



Santos #02 Cheese Grater

ITEM: 40619 MODEL: **SANTOS 02**



The Ultimate Grater, Perfect for **Snacking and Catering**

This Santos Cheese Grater #02 is powerful and sturdy. It comes with 1 standard disc with 0.11" (3 mm) holes. Ideal for cheese shops, supermarkets, pizzerias, cake shops...This model facilitates easy cleaning and maintenance from its removable housing and disc.

FEATURES:

- Wide range of discs available to grate hard and soft cheeses, chocolate, peanuts and dried fruits
- · Has safety switch that stops the machine when opening drawer or lever
- Delivered with 1 standard disc with 0.11" (3 mm) holes
- · Average output of 110 lb. (50 kg.) /hour



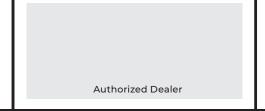
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WIDE RANGE

OF DISCS

To Grate Everything

EASY To Clean

1 Standard Disc Included ø3mm holes Item 40951





ø2mm holes Item 40950

ø4mm holes Item 40952





ø6mm holes Item 40953

ø8mm holes Item 40954





Specific disc for fondue, mozzarella, chocolate Item 40956

Specific disc for parmesan, dried fruits, peanuts (very fine) Item 40955





- 1. Removable housing for easy cleaning
- 2. Discs can be adapted to both new and old grater
- 3. Stainless steel plate for easy cleaning
- 4. Integrated tool to screw and unscrew the disc and lock the grater housing



Technical Specification	
Item	40619
Model	SANTOS 02
Production (Per Hour)	110 lb. (50 kg.)
Power	650 W/ 0.87 hp
Amps	5.4 A
Electrical	100-120V/60Hz/1Ph
RPM	1800
Net Weight	32 lb. (14.5 kg.)
Net Dimensions (WDH)	10" x 16.5" x 14" (250 x 420 x 360 mm)
Gross Weight	34 lb. (15.5 kg.)
Gross Dimensions (WDH)	12" x 18" x 16" (295 x 455 x 410 mm)
Plug Type	NEMA 5-15P

