

Вертикальные куттеры (резак) L20IV/L20I-Lab

Технические характеристики

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L20IV / L20I-Lab Standing Cutter - Mixer



20 Liter capacity standing VCM (cutter / mixer / homogenizer) for hummus, mayonaise, meat and all kinds of vegetables. High speed hummus machine for creamy smooth hummus.

Category: [Standing Cutters](#)

SKU: L20IV/L20I-LAB

Model: L20IV/L20I-LAB

Capacity: 20 lt.

Speed: 600-3000 rpm

Power: 2.2 kW/4 kW

Rating: 1 ph / 3 ph

w x l x h: 60 x 38 x 133 cm

Capacity/Batch: 9 kg.

Capacity/Hour: 180 kg.

20 Liters- Capacity for Professionals

The 20 Liter capacity bowl is optimally sized for the needs of busy cafeterias, hotels, and other professional kitchens. You can prepare purees, hummus, and process all kinds of organic material with ease using this state-of-the-art floorstanding cutter.

The 4 blade knife promises great performance in short time. The upper blades process the upper half of the bowl cutter while the lower blades process the lower half. This way the product is evenly processed in the shortest time periods. This avoid overheating and the spoiling of the end-product.

The blades and the knife base is made of stainless steel – to last and for maximum hygiene.

Do more with variable speed

This model features variable speed function. This is another generation compared to anything with single or double speeds. With steplessly variable speed; you can vary the speed of the blades for every application and process. During the process, you can change the speed for another phase of the processing. For instance whilst making hummus, start off with medium speed and end with the high speed for the creamy texture. Never again you will be using a best commercial food processor without variable speed. We make variable speed possible with the most modern technology available: variable frequency inverter drives. We offer high power, reliability and work safety thanks to our state of the art electronical equipment in all of our commercial food processors.

L20IV and L20I-Lab models

In the 20 Liter capacity range, we offer 2 models.

L20IV: 2.2 kW Motor – Variable speed – 1ph

L20I-Lab: 4 kW Motor – Variable speed – 3ph

The L20IV model is connected to a monophase outlet. This means you do not need a threephase connection to run this high-capacity machine. It is fast and powerful. Very heavy mixtures can be processed in limited amounts, fruit and vegetable mixtures can be processed at high capacities.

The L20I-Lab model features the highest motor power in the market for the 20 Liter capacity. You can process heavy mixtures in high capacities. The model is connected to three-phase outlets.

Safety Standards

Operator safety is at maximum. The Yazicilar best commercial food processor does not start if it does not detect the bowl and the cover in their places protecting the operator. Also, the electronic panel runs on low voltage being compliable with the international standards.

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