

# INSTRUCTION MANUAL

## Santos Juice Extractor

Item	48679
Model	SANTOS 50XV1



### Warning!

Before you begin using your appliance, **PLEASE READ AND UNDERSTAND THIS DOCUMENT CAREFULLY** before installing, operating, maintaining, or servicing.

There are many important safety messages in this manual and on your appliance. Always read all safety messages.

Failure to do so can result in appliance failure, property damage, serious injury or death. Appliance failure, injury or property damage due to improper installation is not covered by warranty.

### Stop!

**DO NOT RETURN THIS PRODUCT TO THE STORE!**

For questions or assistance with this product, call TRENTO Toll free: **1-833-487-3686** or visit the support section from our website, **[www.trentoequipment.com](http://www.trentoequipment.com)**

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## GENERAL INFORMATION

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**Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.**

### CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

**Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.**

**Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.**

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**Omcan Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.**

### VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bon de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueillis par un tiers transporteur.

**Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les**

## GENERAL INFORMATION

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consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

### REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

## SAFETY AND WARRANTY

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When using, cleaning or maintaining the machine, always follow these instructions:

**Read all instructions.**

**Note:** you will find it easier to understand the next few paragraphs if you refer to the diagrams at the end of this manual.

## SAFETY AND WARRANTY

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### INSTALLATION AND HANDLING

**CAUTION:** for all handling operations including unpacking the machine, neither the cover clamping handle (1) nor the clamping rods (9) must not be used for holding or lifting the appliance.

The machine can be handled by a single person. It is recommended that the appliance be placed on a table or worktop for more comfortable use, so that the juice outlet spout and the On / Off switch are in front of you (recommended height: 90 cm, to be adapted as required for the user). Like this, the pulp container is then at the back of the machine. If however the worktop is too small, a position can be used with the juice outlet spout on the left and the On/Off switch visible on the front. Like this, the pulp container is then located on the right side.

During cleaning and installation, handle the basket assembly (5) carefully so as not to put it out of shape thus preventing the machine from working properly.

### IMPROPER USE

1. Do not place food in the channel and press with the plunger before you have started the machine.
2. The appliance is not designed for handling frozen foods.
3. Remove pits from fruit before processing it in the machine (e.g.: mangoes, apricots, peaches). Do not let the pits go into the machine.
4. The machine must not be left to operate without supervision.
5. Neither a hose nor a pressure hose should be used for cleaning.
6. Do not use abrasive sponge for cleaning the basket.
7. The appliance must not be used on any surface which has a slope of more than 10° relative to horizontal. The machine's 4 feet must always be resting on that surface.
8. Never plunge the base in water or any other liquid for reasons of protection against risks of electrocution.
9. The appliance must be unplugged before any intervention on it: cleaning, general care, maintenance.
10. Use of spare parts other than certified original SANTOS parts is prohibited.
11. Do not use the appliance if the power supply cord is damaged. It must be replaced by either a SANTOS approved dealer or a person with similar qualifications to avoid any danger.
12. Never connect several appliances to the same power socket.
13. Never use the appliance outdoors.
14. Never place the appliance close to or on a source of heat.
15. This appliance is a professional machine designed exclusively for professional use. It is not designed for household use.
16. This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety. Supervise children to ensure they do not play with the appliance.
17. This appliance is intended for use in communal areas, e.g. in the kitchens of restaurants, canteens, hospitals and artisan trades such as bakeries, butcher's shops, etc., but not for continuous mass production of food.

## SAFETY AND WARRANTY

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### ELECTRICAL CONNECTION

110-120V 50/60 Hz single phase.

**Note: this appliance can operate at both 50Hz and 60Hz without any adjustments.**

Line protection: the appliance should be connected to a standard 2-pole + ground electric socket. The installation should be fitted with an RCD and a fuse rated at 16A. The appliance must be grounded.

#### CAUTION:

- Before connecting the machine, check that the mains electrical voltage is the same as the voltage for your appliance. Its value is shown:
  - Either on the identification plate (16) under the machine.
  - Or on the identification plate on the last page of this manual.
- If the power cable (10) is damaged, it should be replaced by a SANTOS approved dealer, SANTOS or a person with similar qualifications to avoid any danger.

### USING FOR THE 1ST TIME

1. Remove the plunger (3).
2. Turn the clamping handle (1) upwards to release the cover (2), Fig.2.
3. To be able to remove the cover, turn the clamping handle and clamping rods (9) assembly to the front, Fig.3.
4. Remove the cover (2), the bowl (4) and the basket assembly (5).
5. Remove the basket assembly (5) and wash in clean water.
6. Wash all the elements in contact with food in clean water: the plunger (3), the cover (2), the bowl (4) and the pulp container (6).

