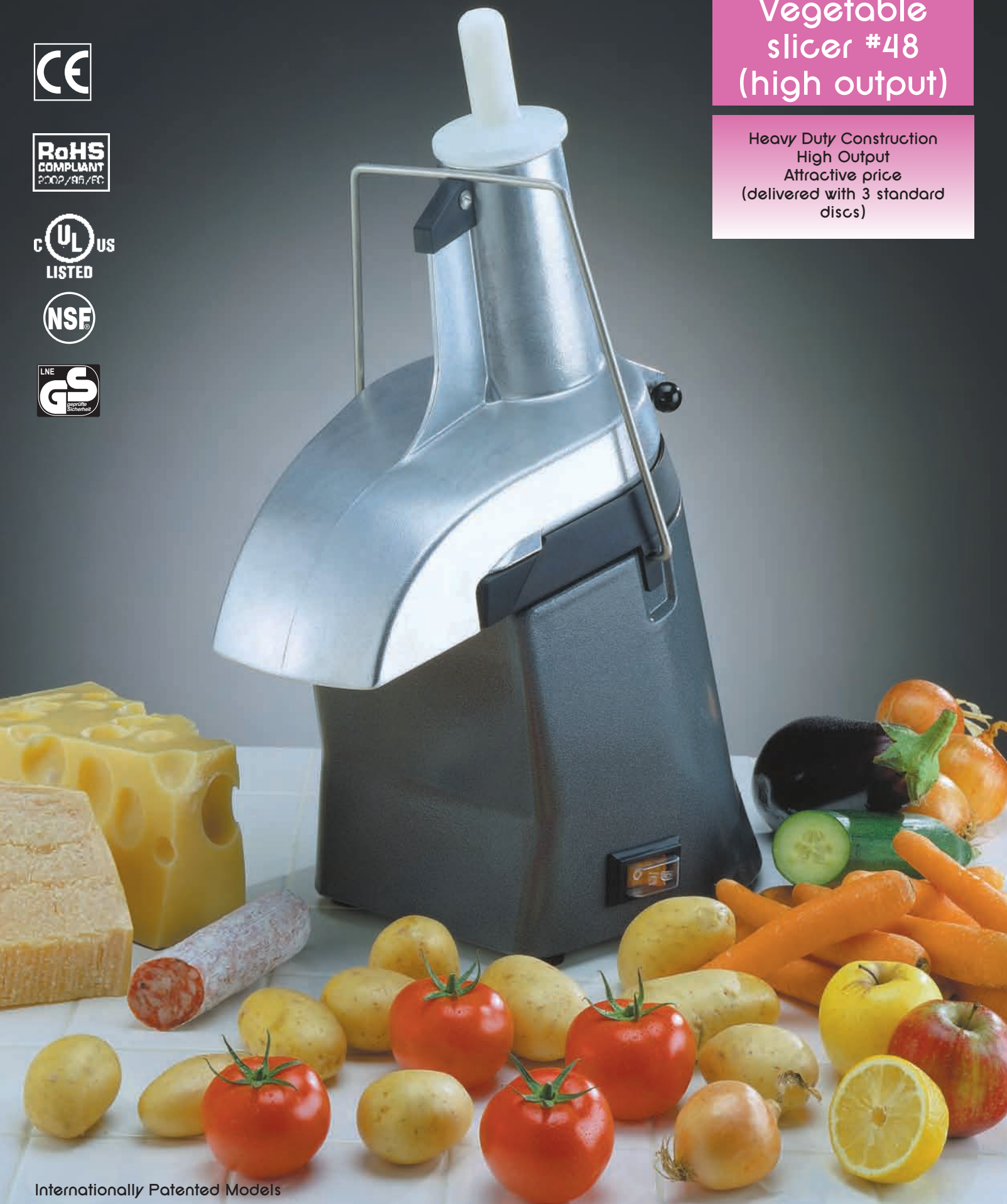




## Vegetable slicer #48 (high output)

Heavy Duty Construction  
High Output  
Attractive price  
(delivered with 3 standard  
discs)



Internationally Patented Models



# Vegetable

Introduction: a common base...equipped with different disc

Removable disc (without any tool)

