

JUICE EXTRACTOR N. 50**OPERATING & SERVICING MANUAL**

IMPORTANT: documents contained in this manual and to be kept:

- "EC" DECLARATION OF CONFORMITY
- WARRANTY CERTIFICATE



***408.150**
Model no 50

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Note: To facilitate the understanding of the following paragraphs, refer to the diagrams at the end of this manual.

"EC/EU" DECLARATION OF CONFORMITY

THE MANUFACTURER:

SANTOS sas - 140-150, Av. Roger SALENGRO 69120 VAULX-EN-VELIN (LYON) FRANCE
Declares that the appliance to be launched on the professional market, hereinafter:

Designation: **Juice extractor**

Type Number: **50**

is in compliance:

- with the regulations defined by appendix 1 of the EU "Machinery" Directive No. 2006/42/EC and with national implementing legislation.
- with the regulatory provisions of the following European directives and regulations:
 - No. 2014/35/EU (Low Voltage Directive)
 - No. 2014/30/EU (EMC Directive)
 - No. 2011/65/EU (RoHS Directive)
 - No. 2012/19/EU (WEEE Directive)
 - No. 1935/2004/EC (Regulation) concerning materials and articles intended to come into contact with foodstuffs
 - No. 10/2011/EC (Regulation) concerning plastics intended for contact with foodstuffs

Harmonised European standards used to give presumption of conformity with the essential requirements of the directives mentioned above:

- **EN 1678+A1:2010**, Food processing machinery - **Vegetable cutting machines** - Safety and hygiene requirements.
This European Standard is a type C standard, as defined in EN ISO 12100. When provisions of this type C standard are different from those stated in type A or B standards, the provisions of the type C standard take precedence over the provisions of other standards. This standard provides the means to comply with the requirements of the "Machinery" Directive no. 2006/42/EC (see appendix ZA)
- **EN 12547:2014**, **Juice extractors**. Common safety requirements (Type C standard)
- EN ISO 12100:2010, Machine safety - General design principles
- EN 60204-1:2018, Machine safety – Electrical equipment of machines – General requirements
- EN 1672-2:2020, Food products machinery - Fundamental concepts - Hygiene requirements.
- EN 60335-1:2013, Safety of household electrical appliances and similar appliances
- EN 60335-2-64:2004, Particular requirements for commercial electric kitchen machines

Issued in VAULX-EN-VELIN on: **01/01/2026**

Title of signatory: **PRESIDENT AND CHIEF EXECUTIVE OFFICER**

Name of signatory: **Aurélien FOUQUET**

Signature:

SAFETY RULES

When using, servicing or disposing of the appliance, always observe the following basic precautions.

Read the complete user manual

Note: To facilitate the understanding of the following paragraphs, refer to the diagrams at the end of this manual.

INSTALLATION - HANDLING



CAUTION: When handling, including unpacking the machine, never grasp or lift the machine by its lid or by the locking rods (9).

Only one person is required for handling the appliance. For ease of use, we recommend placing the appliance on a table or work surface, so as to have the juice outlet spout in front of you (recommended height: 90 cm, to be adapted depending on the user). In this arrangement, the pulp container is then positioned at the rear of the machine.

If however, the depth of the counter is too short, it is possible to adopt a position with the juice outlet spout on the left side and the on/off switch visible on the front. In this arrangement, the pulp container is then positioned on the right side.

During cleaning and installation, handle the basket assembly (5) carefully so as to avoid damaging its geometry and interfering with the proper operation of the appliance.

RESTRICTIONS:



1. Do not place food in the chute by pressing with the fruit pusher before starting the machine.
2. The appliance is not intended for processing frozen food.
3. Remove stones from fruit before placing them in the machine (e.g.: mangoes, apricots, peaches). Do not process fruit stones in the machine.
4. The machine must not be left to operate unattended
5. The appliance must not be cleaned with a water jet, pressurized water or steam cleaner.
6. Never use an abrasive sponge to clean the basket
7. It is prohibited to operate the appliance on a work surface with a slope greater than 10° to the horizontal plane. The 4 feet of the machine must always be supported on this surface.
8. To protect against the risk of electrocution, do not immerse the base in water or any other liquid.
9. Unplug the appliance before any intervention on it: cleaning, maintenance or servicing.
10. Use only original SANTOS-certified spare parts.
11. Do not use the appliance with a damaged power cord. It must be replaced either by an approved SANTOS dealer or the SANTOS company or by similarly qualified persons to avoid any hazards.

