



Santos Drink Mixer
Model Santos 54
Item 44634
Instruction Manual



Revised - 01/14/2020



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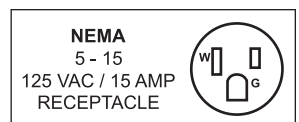


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General Information

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.

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amerique, 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'acohol, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. 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 bond 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 expédiées ou cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les 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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

IMPROPER USE

1. This appliance is not meant to contain solids such as ice cubes, frozen foodstuffs or products, dry products that would jam the motor or damage the mixing heads.
The following solids are accepted in a quantity of less than 20% with 80% liquid:
 - Crushed ice.
 - Powder (soluble coffee, milk, ect.).

Safety and Warranty

- Balls of soft ice cream.

The mixing heads are not designed to grind, crush or cut but only to mix or emulsify liquid or smooth foodstuffs or products.

2. Never add products or foodstuffs to the cup during preparation or operation.
3. Never exceed the maximum filling level of the cup which may cause products or foodstuffs to overflow during preparation.

Maximum capacity of cup: 0.5 liter.

4. Place the appliance on a smooth, non-sloped surface to ensure it is stable and for the suction feet (14) to adhere properly.
5. You are not advised to operate the appliance with an empty cup.
6. The appliance should neither be cleaned in a jet of water nor with a high pressure spray.
7. For electrocution risk protection reasons, never plunge the base into water or any other liquid.
8. Unplug the appliance before carrying out any work on it: cleaning, maintenance or repair.
9. The use of spare parts other than certified Omcan original parts is prohibited.
10. Do not use the appliance if the power cord is damaged. It must be replaced by a special assembly available from an approved Omcan dealer or from Omcan itself.
11. Connect several appliances to the same power socket.
12. Never use the appliance outdoors.
13. Never place the appliance close to or on a source of heat.
14. This appliance is a professional machine designed exclusively for professional use. It is not designed for household use.
15. 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.

ELECTRICAL CONNECTION

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.

CARE

- 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 under the machine.
 - ▶ Or in the technical specifications in this manual.
- If the power cable (10) is damaged, it should be replaced by a special assembly available from approved Omcan dealers or from Omcan.

Safety and Warranty

USING FOR THE 1ST TIME:

Carefully clean the parts in contact with the food (Fig. A, Fig. B and Fig. C).

- Wash the two cups (stainless steel (1) and plastic (2)) with standard washing up liquid or in the dishwasher.
- Wash the flexible mixing head (4) supplied separately.
- To wash the mixing head (3) and deflector (5) which are assembled on the appliance, take them down as follows:
 - Hold the deflector (5) and unscrew the mixing head (3).
- Wash the mixing head (3) and deflector (5) with standard washing up liquid or in the dishwasher.
- Put the deflector (5) and mixing head (3) back after washing as follows:
 - Bring the two flat surfaces of the deflector (5) in register with those of the motor shaft (6).
 - Screw on the mixing head (3).

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 2002/96/EC (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 Omcan. For eliminating or recycling components of equipment, please contact a specialized company or contact Omcan. 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.

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan 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

Model	Santos 54
Power	250 W
Variable Speed	8,000 - 16,000 RPM
Electrical	120V / 60Hz / 1Ph
Dimensions	7.5" x 7.5" x 20" / 191 x 191 x 508mm
Packaging Dimensions	8.5" x 9.6" x 23.5" / 216 x 244 x 597mm
Weight	12.7 lbs. / 5.7 kgs.
Packaging Weight	14 lbs. / 6.3 kgs.
Item Number	44634

Operation

START-UP

1. Plug in the appliance.
2. Turn the motor speed knob (7) anti-clockwise to the low speed position (small mark on the knob in front of the operator).
3. Put a small amount of liquid (approximately 0.25 liter) into the bottom of the stainless steel (1) or plastic cup (2).
4. Place the stainless steel (1) or plastic cup (2) on the cup stand (8) (operating position) (Fig. A) and the appliance starts up immediately at low speed.
5. Turn the motor speed knob (7) clockwise to high speed (big mark on the knob in front of the operator).
6. Go back to low speed by turning the motor speed knob (7) anti-clockwise to the low speed position (small mark on the knob in front of the operator).
- You have now tested the whole speed range.
7. Take the cup off the cup stand and the appliance will stop.
8. Repeat operations 4, 5, 6, and 7 with the second cup, if required.

TAKE NOTE:

1. For the first few operations, you are advised to start at low speed to prevent splashing (cup too full).
2. You are not advised to operate the appliance with no liquid inside the cup.