### RECYCLING THE PRODUCT AT THE END OF ITS SERVICE LIFE

This equipment is marked with the selective sorting symbol relating to wastes from electrical and electronic equipment. It signifies that this product should be taken over by a selective collection system conforming to the Guideline 2012/19/EU (WEEE) – part Professional Equipment – so that it can be either recycled or dismantled in order to reduce any impact on the environment. For more information, please contact your Retailer or the SANTOS. For eliminating or recycling components of equipment, please contact a specialized company or contact SANTOS. The electronic products not undergoing a selective sorting are potentially dangerous for the environment. The damaging materials should be eliminated or recycled according to the regulations in force.

### SAFETY / MAINTENANCE

#### COVER AND BOWL PRESENCE SAFETY DEVICE

For the juice extractor to be able to start, the cover (2) and the bowl (4) must be centered in position on the bowl centering device (7) and held by the clamping handle (1). Putting the clamping handle in the vertical position (up) without the bowl or without the cover means that the machine cannot be started.

## SAFETY AND WARRANTY

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### **MOTOR OVERLOAD SAFETY FEATURE**

Should the motor become blocked (foreign body, object that is too hard, too much pressure with the fruit plunger on the products being processed), the On / Off switch (11) automatically trips to the 0 position. Correct the problem and press the On / Off switch (11) (position 1). If the problem persists, switch off the power supply to the machine (unplug the cord from the mains socket (10)) and call in the maintenance service or contact a SANTOS approved dealer.

### **MOTOR OVERHEATING SAFETY FEATURE**

If the motor overheats, the On / Off switch (11) automatically trips to the 0 position. Wait for the motor to cool (15 to 30 minutes), then push the On / Off switch (11) (position 1). If the problem persists, switch off the power supply to the machine (unplug the cord from the mains socket (10)) and call in the maintenance service or contact a SANTOS approved dealer.

### **TOOL ACCESS SAFETY FEATURE**

The juice extractor can only be started if the cover and bowl are positioned correctly on the motor unit (7) and the clamping handle is in the closed and locked position. Releasing the cover (2) clamping handle (1) results in the machine stopping and the immobilization of the rotating elements in less than 3 seconds. Re-starting the juice extractor requires specific operation of the On / Off switch (11) again (position 1). A cut in the mains power supply results in the On / Off switch (11) stopping (position 0).

### **MAINTENANCE**

Before carrying out any work on the juice extractor, the machine must in all cases be unplugged from the mains power supply and the motor start capacitor discharged:

### **DISCHARGING THE CAPACITOR**

Use a screwdriver with insulated handle to touch the 2 connectors on the capacitor (13). The appearance of an electric arc shows that the capacitor has discharged.

### **SPARE PARTS**

**IMPORTANT: use of spare parts other than certified original SANTOS parts is prohibited.**

This machine requires no particular maintenance because the bearings are lubricated for life. Work may however be required to change parts subject to wear such as the electrical components like the start capacitor and the start relay. In this case, refer to the list of components suitable for your machine depending on its operating voltage, (to be found on the warranty sheet supplied with the machine, and on the rating plate underneath the machine). The grater (14) and to a lesser extent the basket assembly (5) can be considered as parts subject to wear. For the machine to operate properly, it is recommended that a check is also made that the locking membrane (15) is in good condition, in particular the absence of any signs of tearing. Also check that the rubber drive sprockets are in good condition (17), in particular the absence of any signs of wrenching. For all spare part orders (see references in the exploded view at the end of the manual), state the type, the appliance serial number and the electrical specifications recorded under the appliance.

## SAFETY AND WARRANTY

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### PROLONGED PERIODS OF NON-USE:

There are no problems with this appliance in the event of prolonged periods of non-use. You are simply advised to clean it before use and check that the components of the appliance are in good condition (e.g. power cord, seals and other spare parts).

### UPKEEP

Neither a hose nor a pressure hose should be used for cleaning.

- After use, clean the basket assembly, bowl, cover, pulp container, plunger and bowl centering device in clean water or with a dish washing detergent product designed for this purpose. Then rinse and dry. Do not use abrasive products or pads to clean the basket assembly.
- The base and the motor unit trim should be cleaned with a soft, damp sponge and then dried.

### CAUTION

For easier cleaning, do not leave food remains to dry in the bowl (4), the basket assembly (5), the cover (2), or the fruit plunger (3). It is recommended that all these parts of the machine are cleaned immediately after the work is finished.

**RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.**

### 1 YEAR PARTS AND LABOR BENCH WARRANTY

Within the warranty period, contact Trento Inc. at 1-833-487-3686 to schedule a drop off to either an Trento authorized service depot in the area, or to an Trento Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

### WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

**DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!**



## TECHNICAL SPECIFICATIONS

<b>Model</b>	<b>SANTOS 50XV1</b>
<b>Item Number</b>	<b>48679</b>
<b>Output per Hour</b>	100 L / 26.4 QT
<b>Electrical</b>	110-120V / 60Hz / 1
<b>Power</b>	800 W
<b>Speed</b>	3600 RPM
<b>Net Dimensions</b>	10.2" x 18.5" x 17.7" / 260 x 470 x 450mm
<b>Packaging Dimensions</b>	12.4" x 19.7" x 22.4" / 315 x 500 x 570mm
<b>Net Weight</b>	32 lbs. / 14.5 kgs.
<b>Packaging Weight</b>	35.9 lbs. / 16.3 kgs.

