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ICE CRUSHER #53



新客行  
CUSBEST

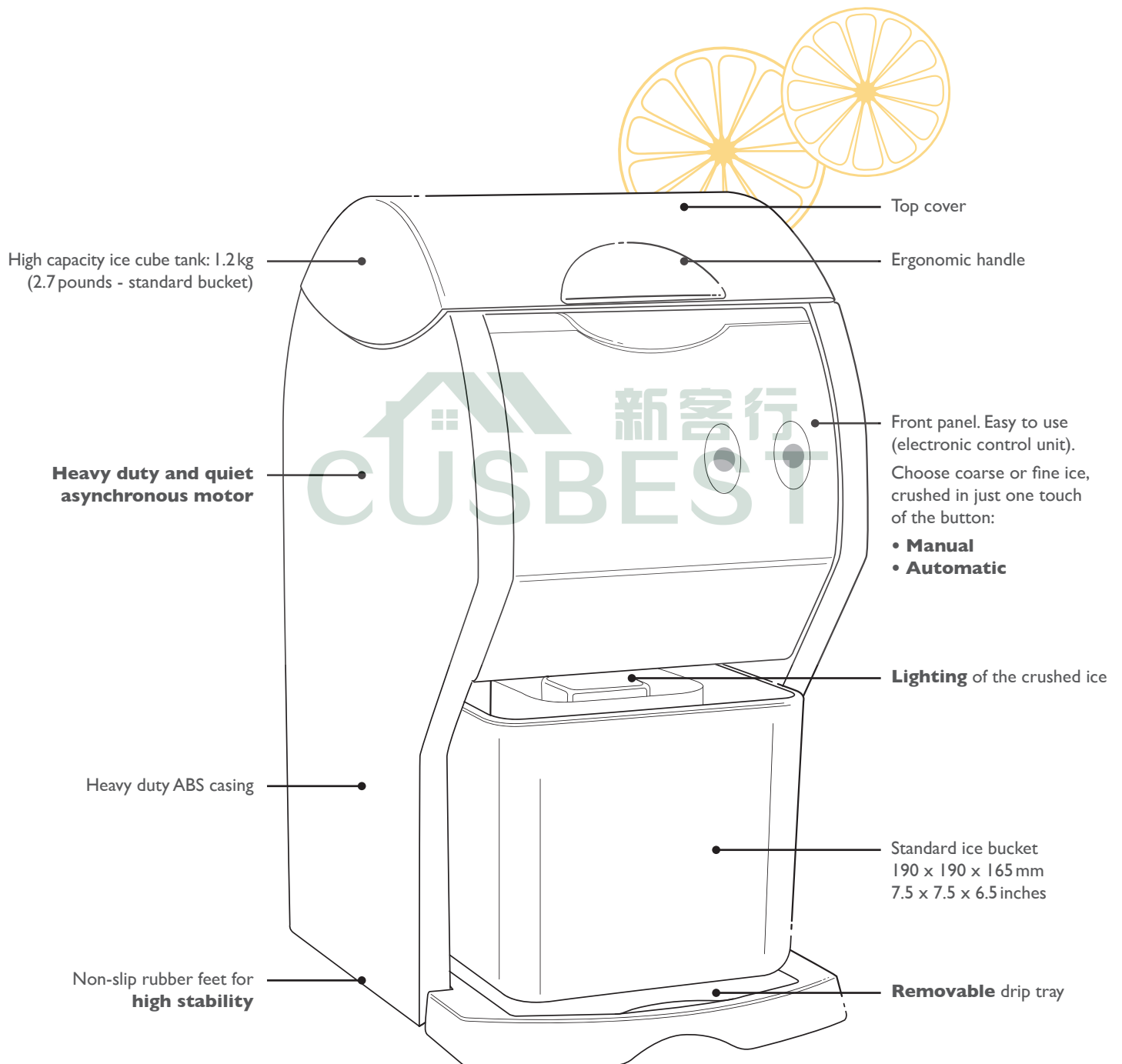
Internationally patented models





## 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.



VIDEO

# ICE CRUSCHER #53



## EASY TO USE

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### Powerful, efficient and reliable

- Makes both **fine and coarse crushed ice** in just one touch of a button
- **Exceptional output:** simply and quickly makes 1.2kg 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 (1.2kg)

### 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

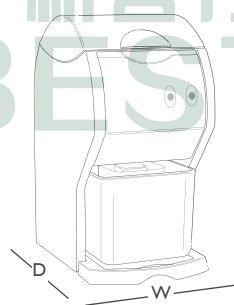
Single phase: 100 - 120 V - 50/60 Hz - 130W - CE  
220 - 240 V - 50/60 Hz - 130W - CE

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



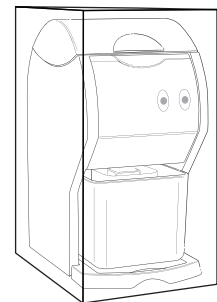
#### Weight

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.