Internally patented models

BLENDER #37
A kitchen Blender silent and powerful

Adapted to intensive use thanks to its powerful and silent commercial motor, it mixes all kind of hot and cold preparations.

Its new highly resistant blades crush quickly hard ingredients (ice cubes, lobster carcass...).

Its speed variation will allow you to obtain an optimal result while remaining silent.

1. Exclusive patent: Santosafe® locking system for bowl and cover. Hands free use.
2. 2L ou 4L bowls, stainless steel or transparent (without bisphenol A).
3. Very resistant blades offering a high quality blending and a better vortex. Knife assembly is ball bearings mounted.
4. Silent and durable coupling system kit for intensive use.
5. On / Off rotary button.
6. Variable speed: from 0 to 15 000 rpm
7. Handle to open and close Santosafe® locking system
8. Removable lid (ø 46 mm) to add ingredients while blending
9. Pulse: 18 000 rpm

Choose the speed according to your preparations

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<th>Speed (RPM)</th>
<th>0</th>
<th>2</th>
<th>4</th>
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Safety, Standards, Hygiene

In accordance with the following regulations
- Machinery directive 2006 / 42 / EC
- Electromagnetic compatibility 2014 / 30 / EU
- "Low voltage" directive 2014 / 35 / EU
- RoHS directive 2011 / 65 / EU
- Regulation 1935 / 2004 / EC (contact with food)
- Regulation 10 / 2011 / EU (Plastic in contact with food)

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
- All mechanical parts are ground connected
- Appliances are 100% tested after assembly

Thermal Safety
- Motor protected by internal thermal detector

Acoustic Safety
- Silent and powerful motor

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

Technical specifications

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

Appliance
- D : 310 mm (12’’)
- W : 210 mm (8’’)
- H : 560 mm (22’’)

Shipping box
- D : 310 mm (12’’)
- W : 280 mm (11’’)
- H : 650 mm (26’’)

Weight:
- 8,96 kg (19,75lbs)
- 10,91 kg (23,37lbs)

PRODUCT: 2 YEAR WARRANTY | MOTOR: 5 YEARS