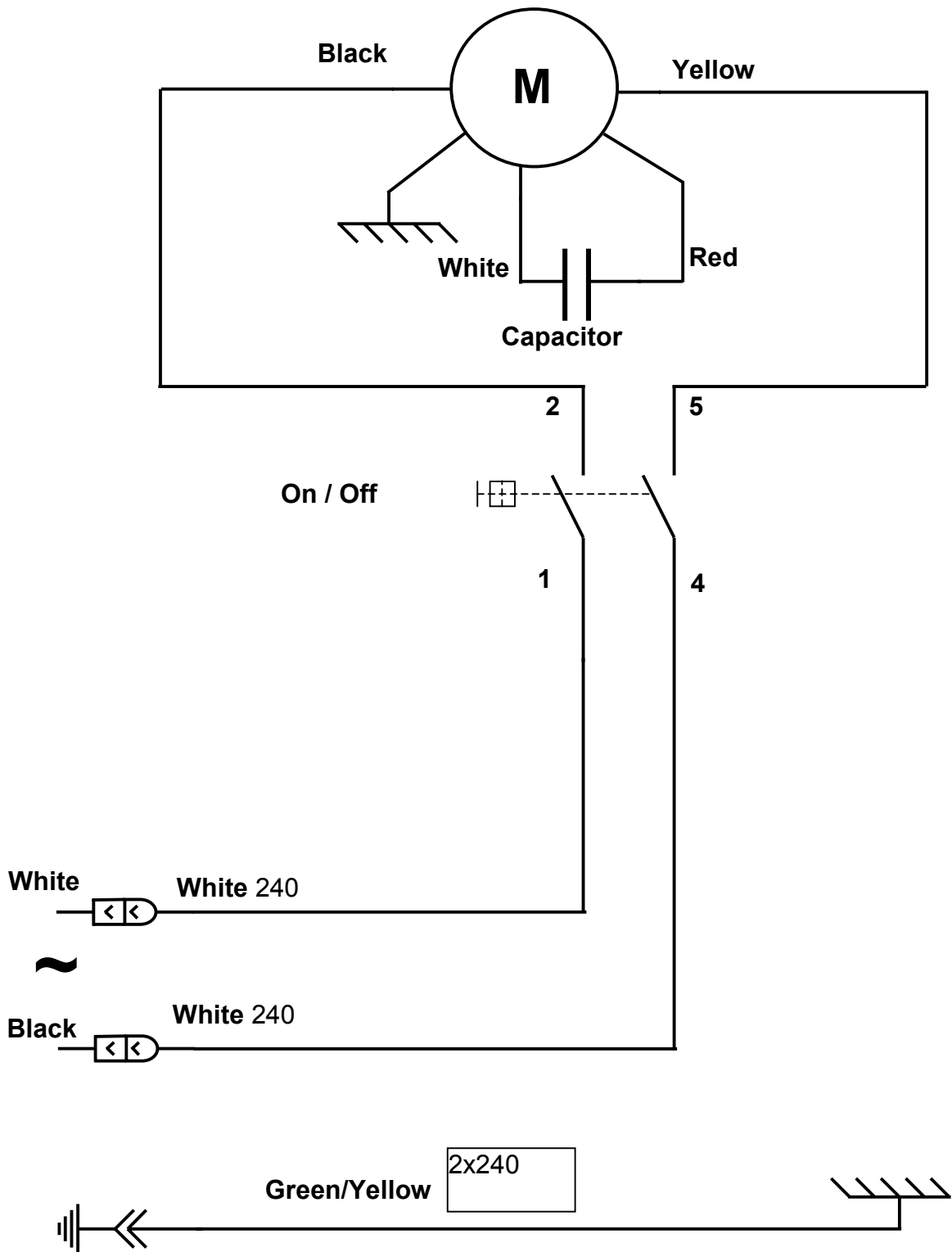
**Models nos. 29 and 46:**

**Wiring diagram 220-240V 50/60Hz**

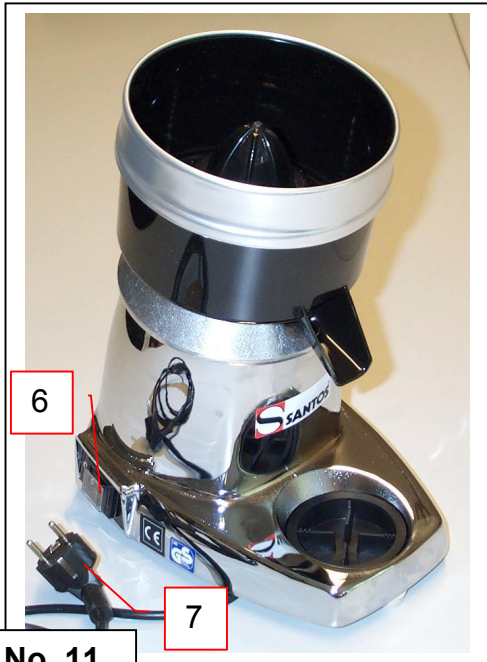


**Models nos. 11, 38, 29 and 46:**

**Wiring diagram 110-120V 50/60Hz**







**Model No. 11  
or  
Model No. 38**



**Model No. 29  
or  
Model No. 46**

**Fig. A**