Easy to clean: just put it in a dishwasher

Full range of stainless steel knife

Removable rubber ejector  
Easy to clean

The disc is driven directly by the motor shaft with a simple bayonet system

**Safety:** special brake stops the rotation of the disc when opening

Wide feeding hopper  
(Ø 75 mm, 3")

Removable axle (pin)

Aluminium base

Commercial asynchronous motor

3 discs supplied with the appliance:

- Vegetable slicer version = #48 : Slicer T3 / Grater R3 / Shredder (French fries) E8

Ideal for everyday preparations

- To cut, slice, grate, and shred most vegetables, fruits, cheeses and various kinds of food like dry sausages or bread.
- Heavy duty construction (aluminium casting)
- Easy to use: feeding hopper with a plastic pusher, easy to open for changing the disc and cleaning, special brake (safety) when opening.
- High output: the disc is directly driven by the 1000 or 1200 rpm motor.
- Attractive price (supplied with the 3 standards discs)
- Dedicated to restaurants, institutions, fast foods, pizzerias, snack shops, sandwich bars...



# slicer #48 (with high output)

A complete range of discs... to slice, grate and shred






www.santos.fr

Ask for extra discs and you will be surprised by their efficiency and their prices


## SLICING DISCS

Ref.	Discs	Thickness	Functions	Applications
T1		1	Thin slicing	Disc with smooth knife for:
T2		2	Slicing	- Potatoes : chips, thin slices, gratin.
T3		3	Slicing	- Carrots, onions, tomatoes, turnips, cabbages, radishes.
T4		4	Cutting	- Cucumbers, aubergines, courgettes, peppers.
T5		5	Cutting	- Celery, endives, leeks, mushrooms.
T6		6	Thick cutting	- Apples, bananas, oranges, lemons.
TD4		4	Cutting	- Cheeses.
TD6		6	Thick cutting	- Dry sausages, meat pies.
TO4		4	Ondulated cutting	- Bread

## GRATING DISCS

R2		Ø 2	Thin grating	Disc with special serrated knife for : Cutting very soft food like tomatoes or other vegetables or fruits with hard peel and fragile inside : peppers, courgettes, oranges, lemons
R3		Ø 3	Grating	Disc with special serrated knife for : Cutting very soft food like tomatoes or other vegetables or fruits with hard peel and fragile inside : peppers, courgettes, oranges, lemons
R4		Ø 4	Grating	Disc with special serrated knife for : Cutting very soft food like tomatoes or other vegetables or fruits with hard peel and fragile inside : peppers, courgettes, oranges, lemons
RP		Powder	Powder grating	Disc with special serrated knife for : Cutting very soft food like tomatoes or other vegetables or fruits with hard peel and fragile inside : peppers, courgettes, oranges, lemons
RR		Rösti	Grating	Disc with special serrated knife for : Cutting very soft food like tomatoes or other vegetables or fruits with hard peel and fragile inside : peppers, courgettes, oranges, lemons

## SHREDDING DISCS

E2		2 x 2	Thin shredding	Shredding discs for :
E4		4 x 4	Shredding	- Julienne, potatoes (shoestring fries), celery (remoulade), carrots strips.
E8		8 x 8	Thick shredding (French fries)	- French fries (slightly curved)

To order an additional disc: 48200 + Reference  
Example: 4mm thickness slicer = 48200T4 or  
Parmesan grater = 48200RP

## Technical specifications

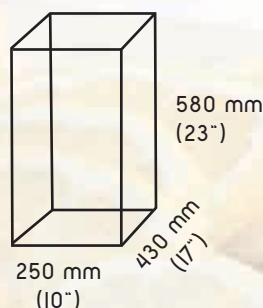
### Motor

- Power: 600 W
- Single phase:  
100-120 V - 50/60 Hz - CE-UL-NSF  
220-240 V - 50/60 Hz - CE-GS
- Vitesse : 1000 RPM (50Hz)  
1200 RPM (60 HZ)

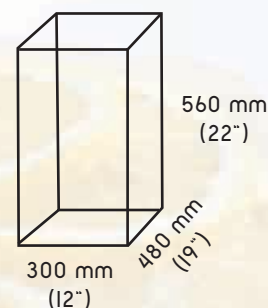
### Weight

- Net: 18 Kg
- Shipping: 19 Kg

### Appliance:



### 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
- ◆ RoHS directive 2002/95/EC
- ◆ Harmonized European standards : NF EN ISO 12100-1 and 2: 2004 - NF EN 60204-1: 2006  
Food processing machinery - Vegetable cutting machines NF EN 1678+A1: 2010