## OPERATION

### USING THE MACHINE FOR THE FIRST TIME

#### ASSEMBLY AND PREPARATION

1. Fit the bowl (4) on the bowl centering device (7) making sure that the juice run-off spout is located in the indent provided for this at the front of the bowl centering device, Fig.4.
2. Place the basket assembly (5) in the bowl (4), making sure it is located properly on the drive unit (17). It should go into place automatically by gravity but the position of the basket in the bowl should be checked when in place. Fig.5.
3. Fit the cover (2) on the bowl (4) making sure that when it is fitted the cover outlet is lined up with the bowl outlet. Fig.6.
4. Turn the cover clamping assembly round towards the feed channel with the clamping handle (1) raised, until it is above the two notches on the side of the cover (2). Fig.7.
5. Turn the clamping handle round (1) downwards to clamp the cover (2) Fig.8.
6. Place the fruit plunger (3) in the cover feed channel (2) and check that the underside of the plunger collar rests against the top of the cover feed channel.
7. Position the pulp container (6) correctly relative to the cover outlet (2), the bowl (4) and the machine stand (8).
8. Connect the supply cord plug (10) to your mains supply socket.
9. Withdraw the fruit plunger (3) from the cover feed channel (2).

#### USING

1. Start the machine by putting the On / Off switch (11) to the 1 position; the indicator will light up.
2. Place the recipient under the bowl spout (4).
3. Introduce the fruits or vegetables into the cover feed channel (2) and push them onto the rotating grater with the fruit plunger (3).
4. Continue this operation until the juice recipient is full or the quantity of fruit and vegetables to be processed has run out. Also keep an eye on the level of pulp in the pulp container (6).

## OPERATION

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### STOPPING THE MACHINE

1. After use, stop the machine:
  - a. by putting the On / Off switch (11) to the 0 position.
  - b. by turning the clamping handle (1) upwards.
  - c. by unplugging the mains cord plug (10).
2. Turn round the cover clamping assembly (9) on the side opposite the cover feed channel (2) with the clamping handle (1) raised.
3. Take the bowl (4), basket assembly (5), cover (2) and fruit plunger (3) unit to wash them in clean water.

### HOW TO STOP THE MACHINE

The machine can be stopped in several ways:

- By using the On / Off switch (11).
- By operating the bowl (4) cover (2) clamping handle (1).
- By unplugging the mains cord plug (10).

### CHANGING PRODUCTS DURING JUICE PRODUCTION AND CLEANING IN PLACE

You can change from carrots then to apples to prepare an apple/carrot juice. You can either mix the fruits and vegetables to prepare the juice required, or change production from one juice to another but without having to remove and clean the elements of the machine.

#### Simply:

1. Place a new recipient under the bowl spout.
2. Carry out a quick, automatic basket clean. While the basket is turning, introduce water into the cover channel.

This cleaning can only be contemplated in exceptional cases of small quantities of different juices for individual glass use.

## MAINTENANCE

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### CLEANING

Handle the basket assembly (5) carefully so as not to put it out of shape thus preventing the machine from working properly. To clean the basket assembly (5), the use of a non-abrasive brush is recommended to clean the filter sieve holes and the grater teeth properly. Cleaning will be easier if you do not wait for the food remains to dry in the bowl, basket and cover.

### PRECAUTIONS AND RISKS

During preparation, the level in the pulp container (6) should be monitored to prevent the cover pulp outlet (2) from clogging. Such clogging could result in an imbalance in the basket assembly (5) and thus a risk of damaging the machine. The quantity of products to be processed before reaching the container (6) maximum filling varies depending on the products being processed. As an indication it corresponds to approximately 10 kilograms of apples and approximately 6 kilograms of carrots. If during preparation an imbalance should occur well before the pulp container is full, it is sometimes appropriate to continue adding food for the imbalance to be cleared. If however it should persist, the machine should be stopped and the basket assembly (5) cleaned.

## MAINTENANCE

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Certain products have the ability to clog or block the sieve holes, in which case the basket assembly (5) will need to be cleaned more frequently.

## TROUBLESHOOTING

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### FAULT FINDING

First identify exactly why the machine stopped.

#### **THE MACHINE WILL NOT START:**

- Check: the main power supply and the condition of the power supply cord.
- Check: the position of the juice bowl on the motor unit, the position of the cover on the juice bowl, and the locking of the clamping handle on the cover.