12. Do not connect multiple appliances to the same power outlet.
13. Do not use the appliance outdoors.
14. Do not place the appliance near, or on, a heat source.
15. This appliance is a professional appliance intended for professional use only. It is not intended for household use.
16. This appliance is not intended to be used by persons of any age with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they are overseen by a person responsible for their safety, monitoring or prior instruction regarding the use of the appliance.
Children should be supervised to ensure that they do not use the appliance.
17. This appliance is intended for collective use, e.g. in restaurant kitchens, canteens, hospitals and small commercial businesses such as bakeries, butchers, etc., but not for the continuous mass production of food.

ELECTRICAL CONNECTION:

The appliance is available for 2 voltage supplies.

- 220-240V 50/60 Hz single-phase
- 110-120V 50/60 Hz single-phase

Note: This appliance can operate in both 50 Hz and 60 Hz without any adjustment needed
Line protection: the appliance must be connected to a standard 2-pole + earth socket. The installation must be equipped with an RCD and a fuse rated at 16A.

The appliance must be earthed.

CAUTION:



- Before connecting the appliance, check that the mains voltage matches the voltage of your appliance. Its value is indicated on the manufacturer's plate (**16**) under the appliance, Fig. 3

If the power cable (**10**) is damaged, it must be replaced by a SANTOS authorised dealer or the SANTOS company, or similarly qualified persons, to avoid danger.

1. Remove the pusher (3).
2. Turn the locking handle 180° (1); the result of this action is a separating of the locking rods (9) and an unlocking of the lid (2).
3. Remove the lid (2), the bowl (4), the deflector (17) and the basket assembly (5).
4. Remove the basket assembly (5) and wash with clean water.
5. Wash all the elements in contact with food with clean water: the pusher (3), the lid (2), the bowl (4), the deflector (17) and the pulp container (6).

END-OF-LIFE PRODUCT RECYCLING



This appliance is marked with the symbol for the selective sorting of waste electrical and electronic equipment. This means that the product must be taken in hand by a selective collection system in accordance with Directive 2012/19/EU (WEEE) – Business appliances part – to be recycled or dismantled in order to reduce environmental impact.

For more information, please contact your dealer or the SANTOS company.

For disposal or recycling of the components of the appliance, please contact a specialised company or the SANTOS company.

Electronic products that have not been selectively sorted are potentially hazardous to the environment.

Packaging materials must be disposed of or recycled in accordance with the regulations in force.

JUICE EXTRACTOR N. 50

- Of robust construction (constituent parts are made from cast aluminium, engineering plastic and stainless-steel sheet), this juice extractor is particularly well suited for producing juices, coulis and sauces from fruits or vegetables used by professionals in:
Restaurants, Pizzerias, Snacks, Food outlets, Theme restaurants, etc.
- Equipped with a powerful motor that rotates a **centrifugation basket**.
- **Centrifugation basket:** The active, filtering part of the basket is made of stainless steel. The lower part of the basket that does the driving and locking is made of food-grade engineering plastic.
- Pressed stainless steel **bowl** with stainless steel spout for collecting and funnelling the juices produced.

USING THE APPLIANCE

FIRST USE:

Assembly and preparation:

1. **Mount the bowl (4)** on the bowl centring device (7) making sure that the juice run-off spout is positioned in the indent at the front of the bowl centring device, provided for this purpose, Fig.1
2. **Place the deflector (17)** on the top of the bowl (4).
3. **Place the basket assembly (5)** in the bowl (4), making sure it is correctly positioned on the driver (8). This positioning takes place automatically via gravity, but it is a good idea to check the position of the basket in the bowl at the end of positioning.
4. **Position the pulp container (6)** correctly with respect to the centring pin located behind the bowl (4).
5. **Mount the lid (2)** on the bowl (4) checking that, once interlocked, the outlet of the lid corresponds with the inlet of the pulp container (6).
6. **Turn the locking handle 180° (1)** towards the front to ensure that the lid is tight (2)
7. **Place the fruit pusher (3)** into the insertion chute of the lid (2) and check that the underneath of the flange of the tappet is bearing against the top of the insertion chute of the lid.