IDLE POSITION

Placing the cup (1) or (2) in the second position (lower position) on the cup stand (8) puts it into the idle or stop position (Fig. E).

NOTE:

Emulsions or mixes are usually obtained in under 1 minute.

Operation

TAKE NOTE:

1. The appliance stops when the cup (1) or (2) is removed from its stand (8), however, a rotation movement does persist for a few seconds due to motor inertia: do not allow the cup to be off center so as not to damage the mixing head (3) or (4) and deflector (5).
2. Wait for the motor to stop before removing the cup completely and avoid splashes.

Maintenance

CLEANING

IMPORTANT:

- When cleaning, stop the appliance and unplug the appliance's power cord (9).
- The appliance must not be cleaned with a water jet, pressurized water or immersed.
- If, during preparation or incorrect handling, food or splashes have got into the cup positioning area or on the cup stand (8), you are advised to clean this area quickly with clean water and check the cup presence detection finger (10) is working properly.

You are advised to clean the appliance as soon as you have finished using it. It will be easier to clean if you do not wait until food has dried in the cup, on the mixing head or deflector.

All these parts:

- Stainless steel cup (1).
- Plastic cup (2).
- Mixing head (3).
- Mixing head (4).
- Deflector (5).

Must be cleaned with standard washing up liquid or in the dishwasher. Do not use abrasive products that could damage the parts.

STORAGE

The stainless steel (1) and plastic cups (2) can be stacked for storage purposes.

MAINTENANCE

Before any servicing of the appliance, it is essential to unplug the appliance from the main supply (9).

This machine requires no particular maintenance because the bearings are lubricated for life. If any intervention is necessary to replace parts subject to wear, such as the mixing heads, the deflector, electrical or other components, please refer to the parts list.

Maintenance

CHANGING THE MIXING HEADS AND DEFLECTOR

TAKING DOWN THE MIXING HEAD (3) OR (4) AND DEFLECTOR (5)(FIG. A, FIG. B AND FIG. C):

- Unscrew the mixing head (3) or (4) by hand holding the deflector (5) to stop the motor shaft (6) from turning.

MOUNTING THE DEFLECTOR (5) AND MIXING HEAD (3) OR (4)(FIG. A, FIG. B AND FIG. C):

- Put back the deflector (5) making the two flat surfaces register with the two flat surfaces of the motor shaft (6). Screw on the mixing head (3) or (4) by hand.

Troubleshooting

FAULT FINDING

Identifying the cause of appliance stoppage precisely.

THE APPLIANCE DOES NOT START

CHECK:

- The main supply, the condition of the supply cord (9).
- The cup (1) or (2) is fitted properly on the cup stand (8). Check in particular that the top part of the cup is not damaged.
- The cleanness of the cup (1) or (2) positioning area.

THE APPLIANCE STOPS SUDDENLY AFTER OPERATING FOR A LONG TIME: THE MOTOR IS VERY HOT

The motor is protected by an integral thermal protection. In the event of overheating, the motor stops automatically.

- Switch off the appliance (unplug the power supply cord (9)).
- Wait for the motor to cool down (20 to 45 minutes).
- Plug back in and resume work by placing the cup (1) or (2) on the cup stand (8).

THE MACHINE STOPS BECAUSE OF AN OVERLOAD:

If the motor is jammed (foreign body, object or hard foodstuffs blocking the mixing head), the appliance stops automatically.

- Switch off the appliance (unplug the power supply cord (9)).
- Take the stainless steel (1) or plastic cup (2) off the cup stand (8) and place it on a worktop.
- Remove the objects or hard bits blocking the mixing head.
- Reset the thermal protection device (10) underneath the appliance manually (Fig. F).
- Put the products or foodstuffs to be processed back in the cup.
- Plug back in and resume work by placing the cup (1) or (2) on the cup stand (8).

Troubleshooting

THE MOTOR RUNS ALL THE TIME EVEN WITHOUT THE CUP ON THE CUP STAND

CHECK:

- The operation of the cup detection finger (10) in the cup stand (8).
- The cleanness of the cup presence detection finger area and clean this area if required (Fig. D).

THE MOTOR IS RUNNING BUT THE SPEED VARIATION IS NOT WORKING

CHECK:

- Go through the whole speed range of the motor with the motor speed knob (7) (Fig. A) several times.

