



JUICE BAR SOLUTION

SERVING THE INDUSTRY SINCE 1952

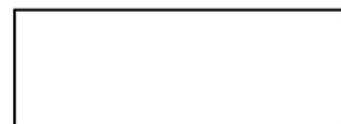
CITRUS JUICER WITH LEVELER & SPECIAL CLUTCH SYSTEM

Item #: 39687

Model: SANTOS #10



For hotels, bars, restaurants, cafeterias, cocktail bars, institutions, hospitals, health food stores, juice bars and ice cream shops.



Authorized Dealer

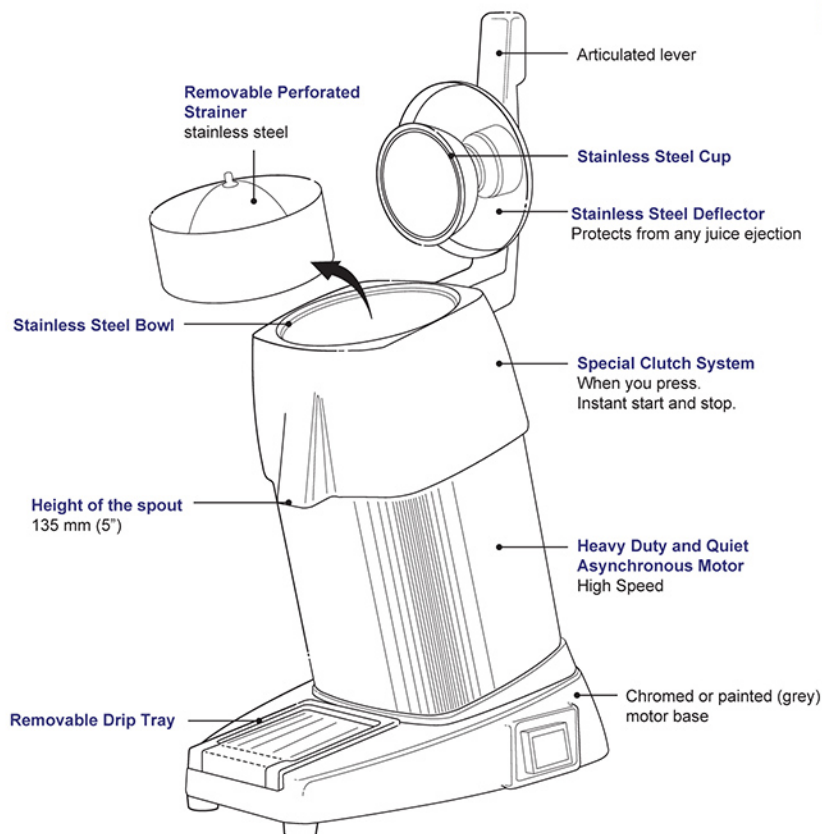


JUICE BAR SOLUTION

CITRUS JUICER WITH LEVELER & SPECIAL CLUTCH SYSTEM

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Diagram



For all fruits and vegetables (citrus fruits must be peeled). Continuous juice production by centrifugal action and automatic pulp ejection.



The automatic citrus juicer with lever #10 is the ideal product to make juice by glass. It is equipped with a heavy duty and quiet asynchronous motor. Use it wherever you need a fresh squeezes citrus juice: juice bars, health food stores, hotels, restaurants, cafeteria, ice cream shops, institutions, hospitals.

PRODUCT SPECIFICATIONS

ITEM NUMBER	39687
MODEL	Santos #10
PRODUCTION (PER HOUR)	30L/ 31.70 Qts
POWER	260 Watts
HP	0.35
RPM	1800
ELECTRICAL	120V/ 60Hz/ 1
CURRENT	2A
WEIGHT	9.2 kg / 20.3 lbs.
PACKAGING WEIGHT	10kg/ 22lbs.
DIMENSIONS	8" x 12" x 15"
PACKAGING DIMENSIONS	10" x 13" x 17"

In accordance with the following regulations:

Machinery directive 2006/42/EC
Electromagnetic compatibility 2004/108EC
"Low voltage" directive 2006/95/EC
RoHS directive 2002/95/EC
Regulation 1935/2004/EC (contact with food)

Harmonized European standards:

EN ISO 12100 - 1 AND 2:2004
EN 60204 - 1:2006
EN 60335 - 2-64: 2004: commercial electric kitchen machines
CE (European standards), GS (Germany) controlled by
LNE laboratory, UL (USA & Canada), NSF (USA)

Thermal safety:

Motor protected by internal thermal detector.

Electric safety:

- On/Off interlock switch is waterproof.
- All mechanical parts are ground (earth) connected.
- All equipment is perfectly controlled after assembly (special electrical testing bay).

Acoustic safety:

The asynchronous motor with clutch system is particularly silent.

Hygiene:

All removable parts can be put in a dishwasher or easily cleaned with hot soapy water (NSF approved).

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