

USER AND MAINTENANCE MANUAL



IMPORTANT: documents included in this manual to be kept:

- "CE" COMPLIANCE DECLARATION
- WARRANTY CERTIFICATE



Bol 2 liters



Bol 4 liters

Read the instructions for use before unpacking the appliance.

Coffee grinders - Fruit juicers - Mixers - Blenders - Drinks dispensers - Planetary mixers
Cheese graters - Ice crushers - Miners - 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



CONTENTS

| | |
|--|----|
| “CE” COMPLIANCE DECLARATION | 3 |
| SAFETY RULES..... | 4 |
| INSTALLATION AND HANDLING..... | 4 |
| DO NOT: | 4 |
| ELECTRICAL CONNECTION:..... | 4 |
| 1st TIME USE | 5 |
| RECYCLING THE PRODUCT AT THE END OF ITS SERVICE LIFE | 5 |
| DESCRIPTION OF APPLIANCE | 6 |
| USING THE APPLIANCE | 6 |
| USING FOR THE 1st TIME:..... | 6 |
| Locking the jar clamping rod:..... | 6 |
| Operation:..... | 7 |
| Stopping the appliance: | 7 |
| Rotation speed: | 7 |
| Mixing solid foods: | 7 |
| Ice:..... | 7 |
| Making a mayonnaise:..... | 7 |
| CLEANING..... | 8 |
| MAINTENANCE | 9 |
| Changing the coupling system: | 9 |
| Spare parts: | 10 |
| FAULT FINDING | 10 |
| The machine will not start:..... | 10 |
| The appliance stops following an overload:..... | 10 |
| The motor runs but the blades do not rotate:..... | 10 |
| APPLIANCE TECHNICAL SPECIFICATIONS | 11 |
| Electrical wiring diagram: | 12 |
| 110-120V 50/60Hz wiring diagram | 12 |
| 220-240V 50/60Hz wiring diagram | 13 |
| Figures..... | 14 |
| WARRANTY CERTIFICATE..... | 15 |
| APPLIANCE IDENTIFICATION PLATE | 15 |



"CE" COMPLIANCE DECLARATION

THE MANUFACTURER:

SANTOS SAS - 140-150, Av. Roger SALENGRO 69120 VAULX-EN-VELIN (LYON)
FRANCE

HEREBY DECLARES THAT THE MACHINE DESIGNATED ON THE IDENTIFICATION
PLATE AFFIXED:

- UNDER THE APPLIANCE,
- ON THE WARRANTY CERTIFICATE ON THE LAST PAGE OF THIS MANUAL,

COMPLIES WITH THE PROVISIONS OF THE "machines" DIRECTIVE n° 2006/42/CE
AND THE NATIONAL LEGISLATION TRANSPOSING IT.

IT ALSO COMPLIES WITH THE PROVISIONS OF THE FOLLOWING EUROPEAN
DIRECTIVES:

- No. 2006/95/EC (Low voltage directive)
- No. 2004/108/EC (CEM directive)
- No. 2002/95/EC (RoHS directive)
- No. 2002/96/EC (WEEE directive)

The machine complies with the provisions of the following harmonized European
standards:

NF EN 12852+A1: 2010 Machines for food - Food preparation equipment and
blenders. Safety and hygiene requirements
NF EN 12100-1 and 2:2004: Machine safety devices - General design principles
NF EN 60204-1:2006: Machine safety devices - Machine electrical equipment -
General regulations

SIGNED IN VAULX-EN-VELIN ON: **01/02/2010**

SIGNATORY'S TITLE: **CHIEF EXECUTIVE OFFICER**

SIGNATORY'S NAME: **Aurélien FOUQUET**

SIGNATURE

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

SAFETY RULES

At the time of use, maintenance or scrapping of the appliance, always ensure that the following elementary precautions are adhered to.