#### **THE MACHINE STOPS BECAUSE THE MOTOR HAS OVERHEATED:**

(the metal casing around the motor unit is hot)

- Put the On / Off button (11) to the 0 position, then remove the plug from the power supply socket and follow the instructions in the section on "motor overheating safety feature".

#### **THE MACHINE STOPS BECAUSE OF AN OVERLOAD:**

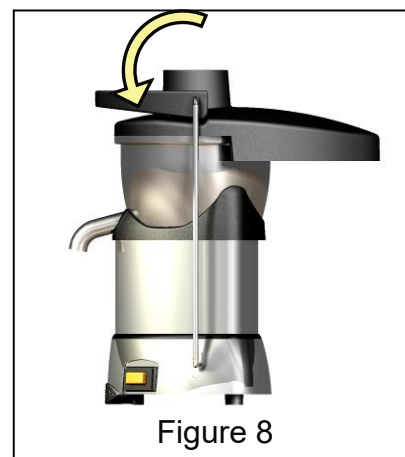
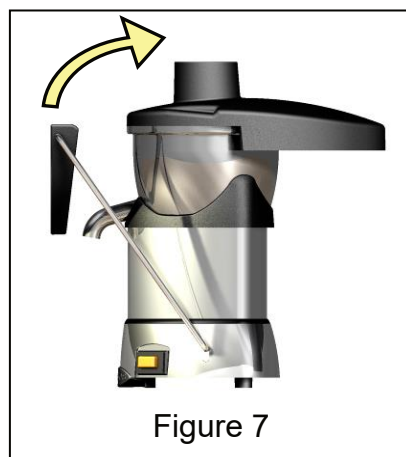
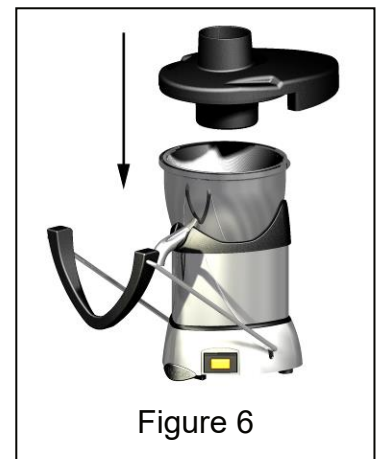
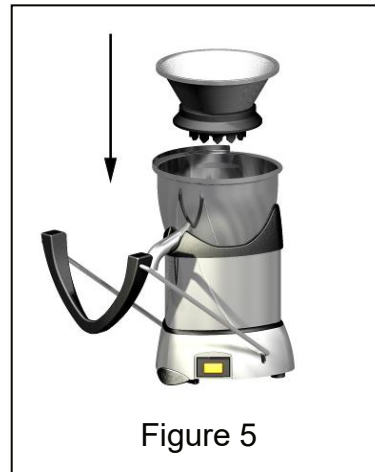
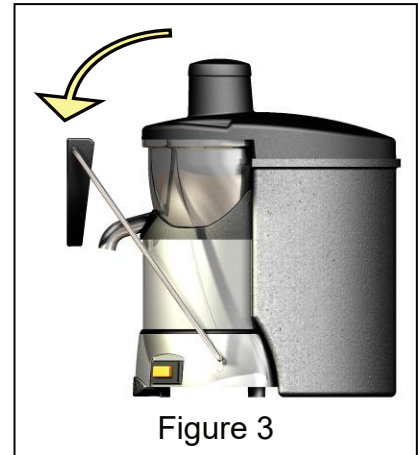
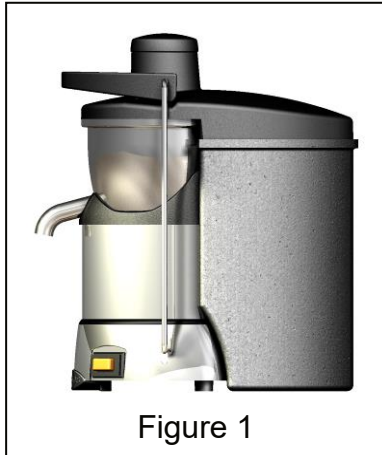
- See the section on "motor overload safety feature".

