



KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

SANTOS #18 10L DOUGH MIXER

Item: 45637 Model: SANTOS 18

THIS DOUGH MIXER KNEADS BREAD DOUGH ACCORDING TO THE PERFECT FRENCH TRADITION



Thanks to its commercial asynchronous motor, heavy-duty and silent, it kneads up to 4kg of hard dough in around 15 minutes (ex: bread or pizza dough).

Equipped with a 10-liter stainless steel bowl, it is perfect for pizzerias and bakeries wishing to knead small quantities of dough.

Its helical fork is designed for a powerful and efficient mixing and offers perfect oxygenation of the dough.

The mixer has a transparent cover to work in complete safety (machine stops when opening the cover) and there is a wide gap to add ingredients safely during kneading.

Easy to clean: all parts in contact with food are removable.



WARRANTY

PARTS AND LABOR



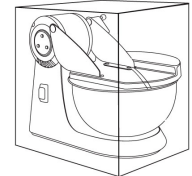
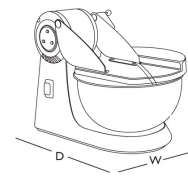
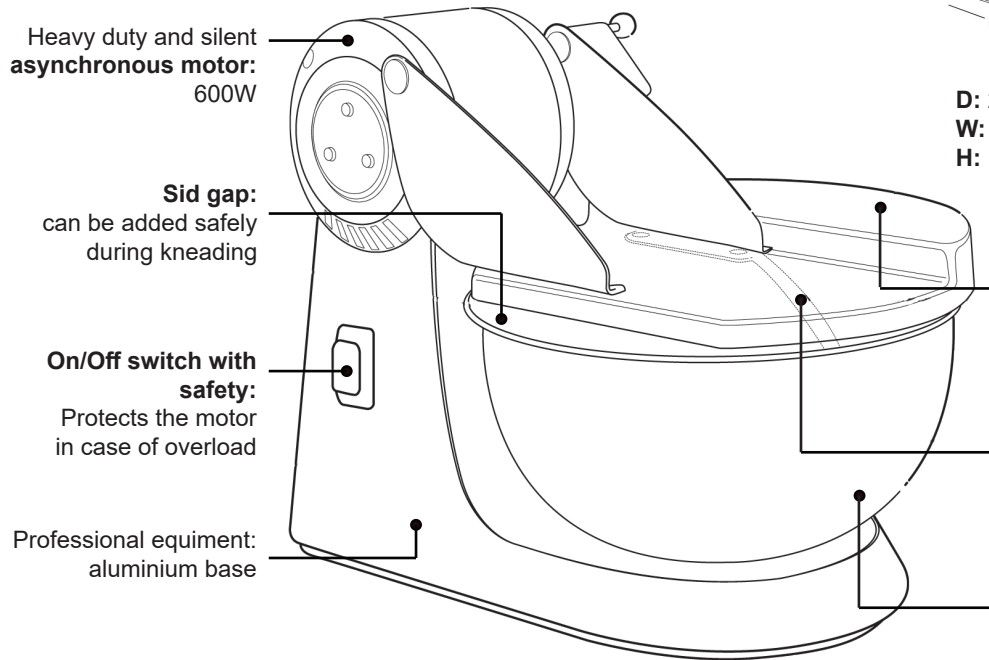
Authorized Dealer

KITCHEN EQUIPMENT

10L DOUGH MIXER



Operates like a baker's dough mixer, and takes approximately 15 minutes to knead 4 kg (9 lbs) of hard dough. Ideal for all kinds of breads and pizzas.



Appliance:
D: 20" (500mm)
W: 15" (350mm)
H: 17" (420mm)

Shipping Box
D: 23.2" (590mm)
W: 15.4" (390mm)
H: 18" (460mm)

Transparent cover to work in complete safety: machine stops when opening the cover

Helical fork: powerful and efficient mixing

Bowl rotation is due to natural kneading of the dough. 10 liter stainless steel bowl

TECHNICAL SPECIFICATION

ITEM NUMBER	45637
MODEL	SANTOS 18
POWER	650 W / 0.87 HP
ELECTRICAL	110 V / 60Hz / 1Ph
FORK SPEED	84 RPM
CAPACITY	10L
NET WEIGHT	18 KG 40 LBS
PACKED WEIGHT	20 KG 44 LBS
NET DIMENSIONS (DWH)	15" x 15" x 17" 500 mm x 350 mm x 420 mm
PACKED DIMENSIONS (DWH)	23.2" x 15.4" x 18" 590 mm x 390 mm x 460 mm

EASY TO USE

Lock maintaining the fork in upper position

Fork can be placed in upper position

Screw tightly the 2 screws to maintain the fork in lower position while kneading

Easy fill-in

Break for adjusting bowl rotation speed



This appliance has no accessories

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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)

Thermal safety

Motor protected by internal thermal detector

Acoustic safety

Very silent and powerful asynchronous motor

Hygiene

All removable parts can be put in the dishwasher or easily cleaned with hot soapy water

Harmonized European Standards

EN ISO 12100 : 2010
EN 60204-1 + A1 : 2009
EN 60335-2-64 : 2004 Commercial electric kitchen machines

CE Marking

EASY TO DISASSEMBLE FOR CLEANING



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