http://www.omegaone.gr email: info@omegaone.gr

Tel: 0030 2103472 270 Fax: 0030 2103476037

Street Iera Odos 4 Athens Greece







Εξοπλισμοί Καταστημάτων Μαζικής Εστίασης Μελέτες - Εισαγωγές - Κατασκευές











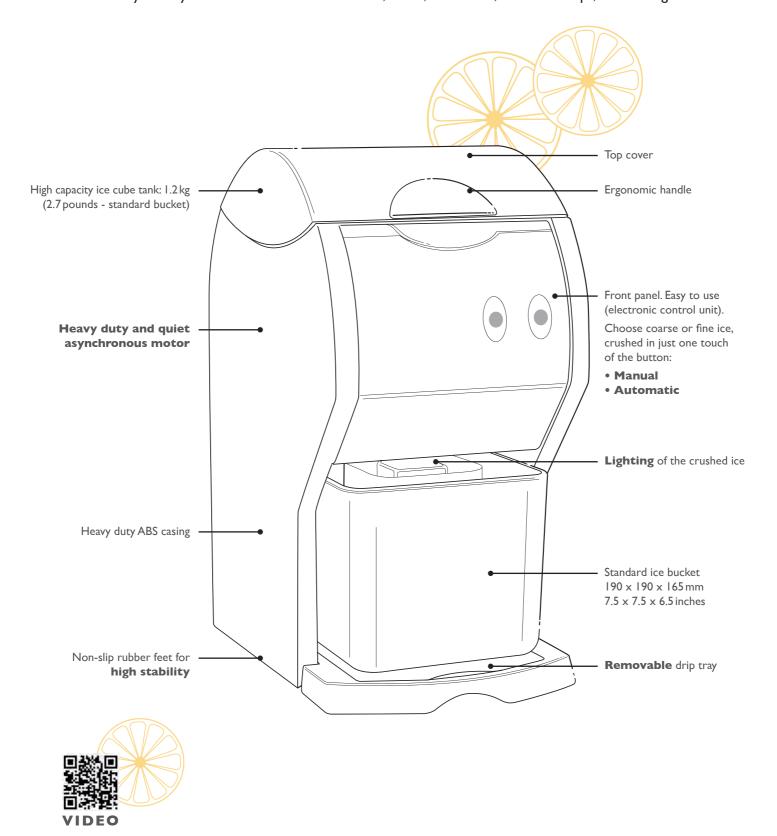






IDEAL FOR COCKTAILS, MOJITOS, MARGARITAS, DAIQUIRIS...

The ice crusher #53 is the ideal product **to make cocktails** (mojitos, frozen margaritas, daiquiris...)
For use everywhere you need crushed ice: cocktail bars, hotels, restaurants, ice cream shops, bars and night clubs.



ICE CRUSCHER #53







EASY TO USE www.santos.fr

Powerful, efficient and reliable

- Makes both fine and coarse crushed ice in just one touch of a button
- Exceptional output: simply and quickly makes 1.2 kg of crushed ice in 30 seconds
- It is equipped with a heavy duty and quiet asynchronous motor
- It is adapted to **intensive use** and allows a **hands free use** thanks to its high capacity ice cube tank (1.2 kg)

2 functioning modes:

- Long touch on the button: **manual function**It crushes the ice as long as we push the button
- Quick touch on the button: **automatic function**It automatically crushes the ice placed in the tank (hands-free use)

Instructions for use:

- Put the content of the ice bucket into the ice cube hopper
- Place the ice bucket on the drip tray
- Press the button corresponding to the size of crushed ice required (fine or coarse)



TECHNICAL SPECIFICATIONS



Motor

Single phase: 100 - 120 V - 50/60 Hz - 130W - CE

220 - 240 V - 50/60 Hz - 130W - CE

Speed: 73 rpm (50 Hz) 89 rpm (60 Hz)



Weight

Net: 10 kg (22 lbs) Shipping: 11 kg (24 lbs)



APPLIANCE

W: 236 mm (8") D: 353 mm (12") H: 474 mm (19")



SHIPPING BOX

W: 375 mm (14.7") D: 415 mm (16.3") H: 520 mm (20.5")

SAFETY, STANDARDS, HYGIENE

In accordance with the following regulations:

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

Harmonized European standards

EN ISO 12 100-1 and 2: 2004 EN 60204-1: 2006 EN 60335-2-64: 2004 Commercial electric kitchen machines

CE European standards

Thermal safety

Motor protected by internal thermal detector.

Electrical safety

Waterproof Electric Control Unit. Overload safety. All mechanical parts are ground connected. Appliances are 100 % tested after assembly.

Acoustic safety

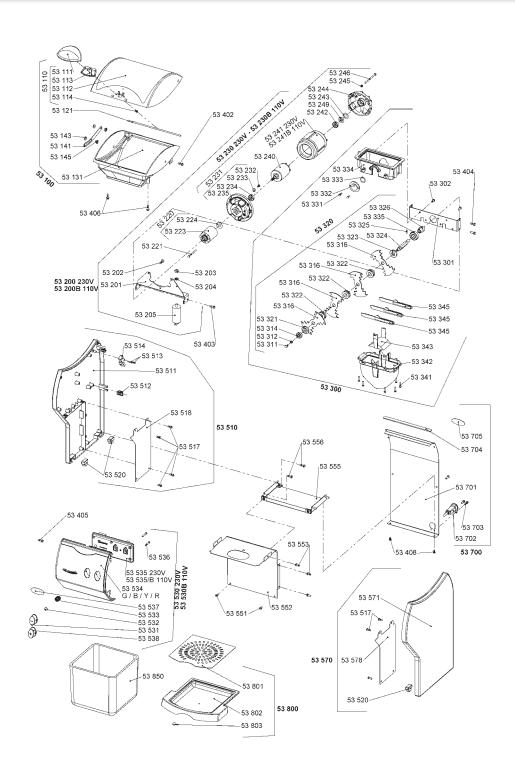
The asynchronous motor is particularly silent.

Hygiene

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



www.santos.fr



SANTOS