NOTE:

If one of these problems persists, disconnect the electric power supply (unplug the power supply cord (9)) and call on someone from the maintenance department or contact an approved Omcan dealer.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
44634	Santos 54	Santos Drink Mixer 54V1 120V/60/1 NSF cULus	54V1

Figure Drawings

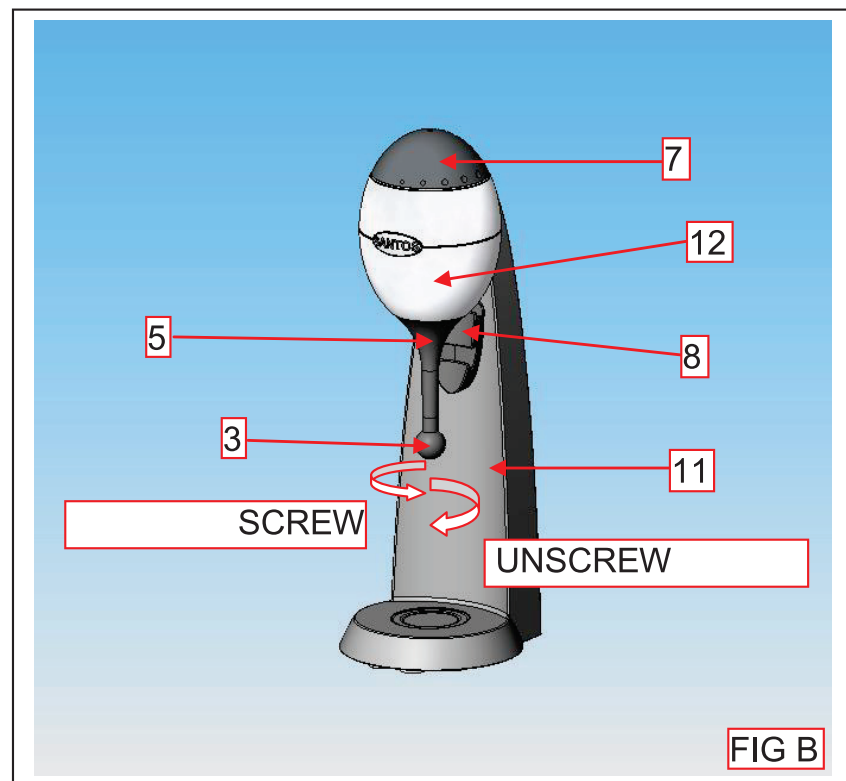
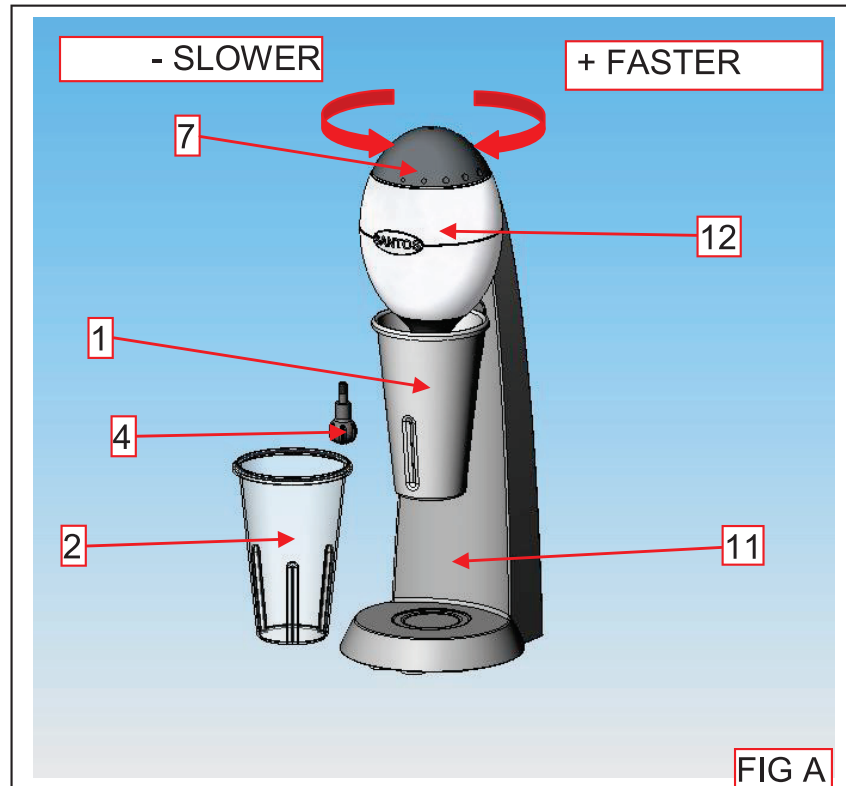