#### **THE MACHINE VIBRATES WHEN RUNNING EMPTY:**

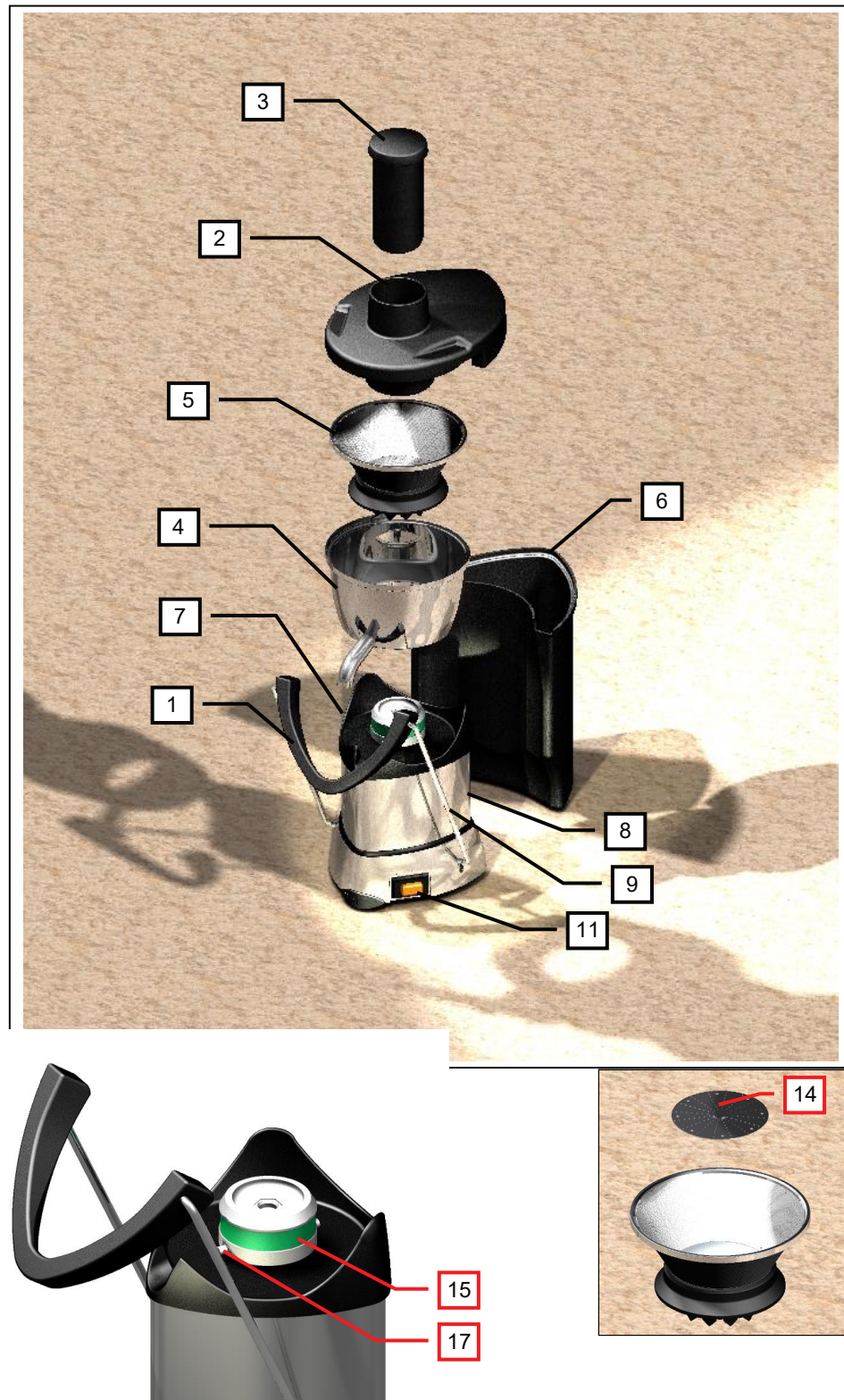
This vibration is caused by an imbalance. This imbalance may be caused by:

- The basket being positioned incorrectly: check it is correctly positioned.
- Damage to the shape of the basket or its plastic base: check and replace where appropriate.

