

Настольные куттеры (резак) DIV

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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Казань (843)206-01-48

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DIV Line Countertop Cutter - Mixer



2,4,6,9,12 Liter capacity countertop (cutter / mixer / homogenizer) for hummus, mayonaise, meat and all kinds of vegetables. High speed hummus machine for creamy smooth hummus.

Category: Countertop Cutters

Model: L2DIV / L4DIV / L6DIV / L9DIV / L12DIV

Capacity: 2 / 4 / 6 / 9 / 12 liters

Speed: 600-3000 rpm.

Power: 0.37 kW up to 2.2 kW

Capacity per batch (hummus): 900 gr. up to 5 kg.

Capacity per hour (hummus): 9 kg. up to 60 kg.

DIV series with Variable Speed Control

The bowl cutter is powerful enough for the thickest mixtures and flexible so you control the speed for every application or during processing. The inverter inside allows maximum power and durability for years to come. AC motor with Inverter drive is the most advanced technology for reliable variable speed.

The long bowl shaft, the new silicon seal and the cover present in the hommos machine provides liquid proof operation and the highest liquid capacity in the industry.

The DIV series is the international power-horse for industrial kitchens offered in a range of capacities.

Applications



Multi-purpose

DIV models are equipped with variable speed function and promises increased flexibility and wide range of applications. It is good for pates, purees, sauces, pastes and mayonnaise. Being a member of the Hummusmaster® family, hummus mixer is good for making the perfect creamy hummus.



HOMOGENISE



CUT and MIX



CHOP



GRIND



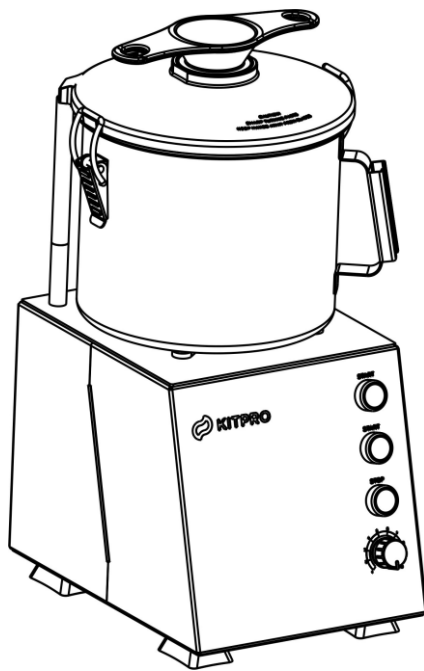
LIQUIFY



KNEAD

Safety Standards

Operator safety is at maximum. The bowl cutter machine does not start if it does not detect the bowl and the cover in their places protecting the operator. The IP65 water-proof control buttons run on low voltage compliant with international standards.



L6DIV
L9DIV
L12DIV

VARIABLE SPEED
— inverter —

CUTTER
HOMOGENIZER
MIXER
EMULSIFIER

APPLICABLE IN

Canteens	Restaurants
Patisseries	Pizzerias
Sandwich shops	Hospital kitchens
Laboratories	Military kitchens
Cafes	School kitchens
Food factories	Catering companies

USED FOR

Cutting	Puree
Mixing	Pate
Homogenizing	Soups
Kneading	Mayonnaise
Grinding	Minced meat
Liquefying	Marmalade
Chopping	Pesto sauce
Emulsifying	Hummus
	and more.

STANDARD FEATURES

- ◆ Variable speed, 1 phase machine.
- ◆ Steplessly variable speed between 600 to 3500 rpm.
- ◆ Being a member of the Hummusmaster®, it is good for making creamy hummus
- ◆ Cut, mix and homogenize any kind of organic material with ease.
- ◆ The highest liquid capacities in the industry.
- ◆ Direct-drive design for maintenance free, non-stop operation.
- ◆ Vibration free thanks to direct drive design.
- ◆ High power, induction motor.
- ◆ Optional scraper for higher capacity and increased efficiency.



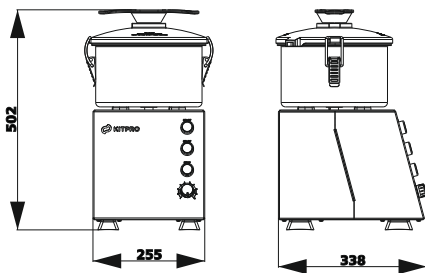
TECHNICAL SPECS

L6-L9-L12 DIV

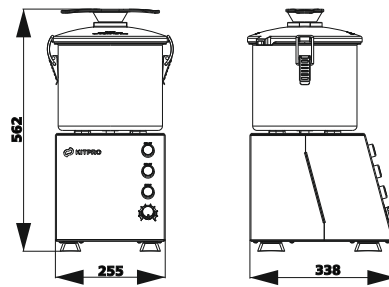
Model	Motor	Rpm.	Capacity	Electric Standards(US)	Electric Standards(EU)
L6DIV L6DIV-HP	0,75 kW 1.1 kW	600-3500 rpm.	6 lt.	110V 60Hz 1ph	230V 50Hz 1ph
L9DIV L9DIV-HP	1,1 kW 1.5 kW	600-3500 rpm.	9 lt.	110V 60Hz 1ph	230V 50Hz 1ph
L12DIV L12DIV-HP	1,5 kW 2.2 kW	600-3500 rpm.	12 lt.	110V 60Hz 1ph	230V 50Hz 1ph

DIMENSIONS [mm.]

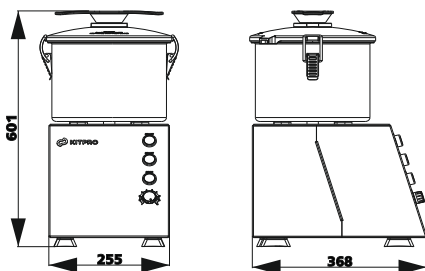
L6DIV / L6DIV-HP



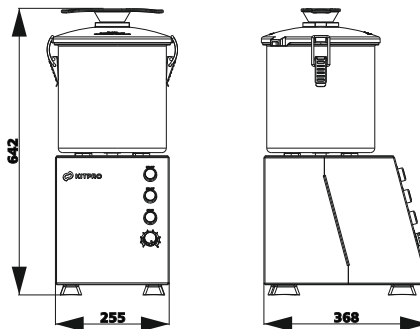
L9DIV



L9DIV-HP



L12DIV



CAPACITY CHART

Model	Metric	Imperial
L6DIV	2.5 kg. - Batch / 35 kg-hr.	5.5 lbs-batch / 77 lbs-hr.
L9DIV	3.5 kg. - Batch / 55 kg-hr.	7.7 lbs-batch / 120 lbs-hr.
L12DIV	4.5 kg. - Batch / 65 kg-hr.	10 lbs-batch / 145 lbs-hr.

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