Food must be inserted exclusively with the fruit pusher provided with the appliance.

Inserting food without the fruit pusher can be dangerous for the user. Using accessories other than the pusher provided with this juice extractor no. 50 can cause a risk.

8. **Connect the power cord plug (10)** to your AC power outlet.
9. **Withdraw the fruit pusher (3)** from the insertion chute of the lid (2).

Use:

1. **Turn on the appliance**, using the On button (11)
2. **Place the container** under the spout of the bowl (4)
3. **Insert the fruits or vegetables** into the insertion chute of the lid (2) and push them onto the rotating grater (14) **with the fruit pusher (3)**.
4. Continue in this way until the container is filled with juice or there are no longer any fruits or vegetables to process. Also monitor the level of pulp in the pulp container (6).

Switching off the appliance:

1. At the end of use, **stop the appliance**:
 - a. either by using the Off button (12),
 - b. or by turning the locking handle 180° (1) towards the rear,
 - c. or by disconnecting the power cord (10) from the socket.

2. **Turn the locking handle 180° (1).**
3. Take the bowl unit (4), deflector (17), basket assembly (5), lid (2) and fruit pusher (3) and wash them with clean water.

Cleaning:



Handle the basket assembly (5) carefully so as to avoid damaging its geometry and interfering with the proper operation of the appliance.

To clean the basket assembly (5), we recommend using a non-abrasive brush to clean the filter sieve holes and grater teeth.

Cleaning will be easier if you do not wait until the food has dried in the bowl, basket and lid.

Precautions and risks:



During preparation, the **filling level of the pulp container (6)** must be monitored to prevent congestion at the pulp of the lid (2). This congestion can cause imbalance in the basket assembly (5) and therefore a risk of deteriorating the machine.

The quantity of products to be passed before reaching the maximum filling level of the container (6) varies according to the products processed. For information purposes, it corresponds to about 12.5 kg of apples or about 7.5 kg of carrots.

If, during preparation, an imbalance appears well before the pulp container is filled, it can sometimes help to continue passing food to make it possible to eliminate this imbalance.

If however the latter were to persist, the machine has to be stopped and the basket assembly (5) has to be cleaned. Some products can cause build-up and clog the sieve holes; the basket assembly (5) then needs to be cleaned more frequently.

CHANGING PRODUCTS DURING THE PRODUCTION OF JUICE AND CLEANING IN PLACE

You can process carrots and then apples to prepare apple/carrot juice

You can either mix fruits and vegetables to prepare the desired juice, or switch from producing one juice to another without having to remove and clean the elements of the machine.

Simply:

1. place another container under the spout of the bowl,
2. run a quick and automatic clean of the basket. While the basket is rotating, put some water into the chute of the lid.

Cleaning like this can be considered only for exceptional cases with small quantities of different juices for glass-by-glass use.

SAFETY FEATURES/ SERVICING

LID AND BOWL PRESENCE SAFETY FEATURE:

In order for the juice extractor to start, the lid (2) and the bowl (4) must be centred in position on the bowl centring device (7) and held tight by the locking clamps (9).

MOTOR OVERHEATING SAFETY FEATURE:

The appliance stops automatically if the motor overheats. Wait for the motor to cool down (15 to 30 minutes), then press the On button (11).

If the problem persists, switch off the power (unplug the mains plug (10)) and call in maintenance service or contact a Santos authorised dealer.

SAFE ACCESS TO TOOLS:

The juice extractor can start only if the lid and the bowl are correctly positioned on the motor unit (7) and the locking handle (1) is in the closed and locked position.

Loosening the locking handle (1) causes the machine to stop and immobilises the rotating elements in less than 2 seconds.

Restarting the juice extractor requires voluntary action on the On switch(11).

Loss of mains power causes the appliance to stop.

SERVICING



Before working on the juicer extractor, it is essential to disconnect it from the mains and discharge the motor starting capacitor:

Discharging the capacitor:

Using a screwdriver with an insulated handle, touch the 2 connections of the capacitor (13). A visible electric arc proves the discharge of the capacitor.

