

CITRUS JUICER WITH LEVER # 10 CITRUS JUICER WITH LEVER # 70

USER AND MAINTENANCE MANUAL



IMPORTANT: documents included in this manual to be kept:

- "CE" COMPLIANCE DECLARATION
- WARRANTY CERTIFICATE

Translation of the original version



10



70

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

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“EC/EU” COMPLIANCE DECLARATION

THE MANUFACTURER:

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

declares that the appliance intended for the professional market described below:

Description: **CITRUS JUICER WITH LEVER**
Type number: **10, 10C, 70, 70C**

complies with:

- the statutory provisions defined in appendix 1 of the European "machines" directive **n°2006/42/EC** and the national legislation transposing it
- the statutory provisions of the following European directives and regulations:
 - N° 2014/35/EU (low voltage directive)
 - N° 2014/30/EU (EMC directive)
 - N° 2011/65/EU (RoHS directive)
 - N° 2012/19/EU (WEEE directive)
 - N° 1935/2004/EC (regulation) relating to materials and articles intended to come into contact with foodstuffs
 - N° 10/2011/EU (regulation) plastic materials and articles intended to come into contact with food

Harmonised European standards used to give presumption of conformity with the essential requirements of the above-mentioned directives:

- NF EN ISO 12100: 2010: Safety of machinery - General principles for design
- NF EN 60204-1: 2018, Safety of machinery - Electrical equipment of machines-General requirements
- NF EN 1672-2: 2020, Food processing machinery – Basic concepts – Hygiene requirements
- NF EN 60335-1: 2013: Household and similar electrical appliances. Safety.
- NF EN 60335-2-64 :2004 Part 2-64: Particular requirements for commercial electric kitchen machines

Drawn up in VAULX-EN-VELIN on: **01/07/2022**

Signatory's position: **CHIEF EXECUTIVE OFFICER**

Signatory's name: **Aurélien FOUQUET**

Signature:



IMPORTANT SAFEGUARDS

When using, cleaning or maintaining the machine, always follow these instructions:

Read all instructions

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

IMPROPER USE



1. Do not use this appliance to squeeze anything other than oranges or lemons.
 - Model n°10: lemons or oranges.
 - Model n°70: lemons, oranges or grapefruit.
2. Do not apply pressure to a half-orange with the lever until after the On/Off switch has been put on position **1. "1-On"**
3. Model n°70: Do not use the appliance without checking that the juice container **(5)** is properly fitted in its position
4. Turn the On/Off switch **(6)** to "**0**" when the appliance is not in operation.
5. Cleaning in a jet of water or a high pressure spray is prohibited.
6. The base must not be immersed in water.
7. Never use the unit with a damaged power cord. it must be replaced by an authorized dealer or by SANTOS company, or by similarly qualified persons in order to avoid a hazard.
8. The appliance must be unplugged before any intervention on it: cleaning, general care, maintenance.
9. It is forbidden to operate the appliance on a surface with a slope in excess of 10° with respect to the horizontal plane. The feet of the machine must always be resting on this surface.
10. The use of spare parts other than certified original SANTOS parts is prohibited
11. Never connect several appliances to the same power socket.
12. Never use the machine outdoors.
13. Never place the appliance close to or on a source of heat.
14. This appliance is a professional machine designed exclusively for professional use. It is not designed for household use.
15. This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety. Supervise children to ensure they do not play with the appliance.
16. This appliance is intended for use in communal areas, e.g. in the kitchens of restaurants, canteens, hospitals and artisan trades such as bakeries, butcher's shops, etc., but not for continuous mass production of food.



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:

Note: This appliance can operate at both 50Hz and 60Hz without any adjustments.

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. **The earthing of the appliance is compulsory.**

TAKE CARE:

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

- If the power cable is damaged, it must be replaced by an authorized dealer or by SANTOS company, or by similarly qualified persons in order to avoid a hazard.



TAKE CARE: Check that the On / Off switch (6) is in the **0 "0-Off" position** before connecting the power cable plug to your mains electric power socket.