Figure Drawings

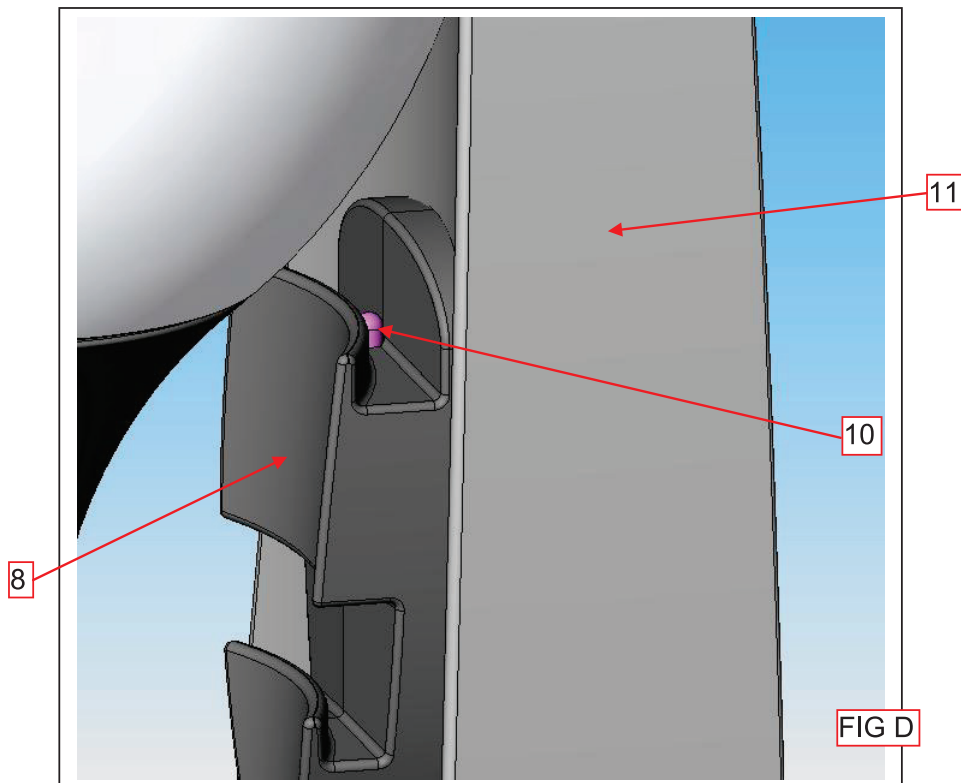
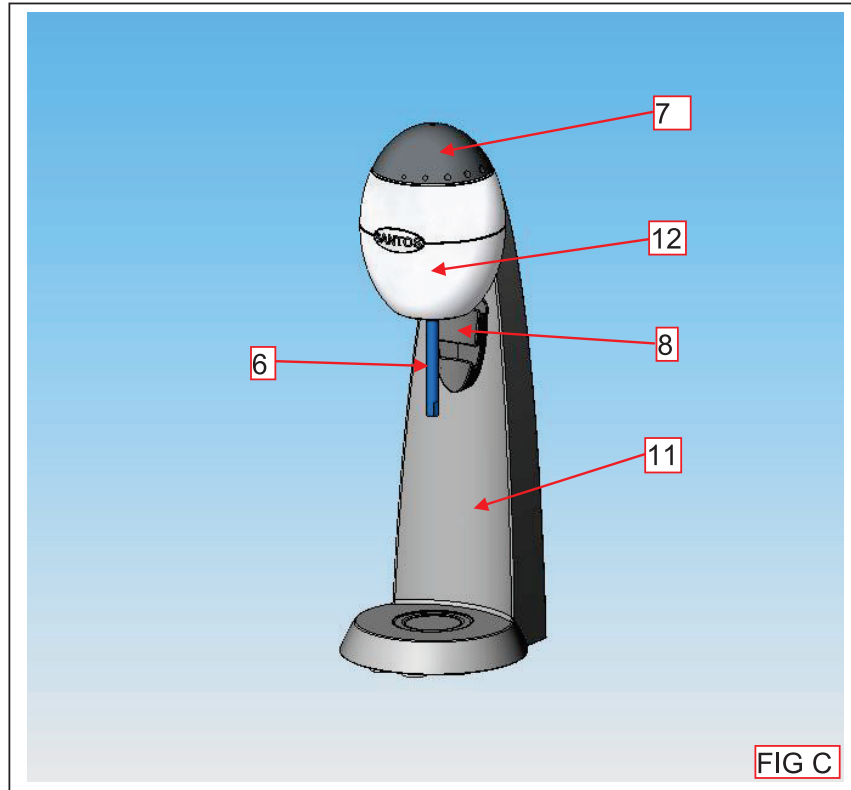


