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Grater # 02

For cheese, chocolate,
dried fruits, peanuts...



NEW
DESIGN

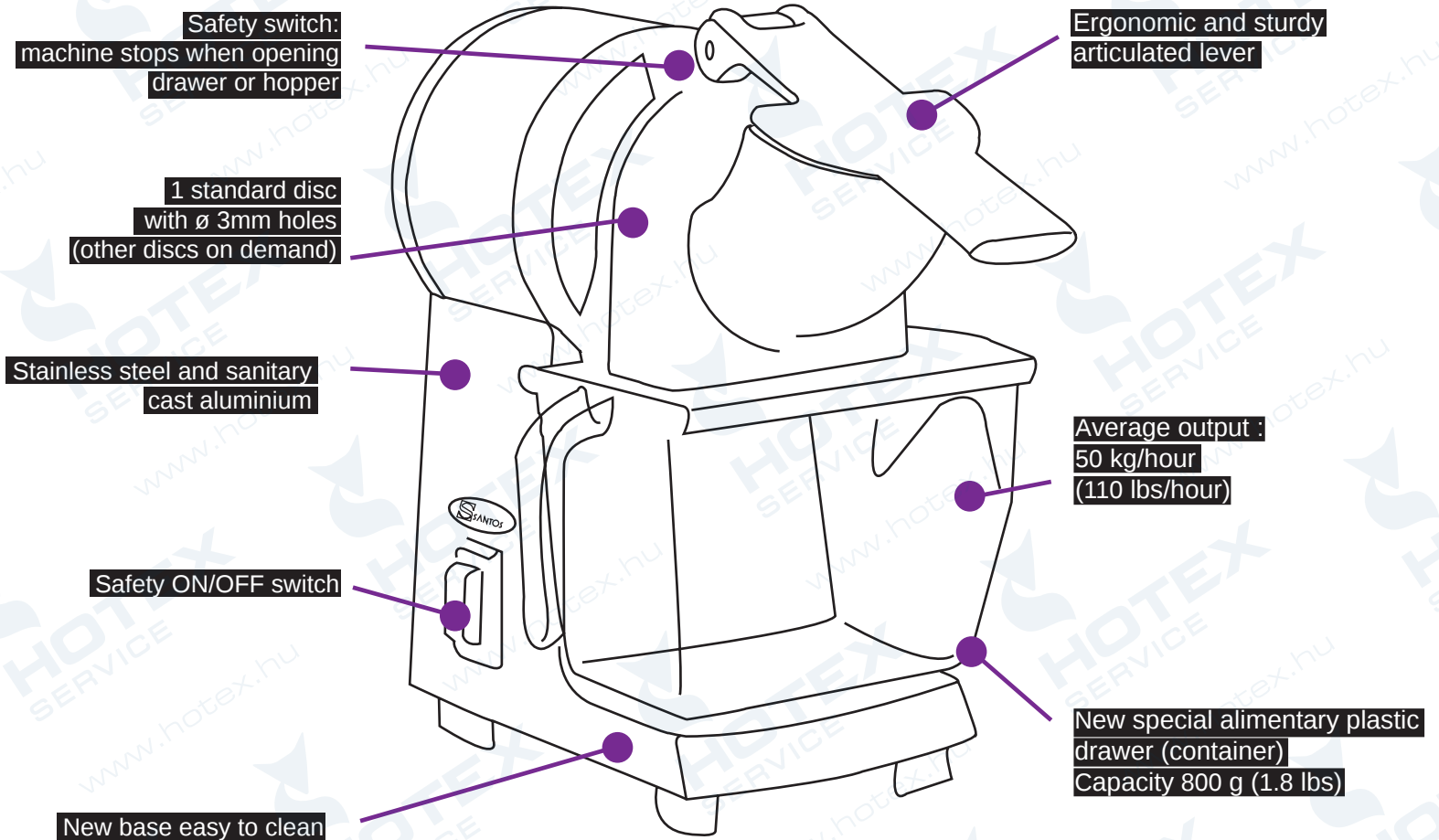
Internationally patented models



Grater # 02

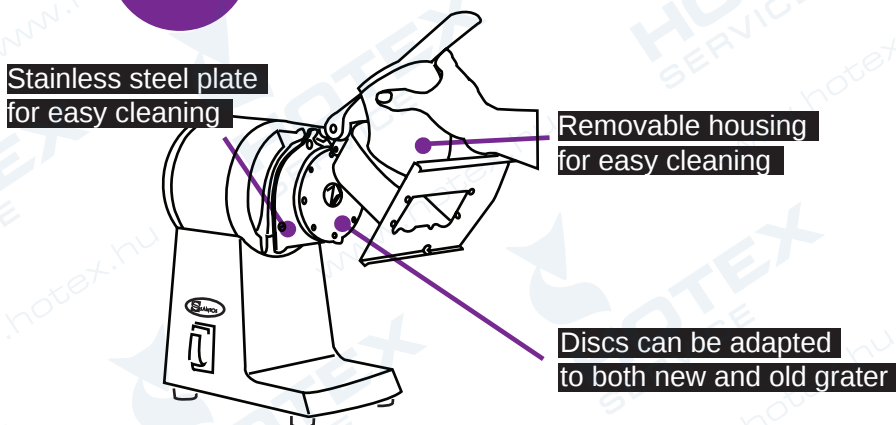
New grater

New grater for all kinds of cheese, chocolate, peanuts and dried fruits...
The ideal appliance for cr meries, supermarkets, pizzerias, p tisseries.
Its new design facilitates cleaning and maintenance.

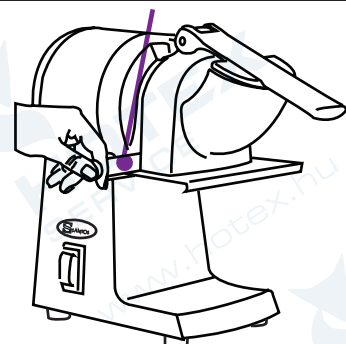


New

applications



**Integrated tool to screw and unscrew the disk
which locks the grater housing**



Grater # 02

A unique range of discs to grate everything...

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Ø 3 mm holes



Ø 2 mm holes



Ø 4 mm holes



Ø 6 mm holes



Ø 8 mm holes



specific disc for fondue and mozzarella



specific disc for Parmesan (very fine)