## FIGURE DRAWINGS



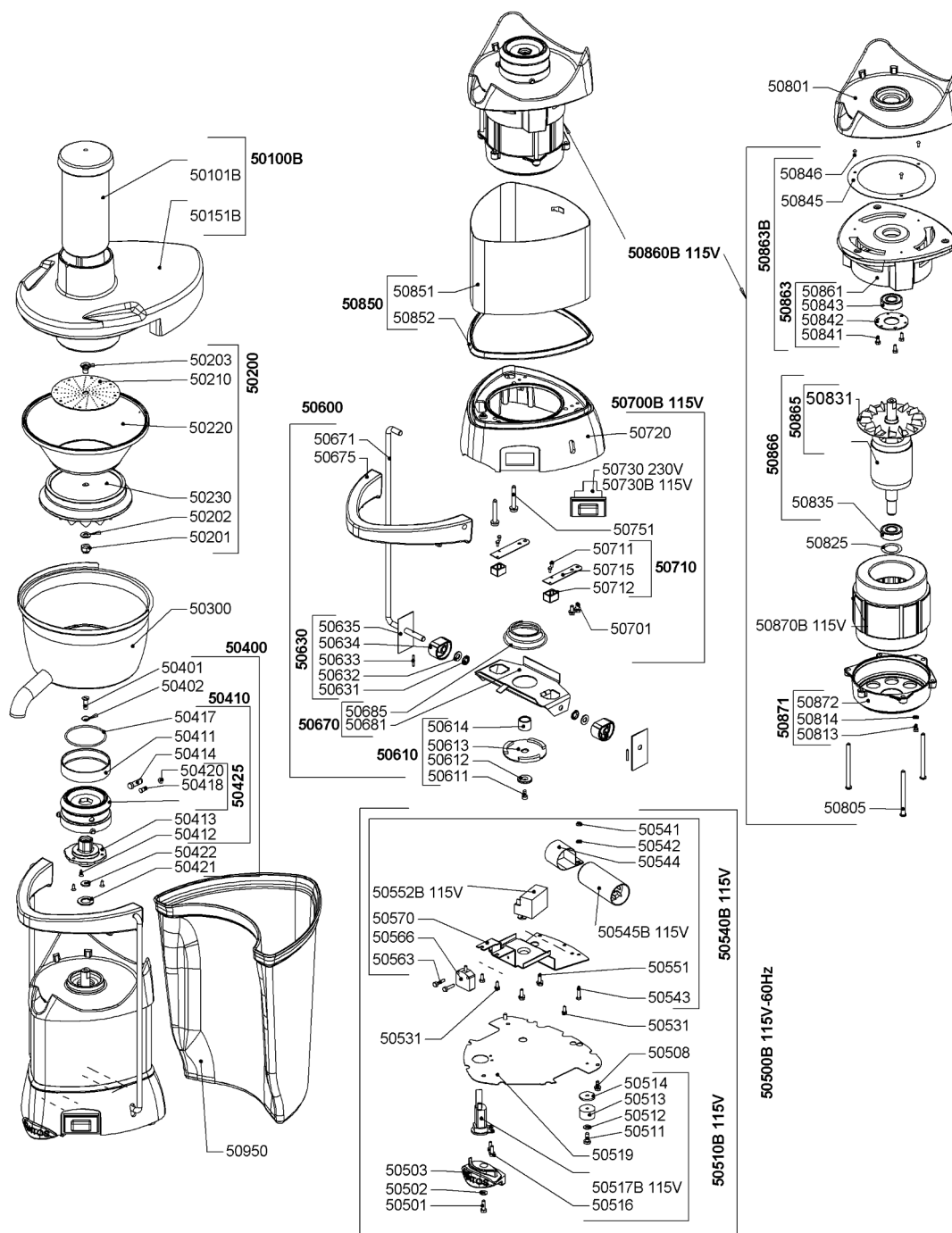
## FIGURE DRAWINGS





## PARTS BREAKDOWN

ITEM	MODEL
48679	SANTOS 50XV1



## PARTS BREAKDOWN

ITEM	MODEL
48679	SANTOS 50XV1

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
73713	Cover and Pusher Assembly (UL - NSF) (OLD) for 48160	50100B	73216	Screw H M5x10 ZN Auto for 48160	50508	73244	Washer 8x16 for 48160	50632
73714	Fruit Pusher (UL - NSF) (OLD) for 48160	50101B	AV235	Bottom Plate Assembly USA Plug for 48160	50510B	73245	Pin 3x18 Stainless Steel for 48160	50633
73715	Top Cover (UL-NSF) (OLD) for 48160	50151B	73218	Screw CBLZ 5.5x16 for 48160	50511	73246	Maintain Came for 48160	50634
AV233	Autoclean Complete Basket Assembly for 48160	50200C	73219	Washer 5x12 for 48160	50512	73247	Rod Deflector for 48160	50635
73198	Cap Nut HM 8 Stainless Steel for 48160	50201	73220	Rubber Foot 25x15 for 48160	50513	73248	Spring and Brake Plate Assembly for 48160	50670
73199	Washer 8x16 for 48160	50202	73221	Plastic Foot Washer for 48160	50514	73249	Locking Rod for 48160	50671
40868	Fruit Center Knife Screw for 48160	50203	73222	Screw H 4.2x12.7 ZN Auto for 48160	50516	73250	Locking Handle for 48160	50675
40869	Grating Disc (Blade) for 48160	50210	73717	Power Cord with USA Plug for 48160	50517B	73251	Braking Plate for 48160	50681
AV234	Autoclean Basket for 48160	50220C	73224	Bottom Plate for 48160	50519	73252	Brake Spring for 48160	50685
40871	Basket Base for 48160	50230	73225	Screw H4x10 ZN for 48160	50531	AV236	Chromed Base Assembly 110V for 48160	50700CB
73200	Bowl for 48160	50300	73718	Components Plate Assembly 110V for 48160	50540B	73254	Screw H M5x10 ZN Auto for 48160	50701
40407	Vis Schifter Plus Screw Assembly for 48160	50400	73227	Nut HM 4 ZN for 48160	50541	73255	Ratchet Assembly for 48160	50710
73201	Screw FS M6x20 Stainless Steel for 48160	50401	73228	Washer AZ 4 ZN for 48160	50542	73256	Screw CX 3x8 ZN Auto for 48160	50711
73202	Conical Washer Def6 Stainless Steel for 48160	50402	73229	Screw CS M4x20 ZN for 48160	50543	73257	Ratchet for 48160	50712
