









Introducing the Santos meat mincer #12

- Dedicated to hotels, restaurants, institutions, butcher's shops, supermarkets...
- The ideal appliance for the preparation of ground beef, hamburger steak, sausages, pâtés...



Meat Mincer #12







Easy to assemble, dismantle and to clean

www.santos.tr

All removable parts can be put in a dishwasher.



Technical data

Motor

• Single phase: 100-120V - 50/60 Hz - 650 W - CE

220-240V - 50/60 Hz - 600 W - CE

• Speed: I500 RPM. (50 Hz)

1800 RPM. (60 Hz)

Blade rotation speed 140 RPM (50 Hz)

170 RPM (60 Hz)

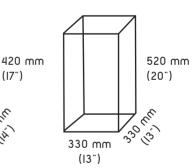
Output

• 12-8: 70 kg/h

• 12-12: 160 kg/h

• Net 12-8 17 Kg (37 lbs) 12-12 19 Kg (42 lbs) • Shipping 12-8 18 Kg (40 lbs) 12-12 21 Kg (46 lbs) <u>Appliance:</u>

Shipping box:



Safety - Standards - Hygiene

In accordance with the following regulations:

- ◆ Machinery directive 2006/42/EC
- Electromagnetic compatibility 2004/108/EC
- Electrical equipment designed for use within certain voltage limits "low voltage " 2006/95/EC
- Regulation 1935/2004/EC (contact with food)

Thermal safety

Appliance protected by overload protection.

Harmonized European standards

260 mm

(10")

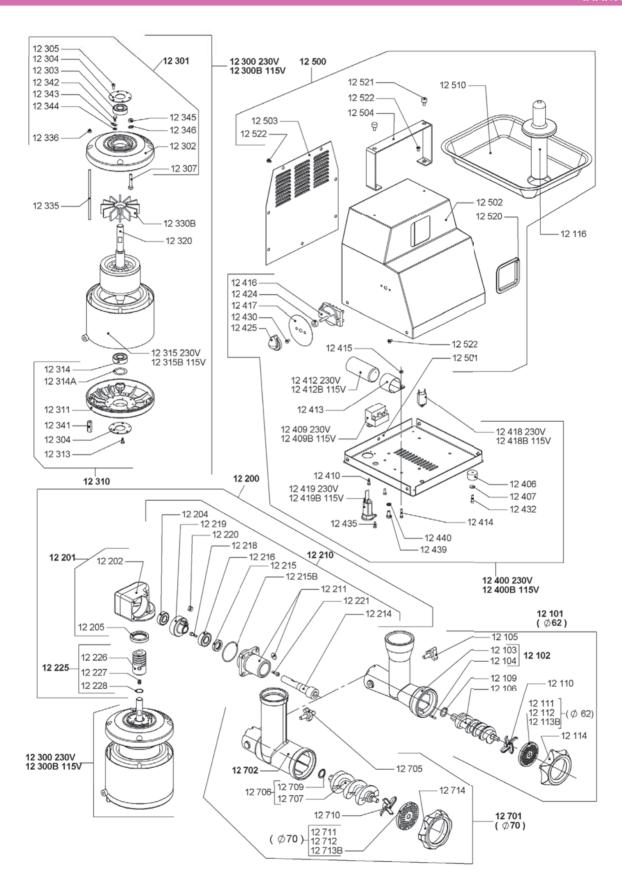
- EN ISO 12100-1 et 2: 2004 EN 60204-1: 2006 -EN 12331+A2: 2010 meat mincer EN 60335-2-64 :2004 : Commercial electric kitchen machines
- ◆ CE (Europe)

Hygiene

All removable parts can be put in a dish washer or easily cleaned with hot soapy water.

PRODUCT: 2-YEAR WARRANTY - MOTOR: 5-YEAR WARRANTY





SANTOS

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