Read the explanatory instructions in full

INSTALLATION AND HANDLING



It is prohibited to hold the appliance by the rod (1) or locking lever (2)

The appliance can be installed by one person alone.

For ease of use, you are advised to place the appliance on a table or work surface to easily add the ingredients or to monitor the progress (recommended height: 90 cm, to be adapted as required for the user).

DO NOT:



1. Plunge the base in water or any other liquid for reasons of protection against risks of electrocution.
2. Use this applicable to blend, grind or emulsify anything other than foodstuffs.
3. The appliance is not designed for processing frozen foods.
4. Do not insert solid ingredients into the mixer before switching it on.
5. Do not operate the appliance with the jar empty.
6. Do not remove the jar until the blades have stopped completely.
7. Never leave water permanently in the jar.
8. Neither a water spray or a pressure spray should be used for cleaning
9. Use of spare parts other than certified original SANTOS parts is prohibited
10. Never use the appliance if the power cord is damaged.
11. Never use the appliance if the blades are: broken or damaged.
12. Never attempt to change the blades with the jar on the base.
13. Be careful not to get burnt when preparing hot products. The surfaces of the jar and lid may be very hot.

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. **Earthing of the appliance is compulsory.**

TAKE CARE:



- Before connecting the appliance, 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 appliance.
 - or on the identification plate on the last page of this manual.

- If the power cord 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 (3) is in position “0-Off” before plugging the power cord in to the mains power socket.

1st TIME USE



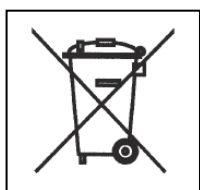
Be careful not to get cut when handling the blades or cleaning inside the jar.

Thoroughly clean all parts in contact with the food.

Wash the following with a standard dish washing product: jars (6), lids (7), caps (8).

You are not advised to wash the lid seals (9) in a dishwasher.

RECYCLING THE PRODUCT AT THE END OF ITS SERVICE LIFE



This appliance is marked with the symbol of the selective waste sorting system relating to waste electrical and electronic equipment. This means that this product is covered by a selective sorting system in compliance with the 2002/96/CE Directive (WEEE) - part relating to appliances for professional use - so as to be either recycled or dismantled with a view to reducing any impact on the environment.

For further information, you can contact SANTOS or your local dealer.

For the disposal or recycling of the appliance components, please refer to a specialist company or contact SANTOS.

Electronic products not covered by a selective sorting system are potentially dangerous for the environment.

The packaging material should be disposed of or recycled in accordance with regulations in force.

DESCRIPTION OF APPLIANCE

Mixer N° 37 is an electrical appliance designed to blend, grind and mix different foodstuffs in the form of liquids, doughs/batters or solids.

The most common applications relate to the following preparations:

- **COOKING:** soups – cream soups - sauces - creams - mousses - purées - pâtés - soufflés...
- **DESSERTS:** creams – stewed fruit - batters - milk-shakes - flans - mousses...
- **DRINKS:** fruit, vegetable cocktails - punches - syrups - sangria.

USING THE APPLIANCE



Do not operate the appliance with the jar empty.

USING FOR THE 1st TIME:

Locking the jar clamping rod:

For your safety, the appliance can only operate when the jar (6) is closed by its lid (7) and correctly positioned on the base (4).

Push the lever (2) to the Left to lock or to the Right to unlock the jar clamping rod (1).

When in the unlocked position (rod in top position), place the jar closed by its lid on the base (4).

Turn the lever (2) to the Left to lock the jar (6) (rod in lower position).

Turn the rotary switch (3) to start up the motor and set the desired speed.



2

Lever in
Locked position

Lever in
Unlocked position



Operation:

The mixer must always operate with a minimum of liquid in the jar in order to drive solid foods towards the blades.