Spare parts:



IMPORTANT: Use only original SANTOS-certified spare parts.

This machine does not require any particular maintenance. The bearings are lubricated for life.

However, if wear parts need to be replaced such as electrical components like the starting capacitor, starting relay and the power relay, refer to the list of components intended for your machine according to your appliance's operating voltage (the latter can be found on the warranty sheet delivered with the appliance and on the manufacturer's plate located on the underside of the appliance).

The grater (14) and the basket assembly (5) can be considered as wear parts.



When ordering spare parts (references available on the exploded view accessible on the website www.santos.fr, under the Technical Data section : [Santos - Technical Data](#)), please specify the **type, the serial number of the appliance and the electrical specifications marked on the manufacturers 'plate located underneath the appliance.**

Prolonged non-use:

This appliance has no restrictions to prolonged inactivity. We simply recommend cleaning it before use and checking the condition of the components of the appliance (e.g. power cord, seals and other spare parts).

MAINTENANCE:

IMPORTANT:



- **In all cases, turn off the appliance and unplug the appliance power cord (10).**
- **The appliance must not be cleaned with a water jet, pressurized water or a steam cleaner.**

- After use, clean the basket assembly, bowl, deflector, lid, pulp container, fruit pusher and bowl centring device with clean water or with a detergent intended for washing dishes. Then rinse and dry. Do not use abrasive products or cloths to clean the basket assembly.
- The motor unit base and case are to be cleaned with a soft damp sponge, then dried.



CAUTION:

For easier cleaning, do not leave food remains to dry in the bowl (4), deflector (17), basket assembly (5), lid (2), or fruit pusher (3). It is recommended to clean all these parts as soon as the work is completed.

TROUBLESHOOTING ASSISTANCE

It is necessary to identify what has caused the appliance to stop working.

The appliance does not start:

- Check: the mains supply, the condition of the power cord,
- Check: the position of the juice bowl on the motor unit, the position of the lid on the juice bowl, the locking of the locking handle on the lid.

The appliance stops because the motor has overheated:

(the metal plate is hot in the vicinity of the motor unit)

- Flip the Off button (12), disconnect the plug from the outlet and follow the points in the "Motor overheating safety feature" chapter.

The appliance vibrates when operating empty:

This vibration is caused by an imbalance, which can be due to:

- Incorrect installation of the basket, check to be sure that it is installed correctly
- Deterioration in the geometric qualities of the basket or of its plastic base. Check and replace if required.

TECHNICAL SPECIFICATIONS(1)

Mains:		
Power voltage (V)	220-240	110-120
Frequency (Hz)	50 / 60	50 / 60
Motor:		
Absorbed power (kW)	0.6	0.8
Current requirement (A)	3.5	8.5
Motor speed (rpm)	3000 / 3600	3000 / 3600
Time for machine to stop	2 s max.	2 s max.
Intermittent cycle (3)	2 min ON / 4 min OFF	
Noise (dBA) measured at 3,000 rpm LAeq, dB, ref 20µPa (2)	65	65
Dimensions and weight		
Height (mm)	515	
Width (mm)	290	
Depth (mm)	530	
Net weight (kg)	15.1	
Shipping weight (kg)	16.3	
Container capacity (Litres)	10	
Bowl spout height (mm)	230	
Temperature of products processed	Min.: 4°C	Max. 120°C

(1) These values are given for information only. The exact electrical characteristics of your appliance are noted on its manufacturer's plate.