PREPARING THE APPLIANCE FOR USE FOR THE 1st TIME (Fig. A).

Thoroughly clean all parts in contact with the food.

1. Raise the pressing lever right up (1)
2. Remove the cone by hand (2).
3. model n°70: remove the juice container by hand (5)
4. model n°70: remove the pressing cup (3) by rotating it ¼ turn
5. Wash with a standard dish washing product: the cone (2), the pressing cup (3), the splash guard (4) and the inside of the juice container (5).



RECYCLING THE PRODUCT AT THE END OF ITS SERVICE LIFE



This appliance has the recycling symbol marking relating to waste electrical and electronic equipment. This means that this product must be processed by a waste sorting system in accordance with Directive 2012/19/EU (WEEE) – Professional Equipment section – so that it can be either recycled or disassembled in order to reduce any impact on the environment.

For further information, please contact your dealer or SANTOS..

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

Electronic products which have not been out-sorted are potentially dangerous for the environment.

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

DESCRIPTION OF THE APPLIANCE

- The Citrus Juicer with lever is designed especially for bars, cafés, hotels, restaurants, cocktail bars, canteens, stores selling fresh fruit juices, ice cream parlors, etc
- The apparatus comprises the following elements (Fig. A):
 - cast aluminium motor unit (7),
 - stainless steel juice container (5),
 - stainless steel rotating cone (2),
 - a lever to press the fruit down (1),
 - mechanical clutch.
- Citrus Juicer n°10 is designed for extracting juice from oranges and lemons.
- Citrus Fruit Squeezer n°70 is designed for extracting juice from oranges, lemons and grapefruit.
- It is ideal for making: drinks (fruit cocktails, punches, syrups, ...)

USING THE MACHINE

USING FOR THE 1st TIME:

Take care: The fruit used must be washed carefully before squeezing.

Preparation and use:

1. Cut the orange into two halves ready for squeezing.
2. Place the On/Off switch (6) at On. In this position the electric motor operates but the cone (2) is not rotated.
3. Position the half-orange on the cone (2).
4. Apply increasing pressure to the lever (1) for about 5 seconds. In this position, it is the pressure on the lever that (1) engages the clutch for the cone (2).
5. Release then lift the lever (1) and remove the orange skin from the cone.
6. Proceed in the same fashion for all the half-oranges to be squeezed.
7. **Take care:** When you have finished using the citrus fruit squeezer, stop it using the On/Off switch (6):

CLEANING

IMPORTANT:



- **Stop the appliance and unplug the power supply cable.**
- **The appliance should neither be cleaned in a jet of water nor with a high pressure spray**
- The motor unit (7) must not be immersed in water.

You are advised to clean the appliance as soon as it has finished being used.
It will be easier to clean if you do not allow the remaining scraps of food to dry.

1. Remove the cone (2) and rinse it under running water.
2. Rinse the juice container (5) with water, that can be collected in a glass placed on the glass-holder (8).
Model n°70: Remove the juice container (5) by hand.
3. Finish off cleaning the container with a sponge.
4. Clean the pressing cup (3) with a sponge.
Model n°70: removing the pressing cup by rotating ¼ turn
5. Remove the glass-holder (8), the grid (10) and rinse under running water.
6. Model n°10: When more thorough cleaning is required, the pressing cup (3) must be removed. To do this, unscrew it by turning it anti-clockwise (Fig. B and Fig. C).

The base and the motor unit trim should be cleaned with a soft, damp sponge and then dried.

MAINTENANCE



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

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 cone, the pressing cup 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 machine serial number and**
- **the electrical specifications**

recorded under the machine.

Prolonged periods of non-use:

There are no problems with this appliance in the event of prolonged periods of non-use. You are simply advised to clean it before use and check that the components of the appliance are in good condition (e.g. power cord, seals and other spare parts).

FAULT FINDING

First identify exactly why the machine stopped.