Figure Drawings

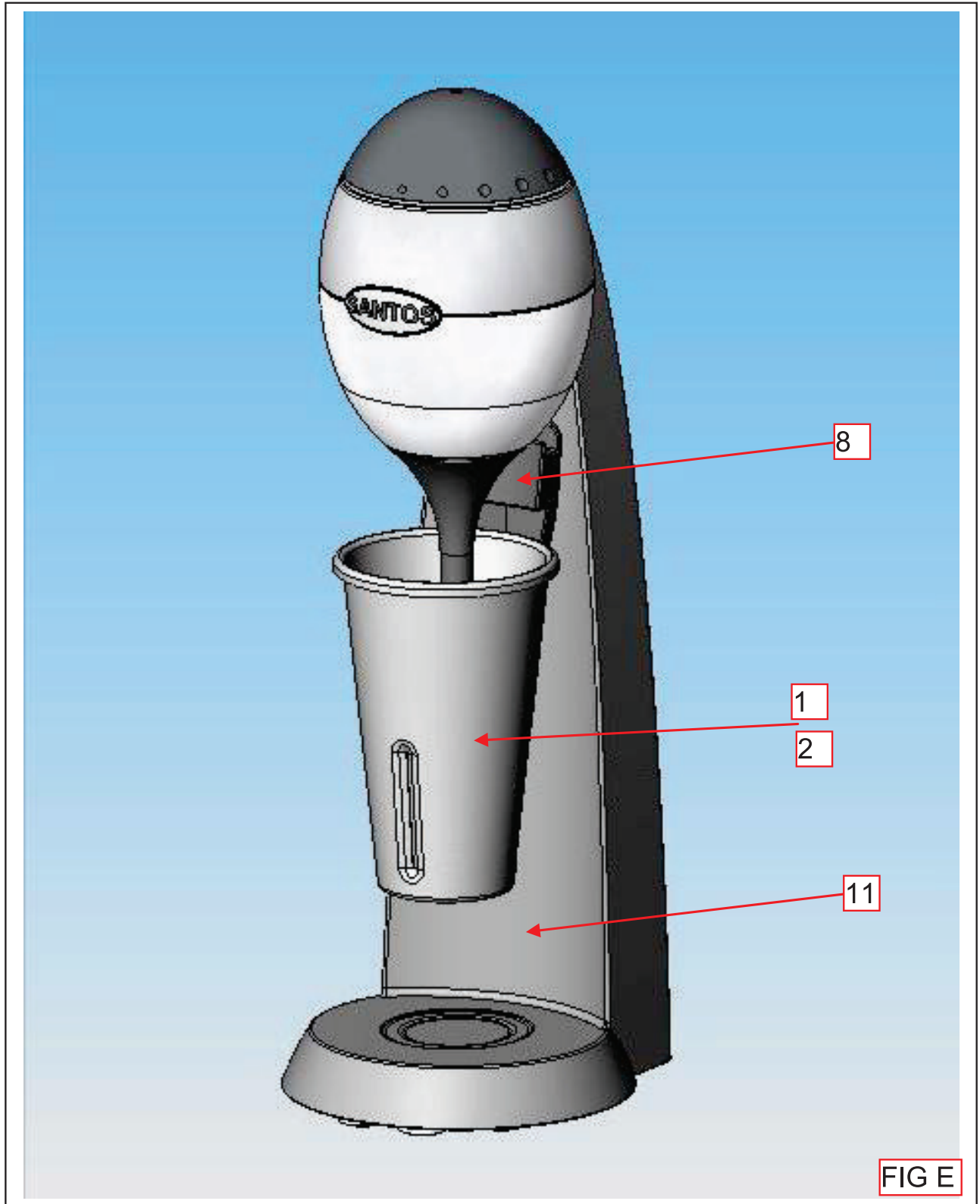
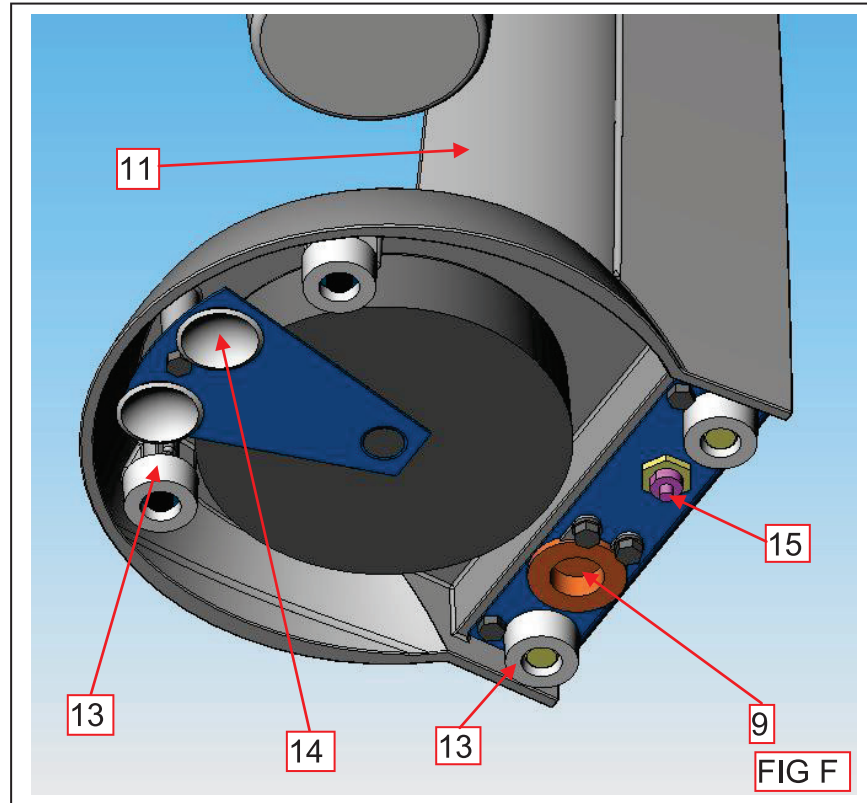