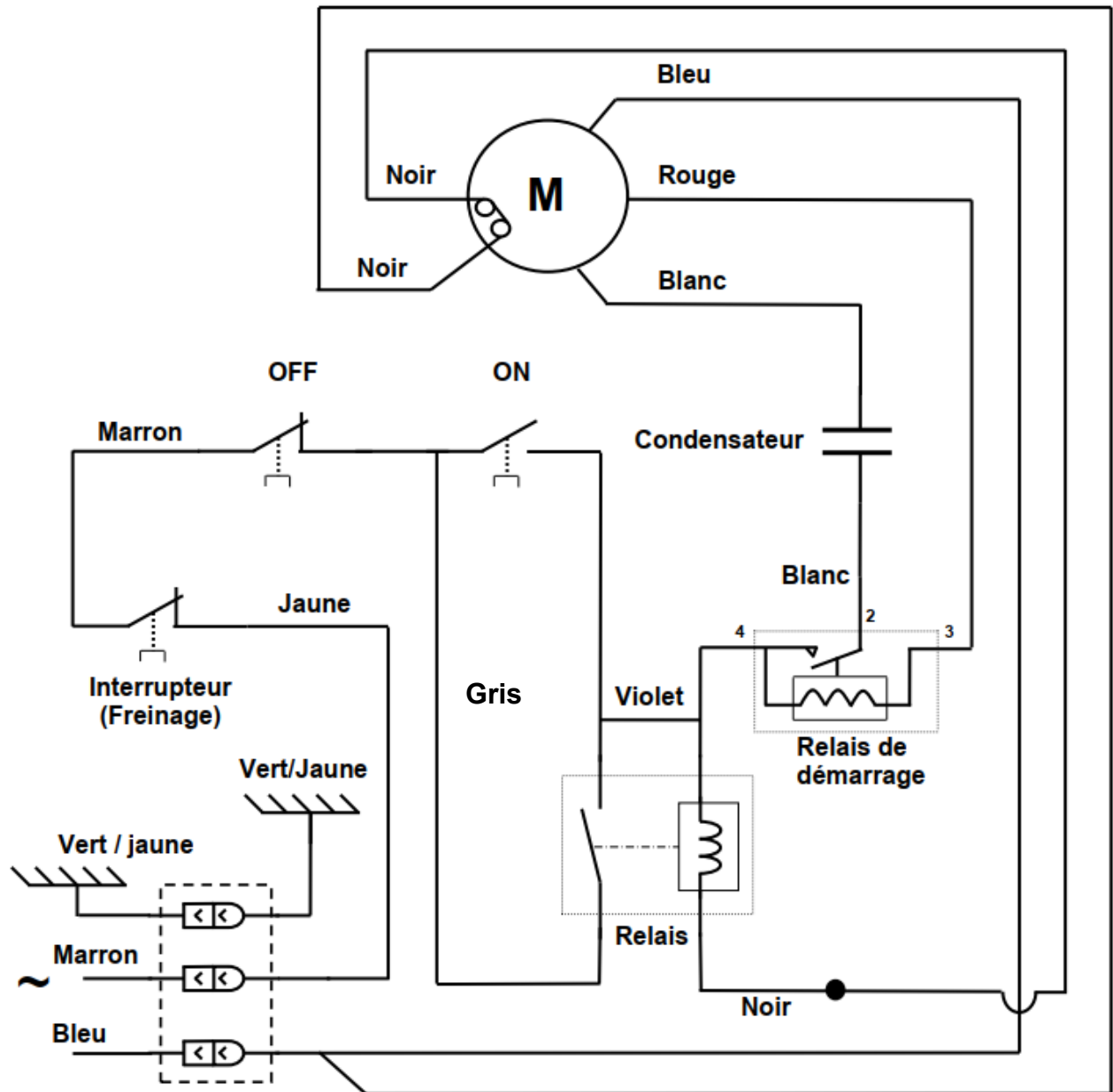
(2) Noise level measured at sound pressure with appliance under load according to ISO 11201:1995 and ISO 4871:1996.

Appliance positioned on a work surface 75 cm from the floor. Microphone turned towards the appliance 1.6 m above the floor and 1 m from the appliance.