### Hygiene:

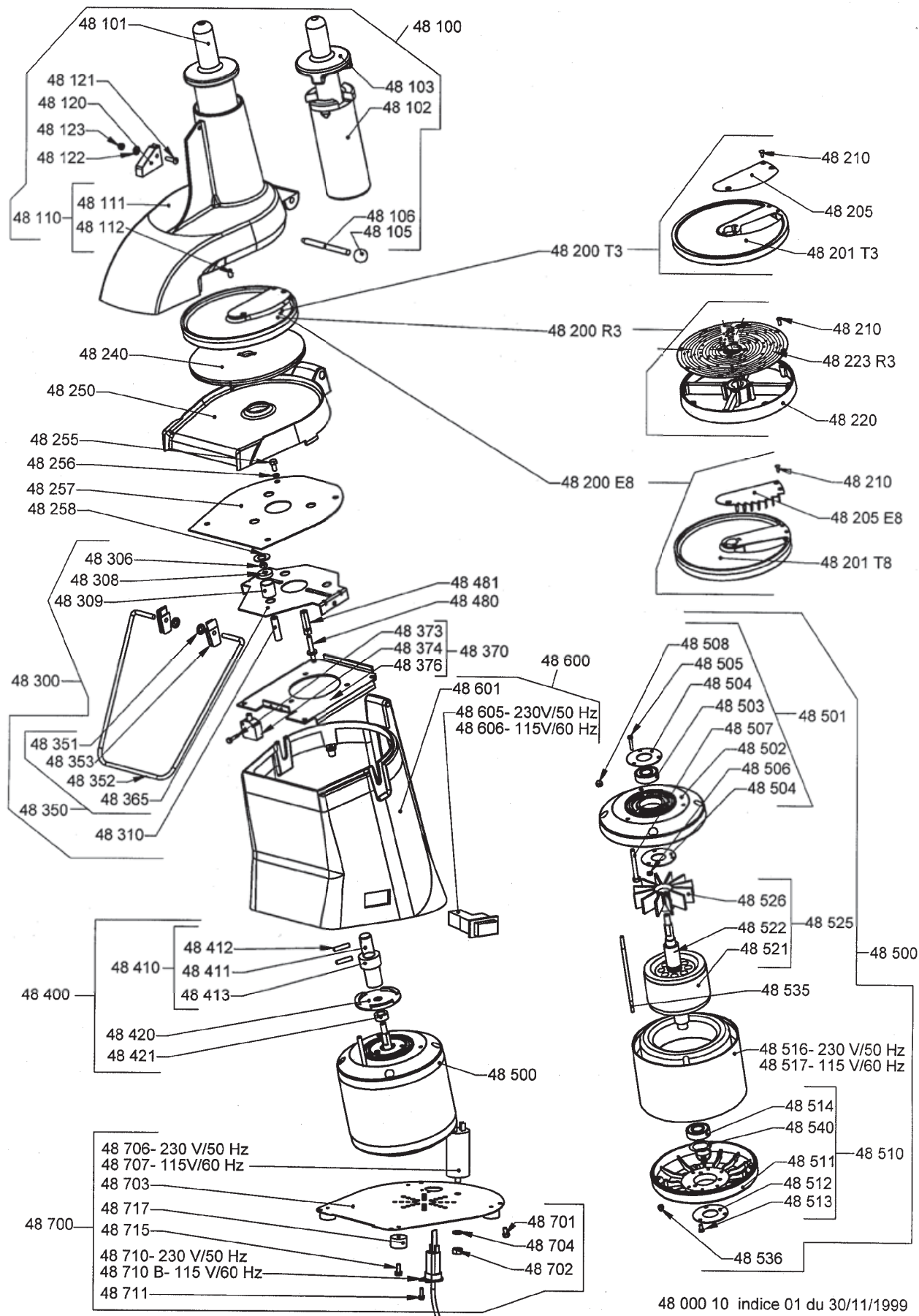
All removable parts can be put in a dishwasher or easily cleaned with hot soapy water.

### Motor safety:

Motor protected by overload and thermal protectors

# Vegetable slicer #48

www.santos.fr



48 000 10 indice 01 du 30/11/1999