FIG E

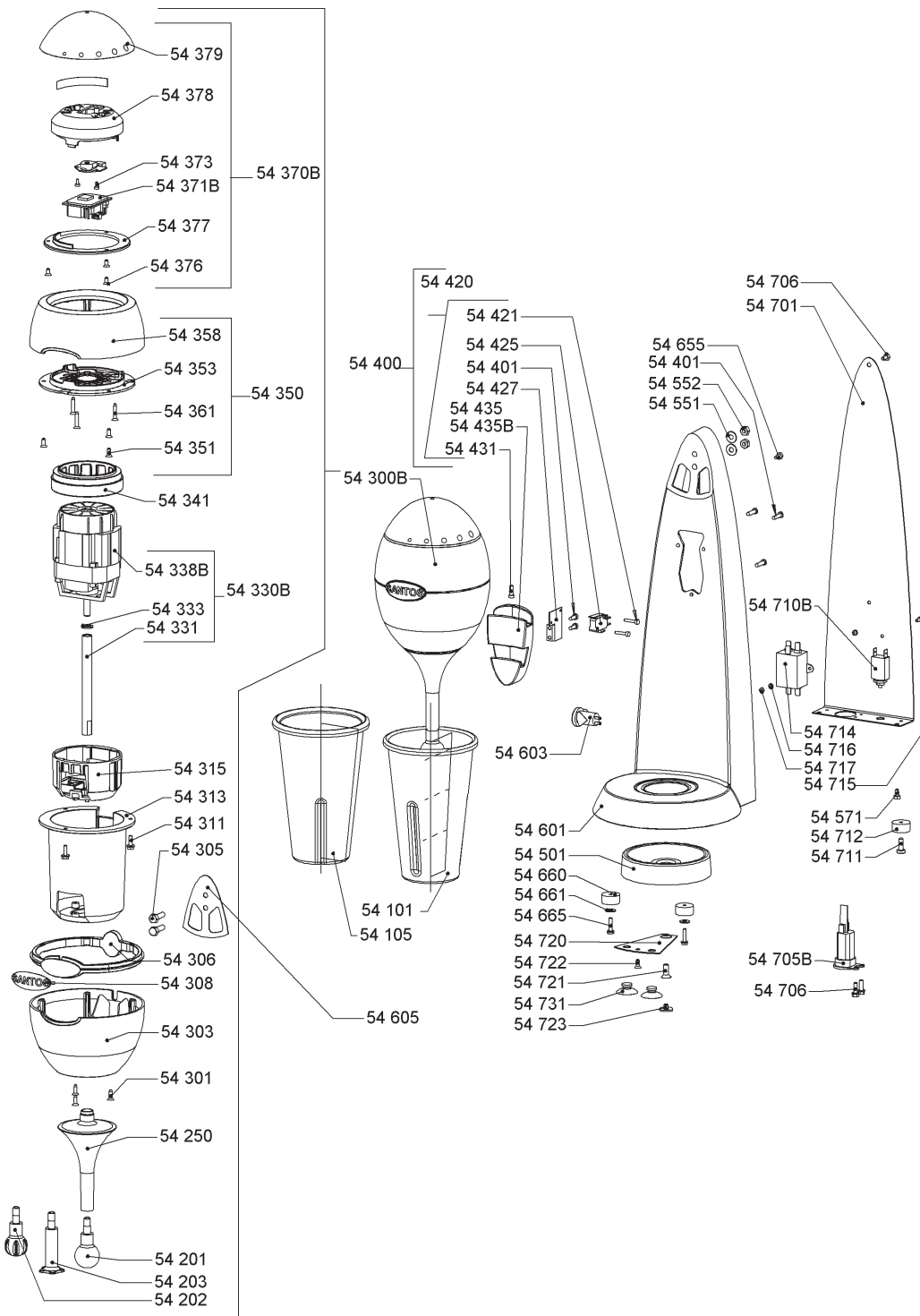
Figure Drawings



ITEM	Description
1	Stainless steel cup.
2	Plastic cup.
3	Mixing head.
4	Flexible mixing head.
5	Deflector.
6	Motor shaft.
7	Adjustment knob.
8	Cup stand.
9	Power supply cord.
10	Cup detection finger.
11	Base column.
12	Motor unit.
13	Rubber foot.
14	Suction foot.
15	Overload protector.