The machine will not start:

- Check : the mains supply, the condition of the supply cord and plug,
- Check that the On/Off lamp (6) lights up when the switch is at position "1-On". If it does not, replace the switch
- With the switch on position "0-Off", check that the cone (2) can be easily rotated by hand.
 - If the cone does rotate, have the capacitor and the motor checked by a person qualified to do so.
 - If the cone does not rotate, have the clutch checked.

The appliance stops after the motor has overheated:

(the motor unit is hot)

The motor is protected by an integrated thermal cut-out system. If it overheats the motor stops.

- Put the On / Off switch (6) to the "0-Off", position and unplug the machine.
- Wait for the motor to cool down (25 to 45 minutes) then press the On / Off switch (6) ("1-On" position).

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

The appliance stops following an overload:

- If the motor stalls during operation, release the pressure on the lever to allow it to start again.

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

The motor operates but the cone does not rotate:

- Check the condition of the cone (2) drive pin (9) (Fig. D)
- Check that the clutch operates correctly (Fig. E) :
 - Start the appliance, with the switch at position "1-On"
 - Raise the lever
 - Place the cone on the motor shaft (do not put any fruit on it)
 - With a piece of wood, press on the central part of the cone. The cone should move downwards a few millimeters and start to rotate.
 - If it does not, have the clutch checked.