Stopping the appliance:

There are two ways to stop the appliance:

1. Turn the rotary switch (3) to "0" to stop the motor completely, then operate the rod locking lever (2) to release the jar. Wait until the blades have stopped completely before removing the jar from the base.
2. During operation at a set speed, turn the lever (2) to the Right to unlock the clamping rod (1). This operation will stop the appliance without altering the speed adjustment.

Rotation speed:

The rotation speed of the blade must be adapted to the results desired and the type of foodstuffs to be processed.

Mixing solid foods:

Dice up dry ingredients and insert them through the opening in the lid (7) when the appliance is in operation.

Increase the size of the cubes according to the quantity of food already mixed or "puréed" in the jar.

Ice:

Do not use the blades to crush blocks of ice.

Small ice cubes like those produced by the majority of automatic ice makers can be crushed at low speed.

Making a mayonnaise:

Put all the ingredients in the jar except for the oil. During operation, remove the cap (8) from the lid and add the oil a little at a time pouring it in evenly.

CLEANING

Be careful not to get cut when handling the blades or cleaning inside the jar.

IMPORTANT:



- Stop the appliance and unplug the power cord from the appliance.
- The appliance should neither be cleaned in a water spray nor with a pressure spray
- The motor unit (4) must not be immersed in water.
- Do not use an abrasive sponge to clean the plastic jar (6).
- Do not hermetically close the jar when the appliance is stored away (remove the cap (8) from the lid).

You are advised to clean the appliance as soon as you have finished using it.

It will be easier to clean if you do not allow the remaining scraps of food to dry.

For thorough cleaning, take apart the parts of the jar (unscrew the jar (6) from the handle base (5)) and wash them with hot soapy water, rinse and dry.

The base can be cleaned using a soft, wet sponge.



MAINTENANCE



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

Changing the coupling system:

When changing the couplings, make sure you adhere to the position of each component:

- flexible coupling (11) on the motor unit
- rigid coupling (12) on the blade holder.

IMPORTANT:

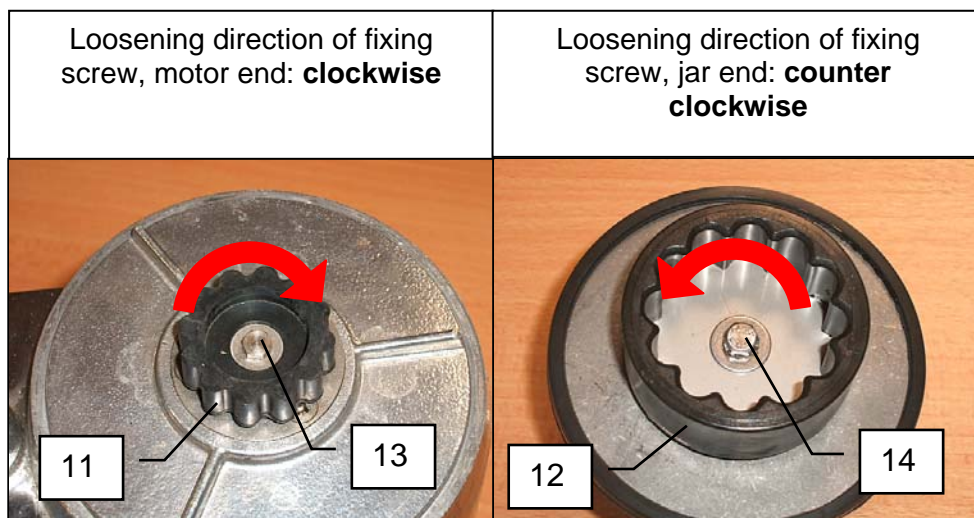
Motor end:

The fixing screw (13) for the Flexible coupling (11) is **changed over**. Turn it clockwise to loosen it.

Blade end:

Turn it **counter** clockwise to loosen the fixing screw (14) of the rigid coupling (12).

Note: identify the screws well so as not to mix them up when reassembling.