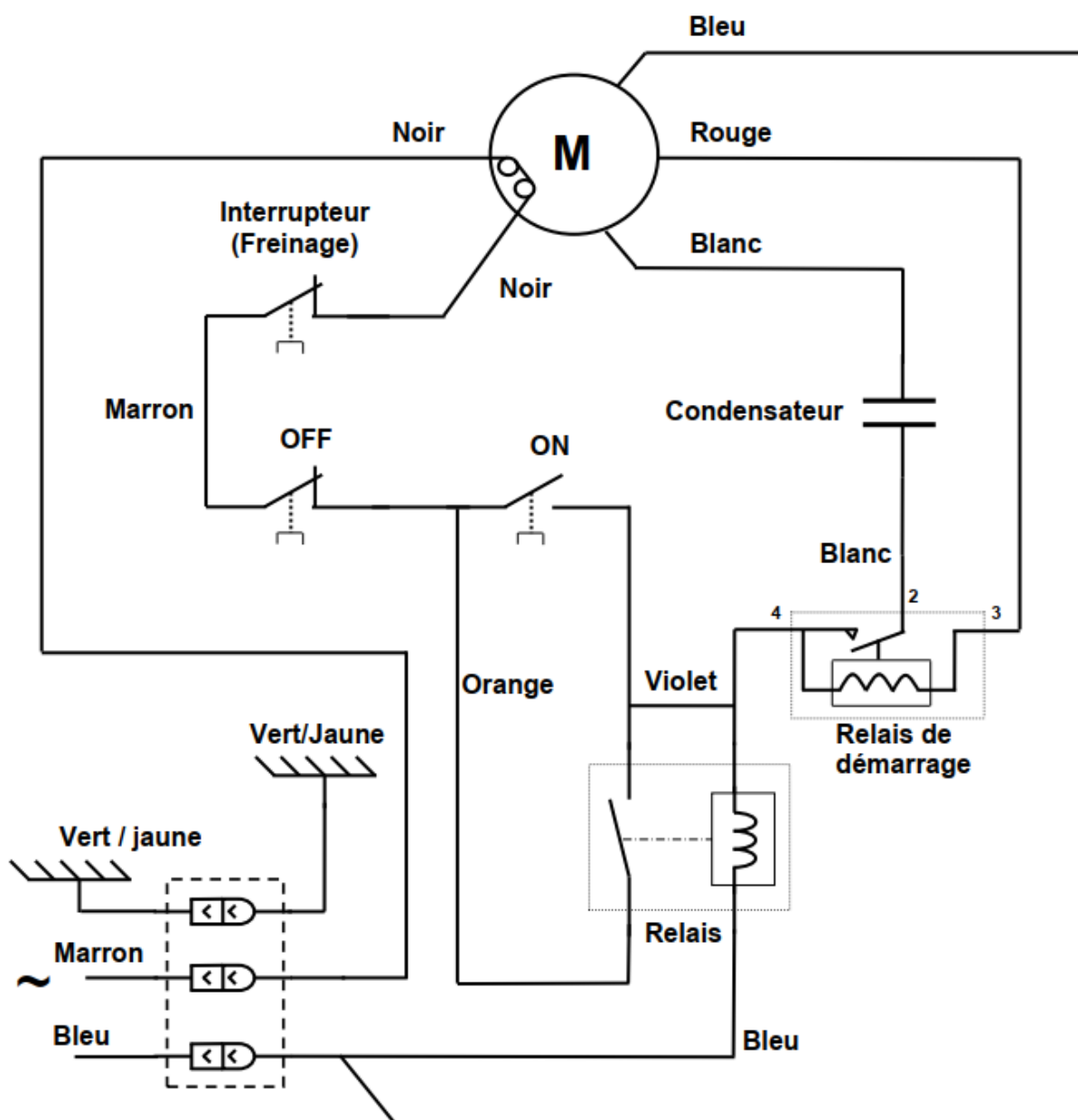
(3) This professional appliance is intended for intermittent use with a 2-minute "on" and 4-minute "off" cycle. This cycle corresponds to the "on" time to perform the function and the "off" time for the preparation and service of the processed products, in accordance with the requirements of the standard: EN 60335-2-64+A1:2004 Part 2-64: Particular requirements for commercial electric kitchen machines.