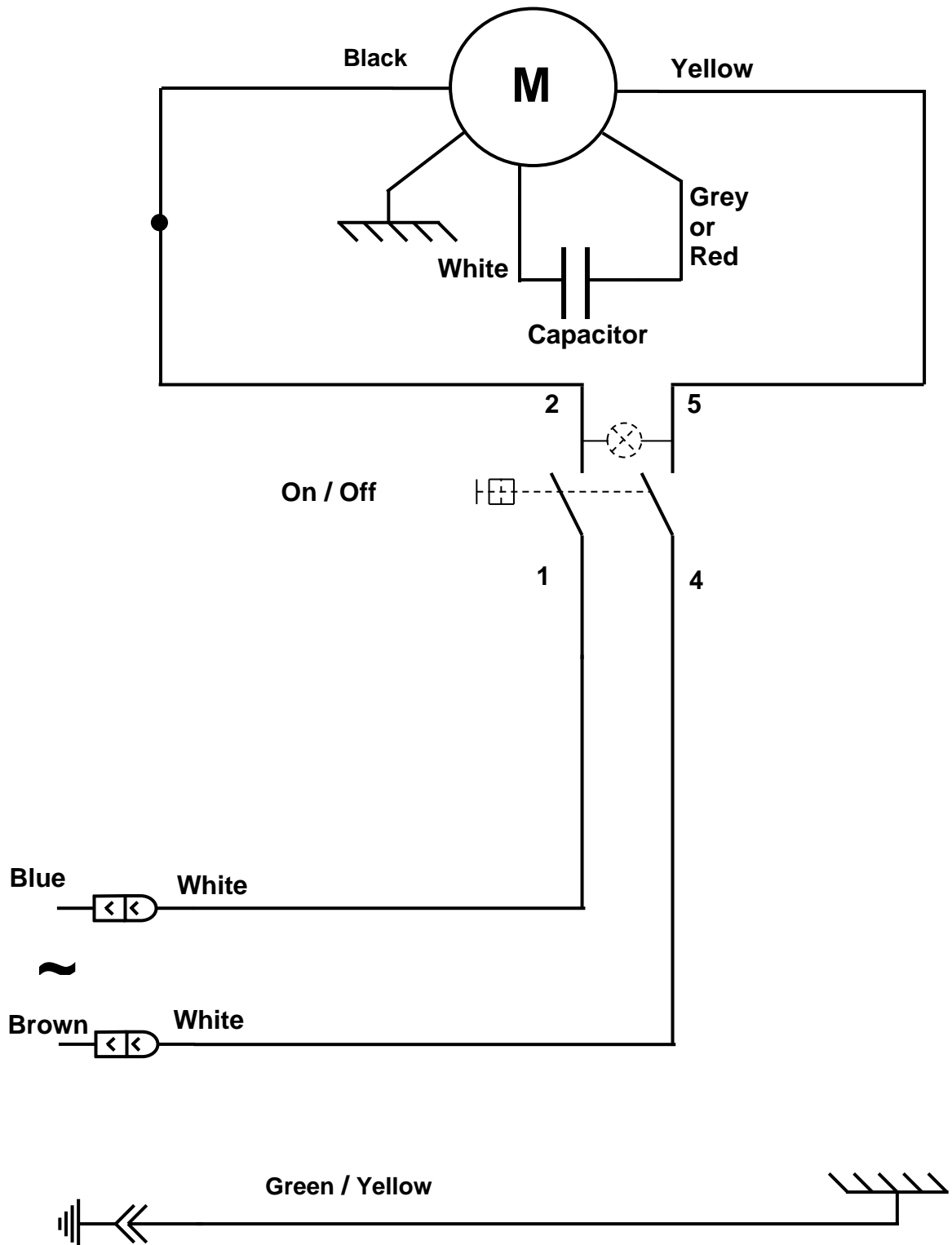
MACHINE TECHNICAL SPECIFICATIONS

ELECTRICAL SPECIFICATIONS (1)					
Model		n° 10		n° 70	
Power supply voltage	(V)	220-240	110-120	220-240	110-120
Frequency	(Hz)	50/60	50/60	50/60	50/60
Motor Nominal					
Input power	(W)	230	260	300	350
Speed	(tr/mn)	1450	1700	1450	1700
Operating modes (3)		intermittent cycle 5 min ON / 5 min OFF		intermittent cycle 5 min ON / 5 min OFF	
Height of spout, , maximum size for juice collector (glass or jug)	(mm)	135		220	
Dimensions: Height	(mm)	380		485	
Width	(mm)	200		234	
Depth	(mm)	300		395	
Weight: Net weight	(kg)	9.2		13.5	
Packaged weight	(kg)	10.3		14.5	
Bruit : (2) L_{pA} incertitude $K_{pA} = 2.5dB$	(dBA)	65		65	

- (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 sound pressure appliance in operation 1 m from its axis in accordance with standard EN 31201.
- (3) 5min / 5min cycle: The professional appliance is intended for intermittent use according to a 5 minutes ON and 5 minutes OFF cycle. This cycle corresponds to the operating time to perform the function and the stopping time for the preparation and serving of the products processed, in compliance with the instructions of the standard: EN 60335-2-64+A1:2004, Particular requirements for commercial electric kitchen machines.