Spare parts:



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

This machine requires no specific maintenance. The bearings are lubricated for life. If any intervention is necessary to replace parts subject to wear, such as the couplings, blades, jar seals, electrical or other components, please refer to the parts lists (see the exploded view at the end of this manual).

For **all spare part orders** (see references in the exploded view at the end of the manual), state:

- **the type**
- **the appliance serial number and**
- **the electrical specifications**

given under the appliance.

FAULT FINDING

Identifying the cause of appliance stoppage with precision.

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

The machine will not start:

- Check : the mains supply, the condition of the power cord
- To run the motor of the mixer the jar (6) with its lid (7) closed must be placed on the base (4) and **locked** using the clamping rod (1).
- Check that there is no food that is too hard or big jamming the blades (10).

The appliance stops following an overload:

- If the motor stalls during operation, reduce the load, allow the appliance to cool down for several tens of minutes.
- Check that there is no food that is too hard or big jamming the blades (10).

The motor runs but the blades do not rotate:

- Check the condition of the coupling system. If required, change the 2 parts at the same time
note: warning: the screwing direction of the fixing screws are not the same (see "maintenance" section)

APPLIANCE TECHNICAL SPECIFICATIONS

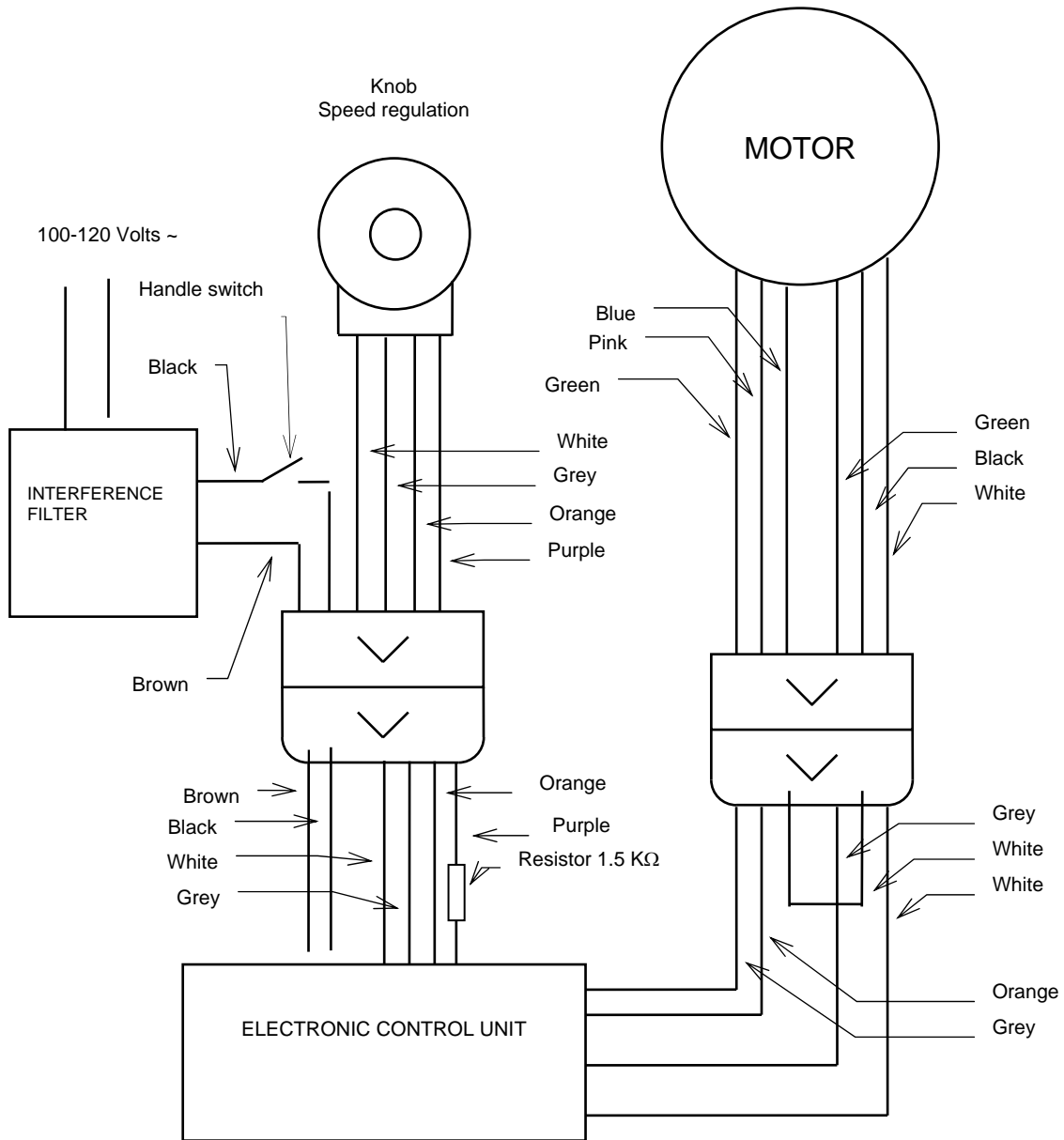
| Model | | n° 37 | |
|--|-------|------------|---------|
| Power supply voltage | (V) | 220-240 | 110-120 |
| Frequency | (Hz) | 50/60 | 50/60 |
| Motor | | | |
| Input power | (W) | 750 | 750 |
| Max. current | (A) | 9 | 14 |
| Speed | (rpm) | 0 to 15000 | |
| 2L jar capacity | (L) | 2 | |
| 4L jar capacity | (L) | 4 | |
| Dimensions: Height | (mm) | 615 | |
| Width | (mm) | 215 | |
| Depth | (mm) | 230 | |
| Weight: Net weight | (kg) | 12 | |
| Packaged weight | (kg) | 14 | |
| Noise: (2) L_{pA} accuracy $K_{pA} = 2.5dB$ | (dBA) | 66 | |

