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## Cheese Grater #02

For restaurants, pizzerias, supermarkets, food stores...

### Special discs available on request :

- Ø 2,4,6,8 mm holes
  - Parmesan or other discs for special cheese (fondue...)
  - Grating discs : almonds, nuts, bread crumbs
- All tools are Ø 110mm (4.3") in stainless steel, removable for cleaning

### Safety switch :

machine stops when opening drawer or hopper

1 standard disc for Gruyere or Emmenthal with Ø 3mm holes

Safety ON/OFF switch

Stainless steel and sanitary cast aluminium

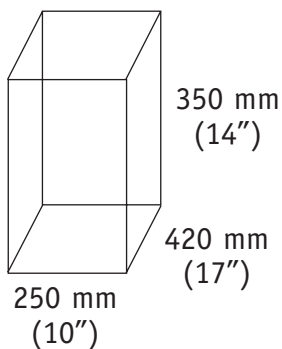


Articulated lever

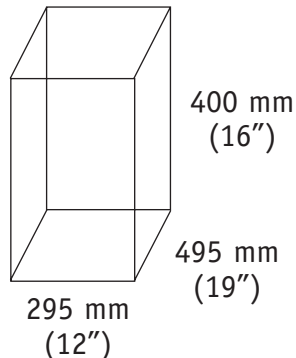
Average output : 50 kg/hour (110 lbs/hour)

Special plastic drawer (container) Capacity 800 g (1.8lbs)

### Appliance:



### Shipping Box:



### TECHNICAL SPECIFICATIONS

- **Motor:** with thermal protection  
Single Phase : 220-240 V - 50/60 Hz - 600 W  
100-120 V - 50/60 Hz - 650W  
Speed : 1500 RPM (50Hz)  
1800 RPM (60 HZ)
- **Weight:** Net: 14 Kg (31 lbs)  
Shipping: 15 Kg (33 lbs)

Internationally patented models