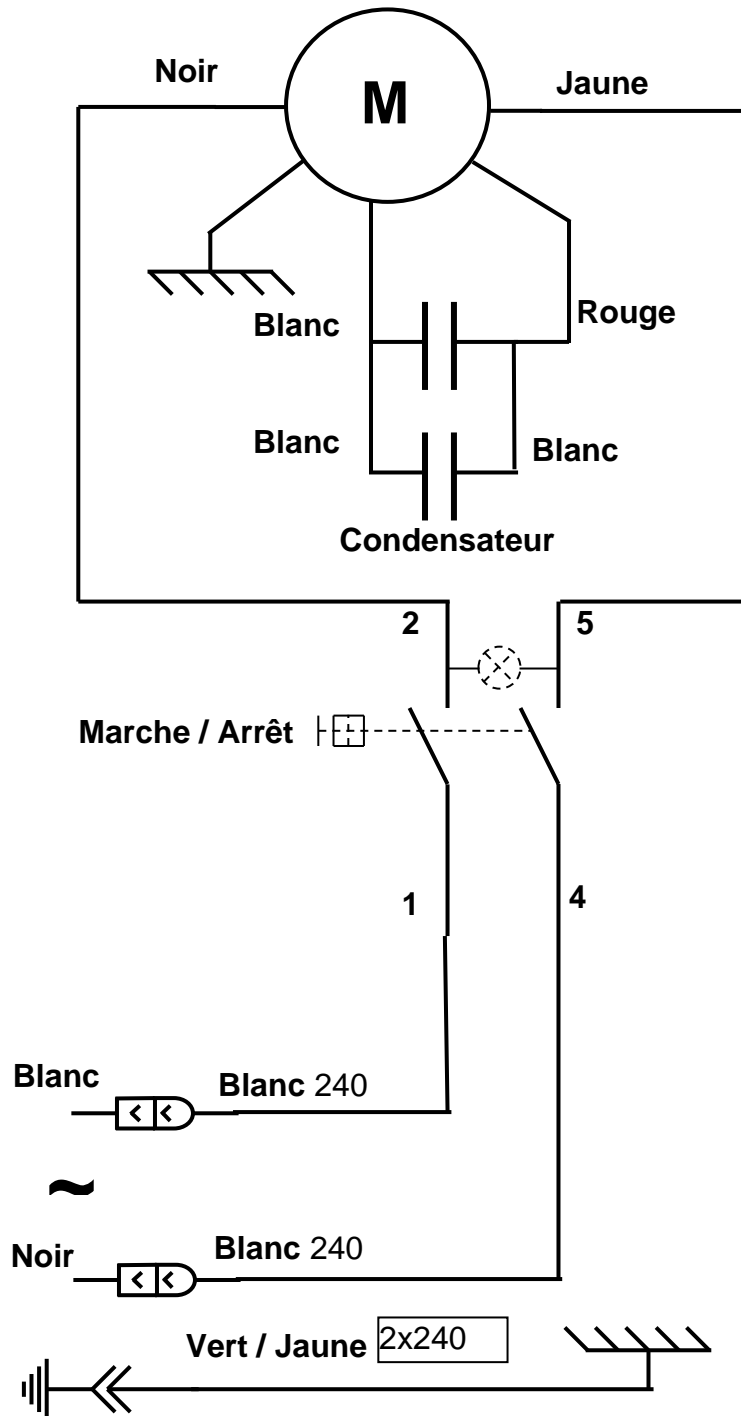
[Wiring diagram](#)

[Wiring diagram 220-240V 50/60Hz](#)

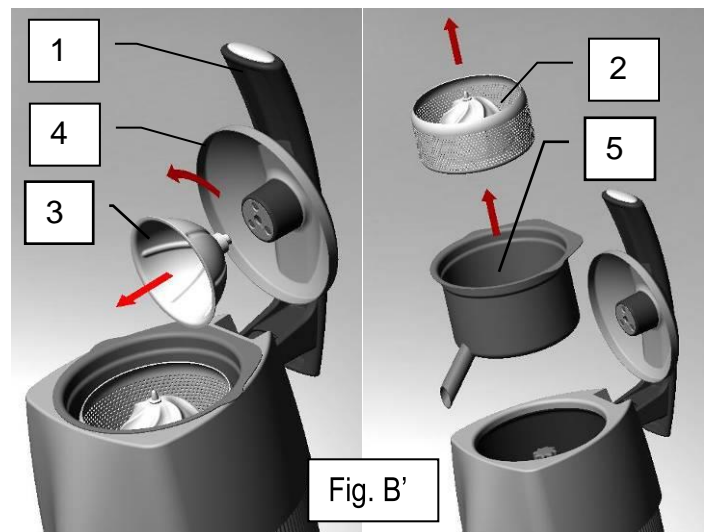
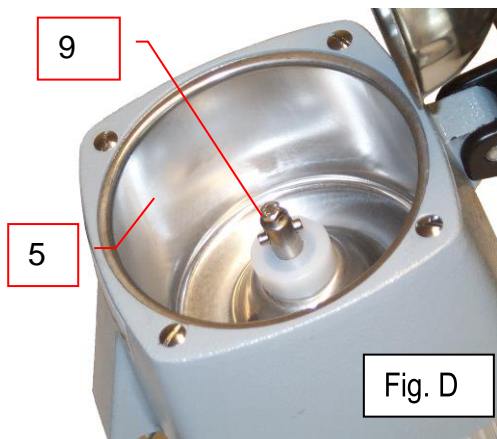