Parts Breakdown

Model Santos 54 44634



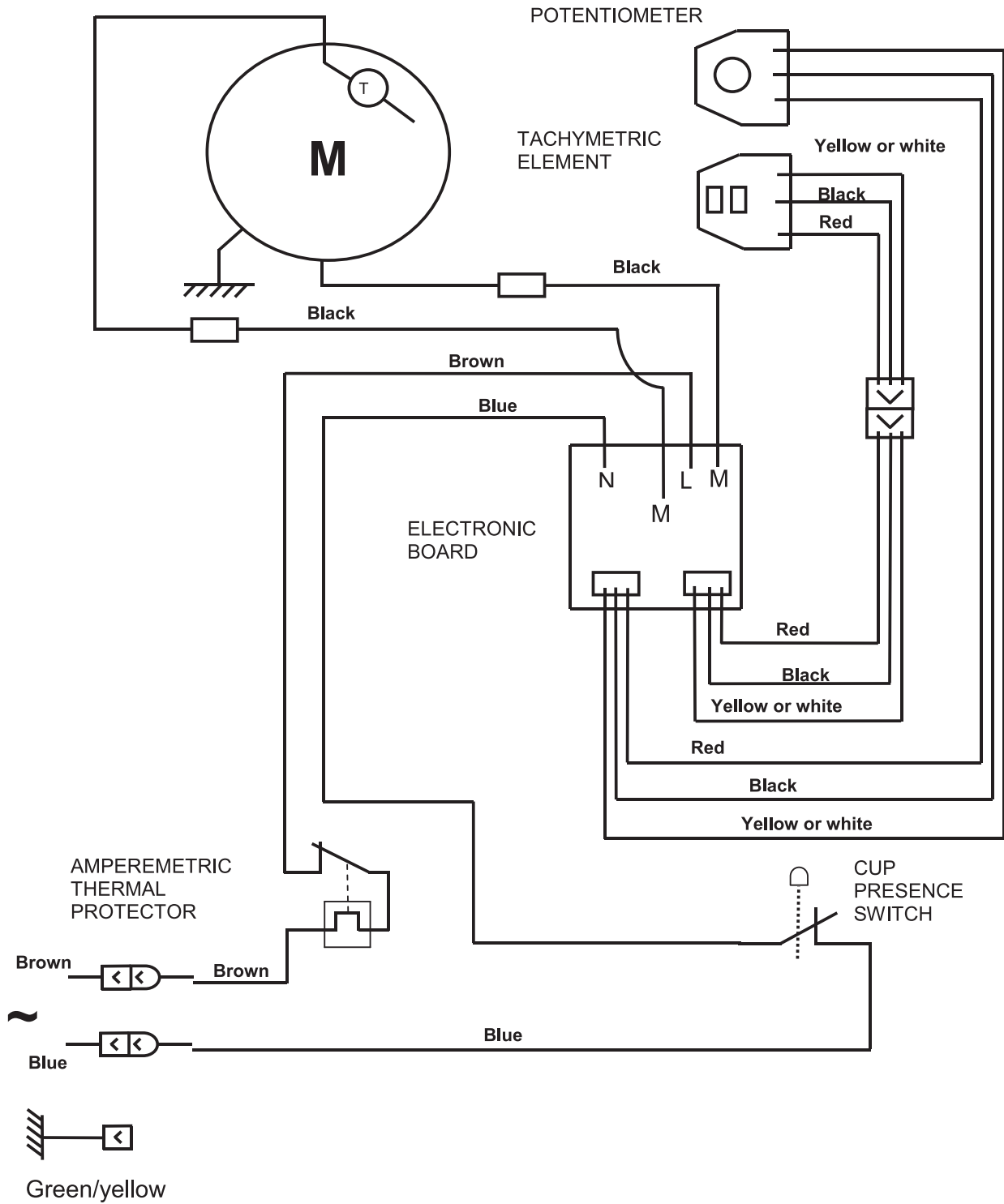
Parts Breakdown

Model Santos 54 44634

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
40882	Stainless Steel Bowl for 54V1	54101	69903	Chromed Upper Body for 54V1	54358	69925	Base Seal for 54V1	54605
40883	Polycarbonate Bowl for 54V1	54105	69904	Screw FX 4x20 Auto for 54V1	54361	69926	Screw H 4x8 ZN for 54V1	54655
40884	Spherical Agitator (Tool) for 54V1	54201	69905	Board + Button Assembly 110V for 54V1	54370B	69927	Rubber Foot 22x10 for 54V1	54660
40885	Soft Agitator (Tool) for 54V1	54202	69906	Electronic Board 110V for 54V1	54371B	69928	Washer 7x20 for 54V1	54661
40886	Winged Agitator (Tool) for 54V1	54203	69907	Screw CXS 3x6 ZN for 54V1	54373	69929	Screw H 4x16 ZN for 54V1	54665
63975	Deflector for 54V1	54250	69908	Screw FX 4x8 Auto for 54V1	54376	69930	Rear Sheet for 54V1	54701
69887	Complete Motor 110V for 54V1	54300B	69909	Button Washer for 54V1	54377	69931	Power Cord with USA Plug for 54V1	54705B
69888	Screw FX 4x12 Auto for 54V1	54301	69910	Potentiometer Sustainer for 54V1	54378	69932	Screw H 4.2x12.7 Auto for 54V1	54706
69889	Chromed Lower Body for 54V1	54303	69911	Speed Button for 54V1	54379	69933	Protector Switch 1.5A 110V for 54V1	54710B
69890	Screw H M 6x20 ZN for 54V1	54305	69912	Bowl Sustainer Assembly for 54V1	54400	69934	Screw H 4.8x16 ZN for 54V1	54711
69891	Body Seal for 54V1	54306	69913	Screw CBX 4x16 Auto for 54V1	54401	69935	Rubber Foot 22x10 for 54V1	54712
69892	Screw H 4x12 ZN for 54V1	54311	69914	Safety Switch Assembly for 54V1	54420	69936	Interference Filter (220V) for 54V1	54714
69893	Intermediate Motor Sustainer for 54V1	54313	69915	Screw CZ 3x12 ZN Auto for 54V1	54421	69937	Screw CB M 3x8 ZN for 54V1	54715
