HIGH OUTPUT AUTOMATIC ORANGE JUICER # 32

Internationally patented models
Santos manufactures automatic orange juicers since 1988 and has improved its know-how year after year to give you the best quality orange juice. Ideal for juice bars, fast food chains, hotels... It fits everywhere thanks to its modularity: version with table (32T) or in-counter version (32 Bac).

### CHOOSE THE VERSION YOU NEED

**MODEL # 32 BAC**
- In-counter version: ejection of peels under your counter (cut-out drawing delivered with the appliance)
- Delivered with a drip tray and a juice container (for all needs)

**MODEL # 32 T**
- Version with stainless steel table: ejection of peels in a container placed in the table.
- Delivered with a drip tray and a juice container (for all needs) and a stainless steel table.

### Quality
- Reliable product in stainless steel, equipped with a powerful professional asynchronous motor (5-year warranty)
- Designed to be used continuously for hours.
- High quality juicer: exclusive squeezing system, high precision. It gives you a high-quality juice with no bitterness no contact between the juice and the peel.

### Performance
- Very high output: squeezes 20 oranges per minute (1,200 oranges/hour).
- High ratio: thanks to its patented squeezing system, this appliance will give you a maximum extraction of juice.
- Automatic unblocking system in case of unusual squeezing.

### Simplicity
- Easy to use: this appliance automatically cuts, squeezes and ejects oranges.
- Accepts all sizes of oranges from 60 to 90 mm diameter without preliminary calibration.
- A special adaptor for small oranges (40 to 70 mm diameter) is available on demand.

### Security et hygiene
- Safety: emergency button and safety switch (the motor stops when opening the door)
- Product all in stainless steel: reference material in terms of hygiene for a professional use.
- Easy cleaning thanks to the sprayer delivered with the appliance and the various removable parts (knife, lower squeezers and ejectors).

### OUTPUT:
- Maximum output: 100 liters of juice per hour minimum

###まとめ
- Patented squeezing system with automatic ejection of peels
- Pressure is adjusted by simple rotation of upper squeezers
- Automatic unblocking system in case of unusual squeezing
- Ejection of peels under the appliance, in a container placed under your counter or in the stainless steel table (model 32T)
- Offers a high capacity storage
- Removable seeds filter in stainless steel
- 7 liter container with manual pulp agitator

### Compact low dimensions
- Large capacity hopper: 10 kg of oranges
- Powerful, reliable commercial motor: 5-year warranty
- Removable knife, lower squeezers and ejectors for easy cleaning
- Knife with interchangeable blade: high resistance for intensive use
- Safety: emergency button and safety switch (motor stops when opening the door)

### Stainless steel table
- with wheels with container for orange peels (20 kg)

### Output:
- Maximum output: 100 liters of juice per hour minimum

### Sanoto, the professional art of juicing since 1954

### Product: 2-year warranty – motor: 5-year warranty

video
The exploded view of the automatic orange juicer #32
is available on our website: www.santos.fr

SAFETY, STANDARDS, HYGIENE

In accordance with the following regulations
Machinery regulation 2006/42/EC
Electromagnetic compatibility 2014/30/EU
“Low voltage” Regulation 2014/35/EU
RoHS regulation 2011/65/EU
Harmonized European standards
EN ISO 12100 : 2010
EN 60204-1 + A1 : 2009
EN 60335-2-64 : 2004 Commercial electric kitchen machines
CE Marking

Electrical safety
On/off switch detects overloading and no voltage.
All mechanical parts are ground connected.
Appliances are 100% tested after assembly.

Acoustic safety
Silent asynchronous motor.

Thermal safety
Motor protected by internal thermal detector and overload protector

Hygiene
All removable parts can be put in a dishwasher or easily cleaned with hot soapy water

TECHNICAL SPECIFICATIONS

Motor
- Single phase: 100-120 V – 50/60 Hz – 650W – CE
  220-240 V – 50/60 Hz – 600 W CE
- Speed: 1 500 rpm (50 Hz)
  1 800 rpm (60 Hz)

Model 32 Bac
W: 410 mm (16”)
D: 620 mm (24”)
H: 1020 mm (40”)
Weight: 63 kg (138 lbs)

W: 410 mm (16”)
D: 190 mm (7.5”)
H: 210 mm (8”)
Weight: 2.5 kg (5.5 lbs)

W: 520 mm (20.5”)
D: 670 mm (26”)
H: 1170 mm (46”)
Weight: 73 kg (160 lbs)

Model 32 T
W: 410 mm (16”)
D: 620 mm (24”)
H: 1020 mm (40”)
Weight: 63 kg (138 lbs)

W: 410 mm (16”)
D: 190 mm (7.5”)
H: 210 mm (8”)
Weight: 2.5 kg (5.5 lbs)

W: 520 mm (20.5”)
D: 770 mm (30”)
H: 790 mm (31”)
Weight: 21 kg (46 lbs)

W: 410 mm (16”)
D: 190 mm (7.5”)
H: 210 mm (8”)
Weight: 2.5 kg (5.5 lbs)

W: 410 mm (16”)
D: 620 mm (24”)
H: 1020 mm (40”)
Weight: 63 kg (138 lbs)

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