40872	Schifter Assembly for 48160	50410	73230	Capacitor Ring for 48160	50544	73258	Ratchet Spring Blade for 48160	50715
40873	Shifter Rubber Ring for 48160	50411	73719	Capacitor 250 MF (110V) for 48160	50545B	AV237	Chromed Base for 48160	50720C
73203	Screw FS 3.5x10 Stainless Steel Auto for 48160	50412	73232	Screw H 4.8x12.7 ZN Auto for 48160	50551	40875	Special On-Off Multifonction Switch 120V for 48160	50730B
73204	Schifter Base for 48160	50413	73720	Starting Relay (110V) for 48160	50552B	73261	Screw 6x40 for 48160	50751
73205	Shifter Finger for 48160	50414	73233	Screw H M4x20 ZN for 48160	50563	73263	Bowl Sustainer for 48160	50801
73206	O-Ring Seal 62x2.5 for 48160	50417	73234	Safety Switch for 48160	50566	73264	Screw 5x81 Torx for 48160	50805
73207	Shifter Steering Pin for 48160	50418	73235	Electrical Components Plate for 48160	50570	73267	Screw H M4x8 ZN Auto for 48160	50813
73208	O-Ring Seal 3.6x2.4 for 48160	50420	73236	Locking System for 48160	50600	73268	Washer AZ 4 ZN for 48160	50814
73209	Shifter Washer for 48160	50421	73237	Complete Brake for 48160	50610	73270	Ondulated Washer for 48160	50825
73210	Protection Washer for 48160	50422	73238	Screw M5x15 Left for 48160	50611	73272	Fan for 48160	50831
73211	Shifter Head with Pins Assembly for 48160	50425	73239	Washer for 48160	50612	73274	Bearing 6202 ZZ for 48160	50835
73716	Bottom Plate+Components Assembly 110V + USA Plug for 48160	50500B	73240	Braking Disc for 48160	50613	73277	Screw H M4x10 ZN Auto for 48160	50841
73213	Screw H M5x16 ZN Auto for 48160	50501	73241	Brake Ring for 48160	50614	73278	Bearing Washer for 48160	50842
73214	Washer 5x12 for 48160	50502	73242	Maintain Assembly for 48160	50630	73279	Bearing 6202 ZZ for 48160	50843
73215	Front Foot for 48160	50503	73243	Locking Washer 8 ZN for 48160	50631	73281	Motor Flange Plate (for UL 110V) for 48160	50845

## PARTS BREAKDOWN

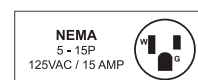
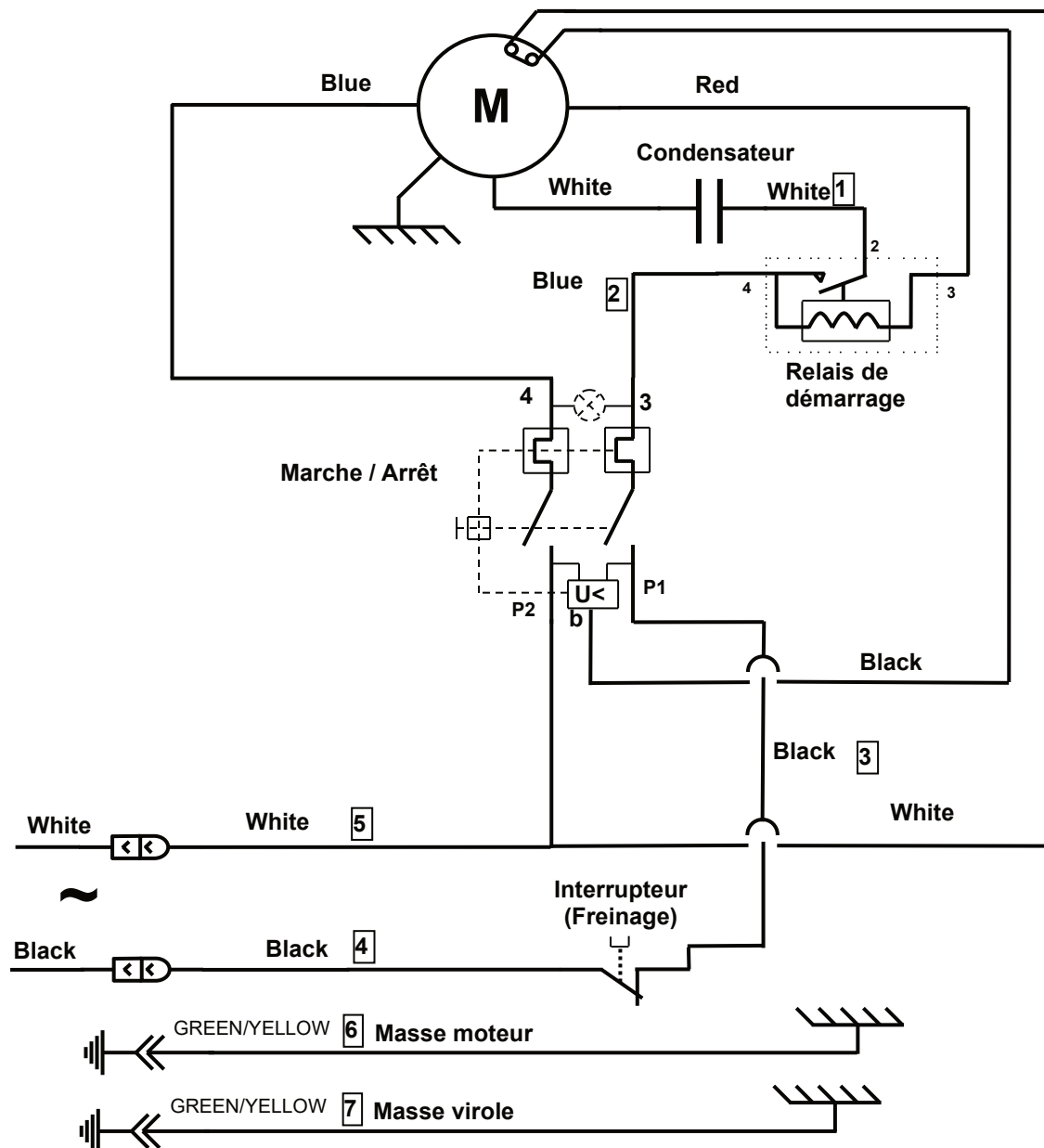
ITEM	MODEL
48679	SANTOS 50XV1