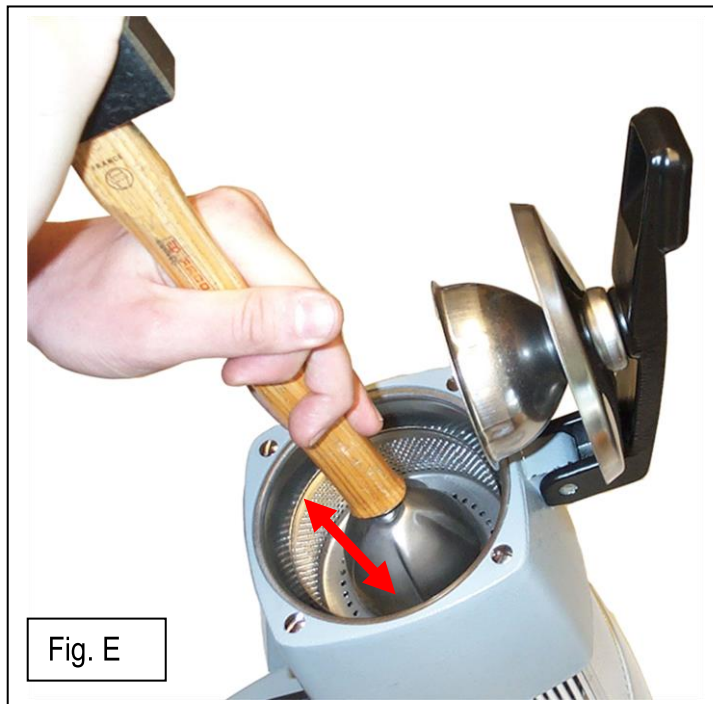
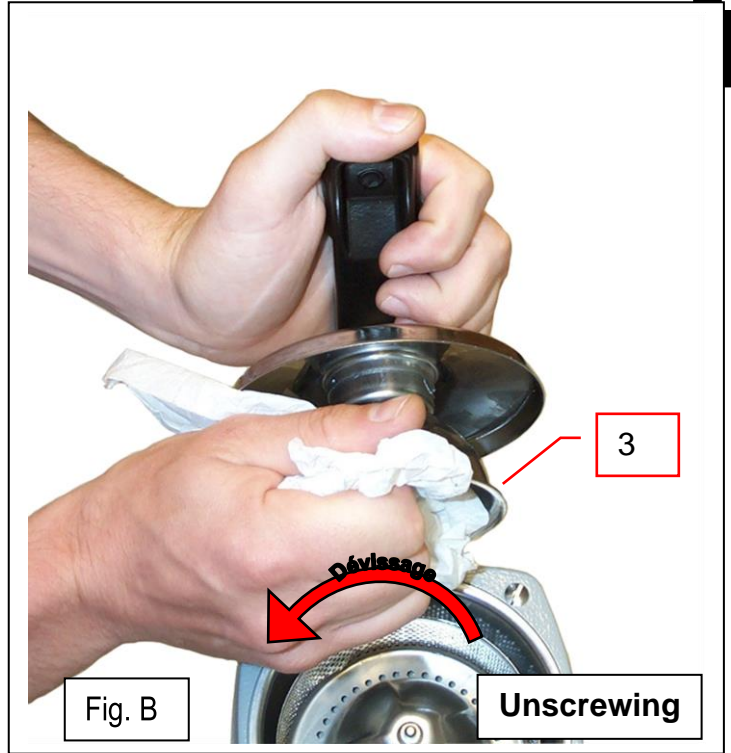
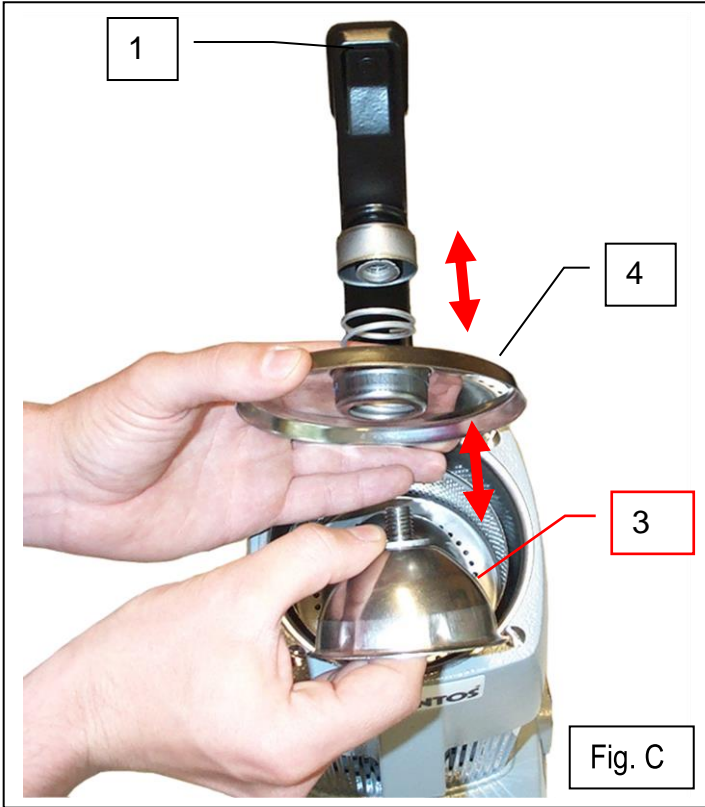
Wiring diagram 100-120V 50/60Hz