ELECTRICAL DIAGRAMS

Electrical diagram: 100-120V 50/60Hz



Electrical diagram: 220-240V 50/60Hz



Electrical wire color code chart

FR	GB
BLANC	WHITE
NOIR	BLACK
BLEU	BLUE
ROUGE	RED
VERT/JAUNE	GREEN/YELLOW
MARRON	BROWN
VIOLET	PURPLE
GRIS	GREY

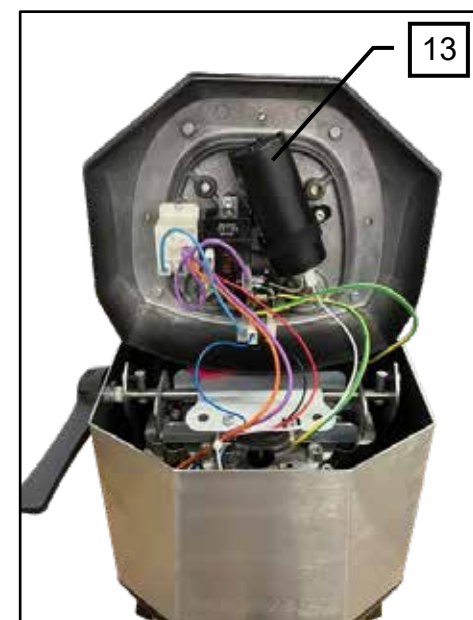
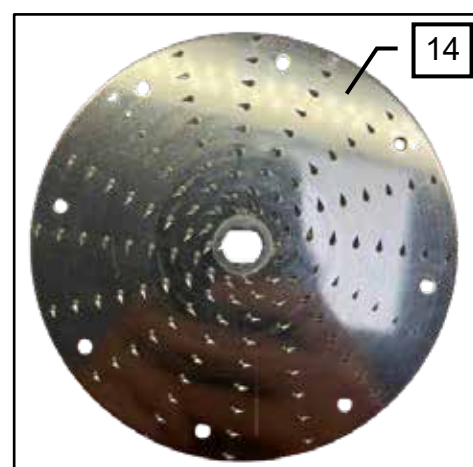
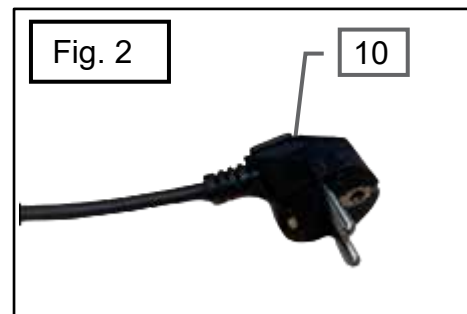
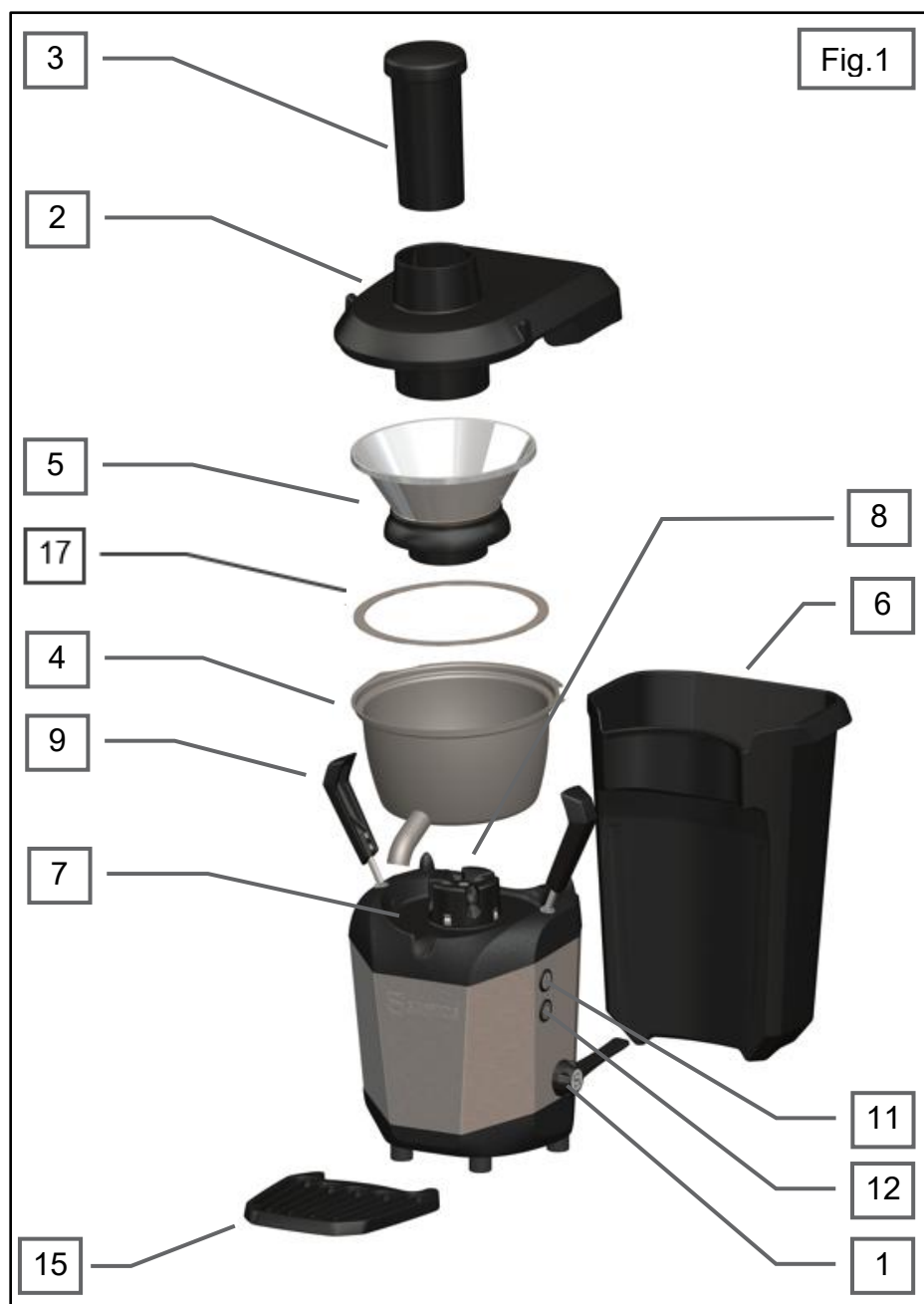
Electrical components conversion chart