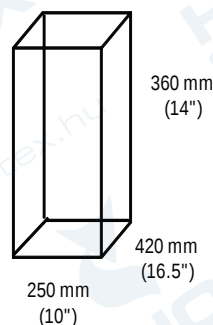
Technical specifications

Motor

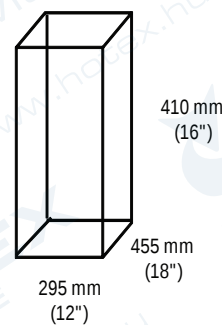
single phase : 220-240 V - 50/60 Hz - 600 W - CE
100-120 V - 50/60 Hz - 650 W
speed : 1500 RPM (50 Hz)
1800 RPM (60 Hz)

Weight

net: 15 Kg (31 lbs)
shipping: 16 Kg (33 lbs)



Appliance



Shipping Box

Safety - Standard - Hygiène

In accordance with the following regulations

Machinery directive 2006/42/EC

Electromagnetic compatibility 2004/108/EEC

Electrical equipment designed for use within certain voltage limits "low voltage" 73/23/EEC

RoHS directive 2002/95/EC

Harmonized European standards

EN 12100-1 and 2:2004 - EN 60204-1:2006

Thermal safety

Motor protected by internal thermal detector.

Acoustic safety

Very silent and powerful asynchronous motor.

Hygiene

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

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