Figures



MARK	Description	MARK	Description
1	Pressure lever	6	On / Off switch
2	Cone	7	Motor unit
3	Pressing cup	8	Glass holder
4	Splash guard	9	Pin
5	Juice container	10	Glass support grid



WARRANTY CERTIFICATE

WARRANTY

Since the 01.01.95, all our appliances comply with CE and possess the CE label. Our guarantee is of 24 months from the manufacturing date mentioned on the descriptive plate, except concerning the asynchronous motors (consisting of a rotor and a stator) which are warranted for 5 years from their manufacturing date. Warranty is strictly limited to the free replacement of any part of origin recognized by us as defective due to a defect or building default and identified as belonging to the concerned appliance. Warranty does not apply to damages resulting from installation or use non-complying with our appliance data sheet (user's manual) or in case of an evident lack of maintenance or disrespect of elementary security electric rules. It does not apply in case of regular wear and tear. Any replacement of parts under warranty will be realized after return of the defective part in our workshops, postage paid, supported by a copy of a conformity statement on which appears the serial number of the appliance. Every appliance is equipped with a descriptive plate conforming to the EC recommendations and of which a duplicate exists in the conformity statement (serial number, manufacturing date, electrical characteristics ...). In case of serious damage judged repairable only in our workshops, and after prior consent from our departments, any appliance under guarantee is sent by the Distributor, carriage paid. In case of repairs or reconditioning of appliances not under guarantee, the round trip transport is payable by the distributor. The parts and workforce are invoiced at the current rate. A preliminary estimate can be supplied.

Coffee grinder not using SANTOS original burrs are not taken under guarantee. The warranty conditions, repairs, reconditioning, of the espresso coffee grinder are the object of a specific note. Our guarantee does not extend to the payment of penalties, the repair of direct or indirect damages and notably to any loss of income resulting from the nonconformity or the defectiveness of products, SANTOS's global responsibility being limited to the sale price of the delivered product and to the possible repair of the defective products.

In case of revelation of an imperfection during the warranty period, the Distributor has to, unless a different written agreement of SANTOS, indicate to his customer to stop any use of the defective product. Such a use would release SANTOS of any responsibility.

APPLIANCE IDENTIFICATION PLATE

