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DRINK MIXER #54
Electric shaker



Internationally patented models



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DRINK MIXER #54

THE IDEAL DRINK MIXER...

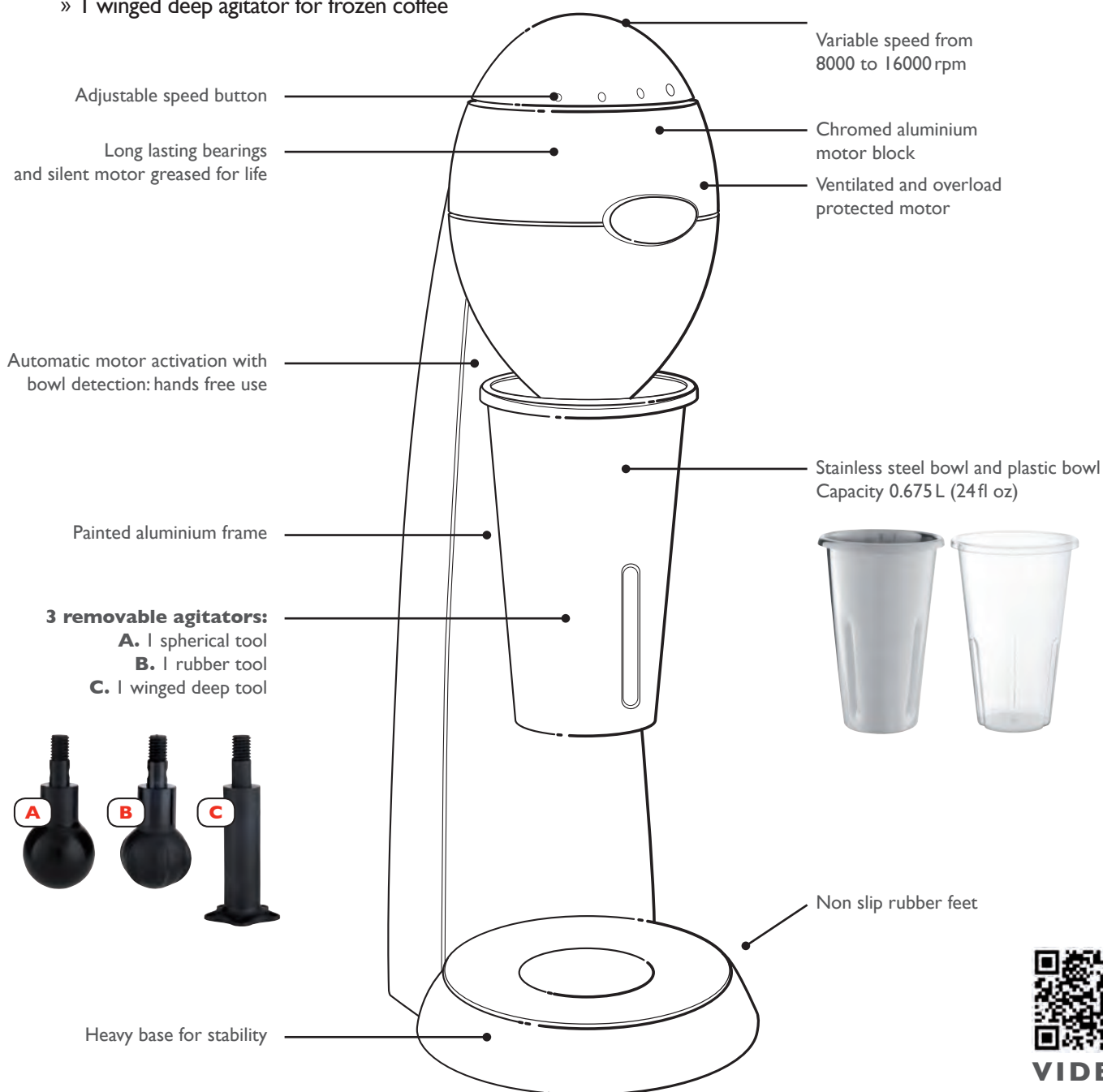
The drink mixer #54 is the ideal equipment to make milk shakes, cappuccino cream, smoothies, ice cream drinks...

This drink mixer is a long lasting equipment for **professional users** with:

- A **speed variation** from 8000 to 16000rpm
- A heavy duty and **silent motor**
- Automatic motor activation with **bowl detection**

It is provided with:

- **2 bowls** (0.675 L/24 fl oz): 1 stainless steel bowl and 1 plastic bowl
- **3 removable agitators** (by simple screwing / unscrewing on the spindle):
 - » 1 universal spherical agitator for all beverages
 - » 1 rubber agitator for creamy beverages
 - » 1 winged deep agitator for frozen coffee



VIDEO

ELECTRIC SHAKER



CHOOSE THE BLENDER SUITABLE FOR YOU

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Thanks to the wide range of Santos blenders, you can make all sorts of drinks, cocktails and soups.

- #37:** blender for both hot and cold beverages
- #62:** brushless blender for smoothies and iced drinks
- #33:** small blender for cocktails and drinks
- #54:** drink mixer for milkshakes and ice cream drinks

TECHNICAL SPECIFICATIONS



Motor

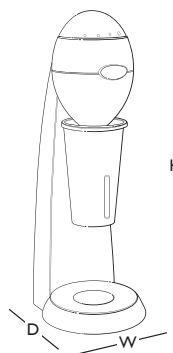
Single phase: 100 - 120 V - 50/60 Hz – 230 W – NSF, UL, CE
220 - 240 V - 50/60 Hz – 230 W – CE

Variable speed: 8000 to 16000 rpm (50/60 Hz)

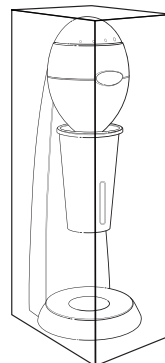


Weight

Net: 6 Kg (13.5")
Shipping: 6.5 Kg (14.5")



APPLIANCE
W: 182 mm (7.5")
D: 186 mm (7.5")
H: 530 mm (20")



SHIPPING BOX
W: 215 mm (8.5")
D: 244 mm (9.6")
H: 597 mm (23.5")

SAFETY, STANDARDS, HYGIENE

In accordance with the following regulations:

- Machinery directive 2006/42/EC
- Electromagnetic compatibility 2004/108/EC
- 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 Europe
- NSF (USA)
- UL (USA) & cUL (Canada)

Electrical safety

- All mechanical parts are ground (earth) connected.
- All equipment is perfectly controlled after assembly (special electrical testing bay).
- Overload safety.

Thermal safety

Motor protected by internal thermal detector and thermally disconnected from the body to protect user against heat.

Acoustic safety

The universal motor is particularly silent.

Hygiene

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