- (1) These ratings are given for your guidance. The exact electrical specifications of your appliance can be found on the rating plate.
- (2) Noise level measured in acoustic pressure of appliance loaded as per the standard ISO 11201:1995 and ISO 4871:1996.
Appliance placed on a work surface at 75cm from the floor. Microphone turned towards the appliance at 1.6 m from the floor and 1 m from the appliance.

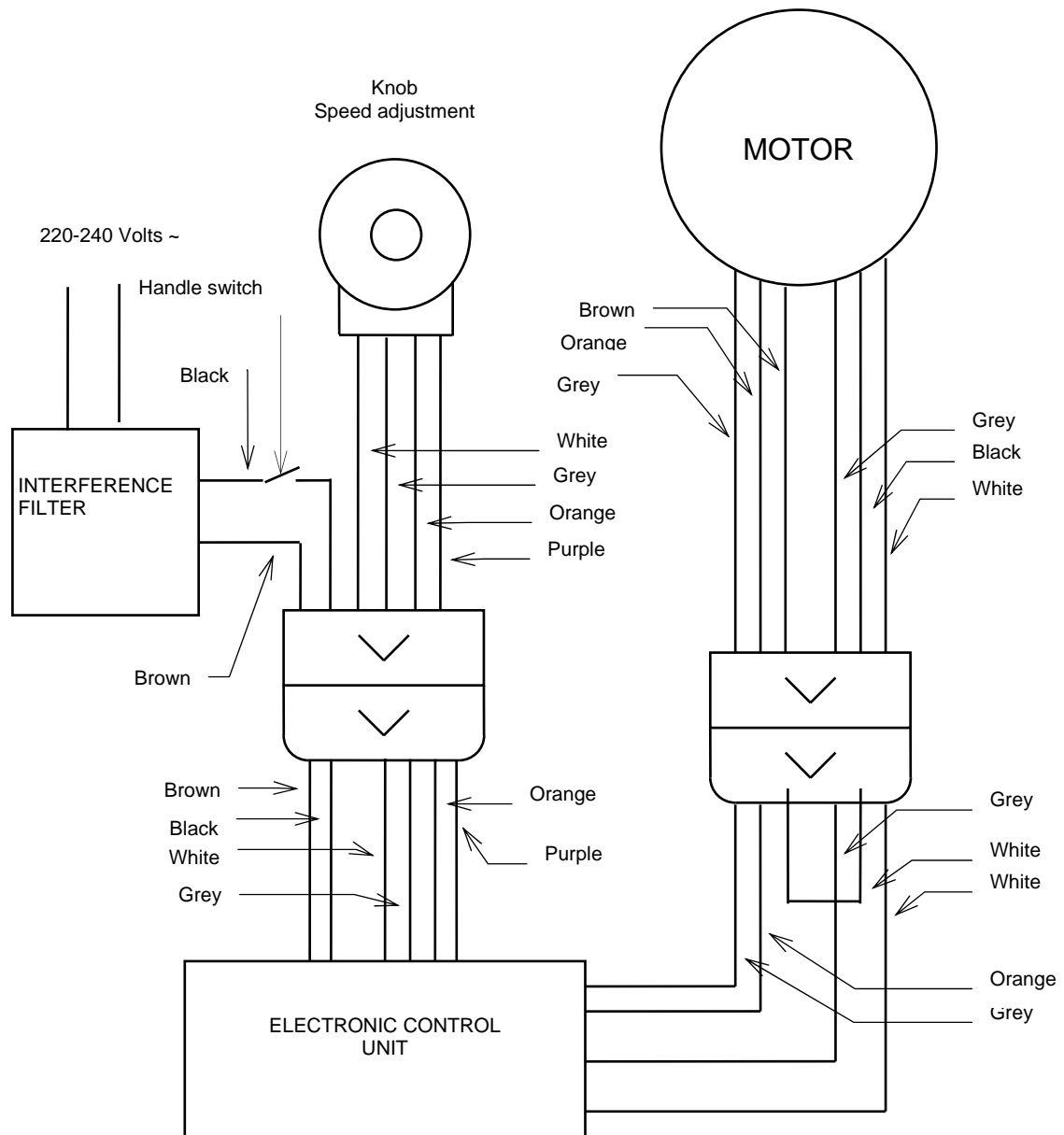
| ITEM | Description |
|------|--------------------------|
| 1 | Clamping rod |
| 2 | Locking lever |
| 3 | Switch, speed adjustment |
| 4 | Motor unit |
| 5 | Jar handle |
| 6 | Jar |
| 7 | Lid |
| 8 | Cap of lid |
| 9 | Lid seal |
| 10 | Blade assembly |
| 11 | Flexible motor coupling |
| 12 | Rigid jar coupling |
| 13 | Motor coupling screw |
| 14 | Blade coupling screw |

Electrical wiring diagram:

110-120V 50/60Hz wiring diagram



220-240V 50/60Hz wiring diagram



Figures

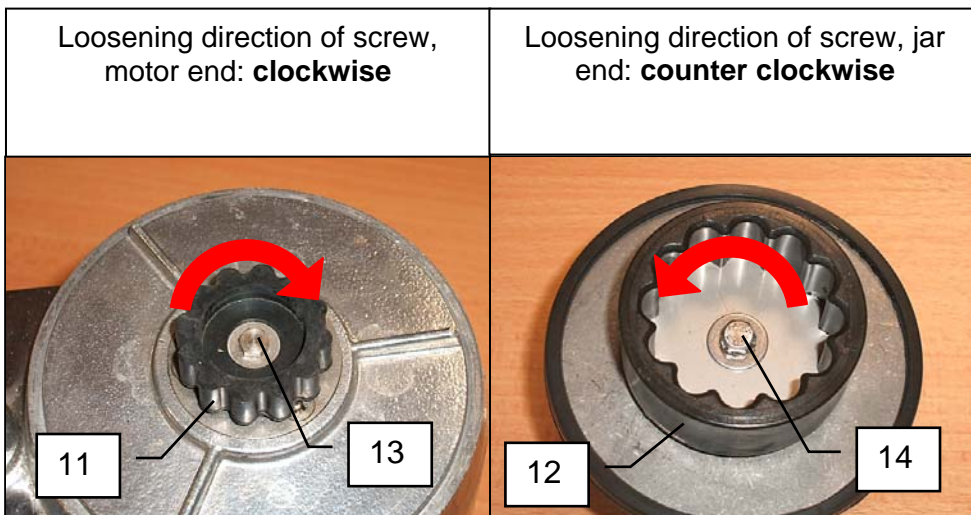
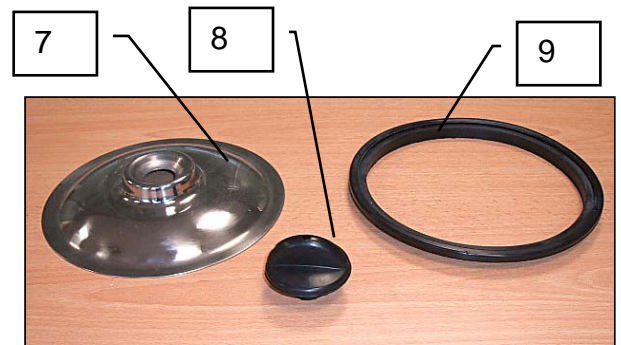
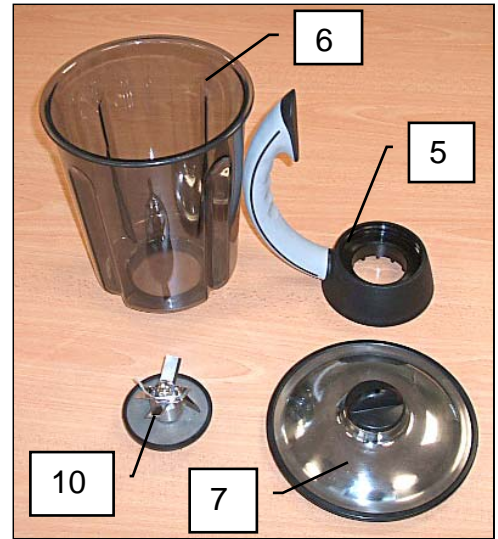


Fig. B'



WARRANTY CERTIFICATE

WARRANTY

This appliance is guaranteed for twelve months from the date of manufacture appearing on the identification plate.

The warranty is strictly limited to the free replacement of any original part acknowledged by us as being defective as a result of a fault or a manufacturing defect and identified as belonging to the appliance in question.

It does not apply to damage resulting from an installation or use which does not comply with the instructions supplied with each appliance (user manual) or in the event of an obvious lack of maintenance or non-observance of basic electrical safety rules.

All part replacements under warranty are made after return of the defective part to our workshops carriage paid, accompanied by a copy of this warranty certificate on which the serial number of the appliance is shown.

All appliances have an identification plate bearing a serial number identical to that on this warranty certificate.

In the event of serious damage which is deemed only to be repairable in our workshops, and after agreement from our services, all appliances under warranty are to be dispatched by the client carriage paid. If the appliance is repaired outside the warranty, the forwarding and return transport is the responsibility of the client. Parts and labor are invoiced at the prices in force (spare parts price - hourly labor cost). All repairs require a preliminary estimate that should be approved before the repairs are carried out.

In the event of a dispute, the Courts for the manufacturer's area (Lyons) alone have jurisdiction.

APPLIANCE IDENTIFICATION PLATE