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
73282	Stainless Steel Pin 3x8 (for UL 110V) for 48160	50846	AC353	Front Flange 2016 for 48160	50861	AC357	Rear Flange Assembly for 48160	50871
73283	Body Assembly for 48160	50850	AC361	Front Flange Assembly UL for 48160	50863B	AC358	Rear Flange 2016 for 48160	50872
73284	Stainless Steel Body for 48160	50851	AC355	Rotor and Fan Assembly for 48160	50865	73286	Pulp Container for 48160	50950
73285	Body Gasket for 48160	50852	AC356	Complete Rotor Assembly for 48160	50866			
AV238	Motor Assembly 110V for 48160	50860B	AV239	Stator 110-120V 50/60Hz for 48160	50870B			



## ELECTRICAL SCHEMATICS

ITEM	MODEL
48679	SANTOS 50XV1



## NOTES

[illegible]

## WARRANTY REGISTRATION

Thank you for purchasing an Trento product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Trento. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Trento usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

***<https://omcan.com/warranty-registration/>***

**For mailing in Canada**

**Pour postale au Canada**

**Por correo en Canadá**

**TRENTO**

**PRODUCT WARRANTY REGISTRATION**

3115 Pepper Mill Court,  
Mississauga, Ontario  
Canada, L5L 4X5

**For mailing in the US**

**Pour diffusion aux États-Unis**

**Por correo en los EE.UU.**

**TRENTO**

**PRODUCT WARRANTY REGISTRATION**

4450 Witmer Industrial Estates, Unit 4,  
Niagara Falls, New York  
USA, 14305

***or email to: [trentoservice@trentoequipment.com](mailto:trentoservice@trentoequipment.com)***



**Purchaser's Information**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Province or State: \_\_\_\_\_ Postal or Zip: \_\_\_\_\_

Country: \_\_\_\_\_

Dealer from which Purchased: \_\_\_\_\_

Dealer City: \_\_\_\_\_ Dealer Province or State: \_\_\_\_\_

Invoice: \_\_\_\_\_

Model Name: \_\_\_\_\_ Model Number: \_\_\_\_\_

Machine Description: \_\_\_\_\_

Date of Purchase (MM/DD/YYYY): \_\_\_\_\_

Would you like to extend the warranty? ☐ Yes ☐ No

Company Name: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email Address: \_\_\_\_\_

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): \_\_\_\_\_

☐ Other (*specify*): \_\_\_\_\_

Serial Number: \_\_\_\_\_

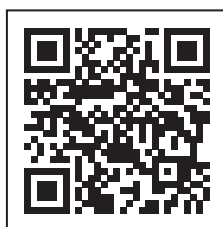
Date of Installation (MM/DD/YYYY): \_\_\_\_\_

**Thank you for choosing Trento | Merci d'avoir choisi Trento | Gracias por elegir Trento**



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RESTAURANT EQUIPMENT FROM OMCAN OFFERING  
PREMIUM EUROPEAN BRANDS TO THE NORTH AMERICAN  
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