69894	Lower Motor Sustainer for 54V1	54315	69916	Safety Switch for 54V1	54425	69938	Washer AZ 3 ZN for 54V1	54716
69895	Motor + Axle Assembly 110V for 54V1	54330B	69917	Safety Switch Plate for 54V1	54427	69939	Nut H M 3 ZN for 54V1	54717
69896	Motor Axle for 54V1	54331	69918	Bowl Detection Finger for 54V1	54431	69940	Front Sheet for 54V1	54720
69897	Motor Axle Washer for 54V1	54333	69919	Bowl Sustainer (UL-USA) for 54V1	54435B	69941	Screw M6x16 for 54V1	54721
69898	Motor 100-120V 50/60 Hz for 54V1	54338B	69920	Stabilizer for 54V1	54501	69942	Screw FX M4x10 ZN for 54V1	54722
69899	Upper Motor Sustainer for 54V1	54341	69921	Washer 7x20 for 54V1	54551	69943	Screw Cap for 54V1	54723
69900	Upper Body Assembly for 54V1	54350	69922	Nut H M 6 ZN for 54V1	54552	69944	Sucker Foot 25mm, White for 54V1	54731
69901	Screw TF 4x10 ZN for 54V1	54351	69923	Screw H 4x8 ZN for 54V1	54571			
69902	Ventilation Grid for 54V1	54353	69924	Base Column, Painted Black for 54V1	54601			

Electrical Schematics

Model Santos 54 44634





Warranty Registration

Thank you for purchasing an Omcan 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 Omcan. 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 Omcan 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

OMCAN

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.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.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 Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 5,000 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 5000 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 5,000 productos con origen a nivel mundial.