FR	GB
Moteur	Motor
Condensateur	Capacitor
Relais de démarrage	Start relay
Interrupteur (freinage)	Switch (brake)
Marche / Arrêt	On / Off

Translation table of the appliance elements

Item	Designation
1	Locking handle
2	Lid
3	Tappet
4	Bowl
5	Centrifugation basket
6	Pulp container
7	Bowl centring device
8	Driver
9	Locking clamp
10	Power cord
11	On button
12	Off button
13	Capacitor
14	Grater
15	Drip collector
16	Manufacturer's plate
17	Deflector

FIGURES



WARRANTY CERTIFICATE

WARRANTY

Since 01.01.95, all are appliances **comply with the EC standards and bear the CE label**. Our warranty is for **twenty-four months** from the date of manufacture shown on the identification plate except for asynchronous motors (made up of a rotor and a stator) which are guaranteed for 5 years from the date of manufacture. The warranty is strictly limited to the free replacement of any original part acknowledged by us as being defective as a result of a fault or a manufacturing defect and identified as belonging to the appliance in question. It does not apply to damage resulting from an installation or use which does not comply with the instructions supplied with each appliance (user manual) or in the event of an obvious lack of maintenance or non-observance of basic electrical safety rules. The warranty does not apply to normal wear. All part replacements under warranty are made after return of the defective part to our workshop's carriage paid, accompanied by a **copy of the Compliance Declaration** on which the serial number of the appliance is shown. All appliances have a CE compliant **identification plate**, a copy of which is shown in the Compliance Declaration (serial n°, date of manufacture, electrical specifications, etc). In the event of serious damage which is deemed only to be repairable in our workshops, and **after agreement from our services**, all appliances under warranty are to be dispatched by the Distributor carriage paid. If the appliance is repaired or repackaged outside the warranty, the forwarding and return transport is the responsibility of the Distributor. Parts and labor are invoiced at the prices in force (spare parts price - hourly labor cost). A prior estimate can be provided.

Coffee grinders without original SANTOS grinding-discs are not covered by the warranty. The warranty, repair and repackaging conditions of espresso coffee grinders are covered by special instructions. Our warranty does not include payment of penalties, making good of direct or indirect damage and in particular shortfall in earnings resulting from the non-compliance or defect of products as SANTOS's global responsibility is limited to the sales price of the product supplied and the repair of defective products, if any.

In the event where a defect is revealed during the warranty period, the Distributor must, unless otherwise agreed in writing by SANTOS, inform its customer to discontinue any use of the defective product. Such use would waive SANTOS of any responsibility.

APPLIANCE IDENTIFICATION PLATE

For all documents not supplied with
the appliance.

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