

L100IV L120IV

VARIABLE SPEED
—inverter—

CUTTER
HOMOGENIZER
MIXER
EMULSIFIER

APPLICABLE IN

Can factories	Ready-to-eat meal producers
Food factories	Hospital kitchens
Supermarkets	Military kitchens
Fast-food chains	School / university kitchens
Central kitchens	Catering companies
Airport catering	and similar mass producers.

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, 3 phase machine.
- ◆ Steplessly variable speed between 600 to 3000 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.
- ◆ Motorised tilting of the machine body, motorised lifting of the cover.
- ◆ Direct-drive design for maintenance free, non-stop operation.
- ◆ Vibration free thanks to direct drive design.
- ◆ High power, induction motor.
- ◆ Optional motorised scraper for higher capacity and increased efficiency.

CE

*—inverter—*_{inside}

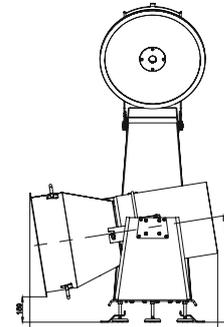
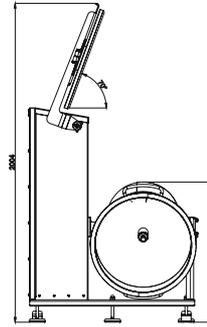
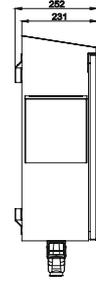
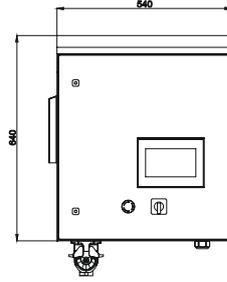
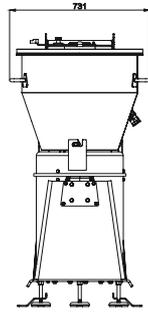
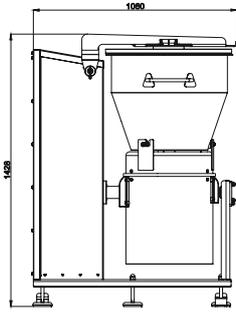
Hummus MASTER

L100IV L120IV

STANDARD FEATURES

- ◆ Detachable bowl and blades.
- ◆ Emergency button, safety sensor systems for the cover and the bowl as standard.
- ◆ Touch panel or IP65 manual button control options.
- ◆ Stable and vibration-free operation thanks to the robust construction.
- ◆ Wall mounted main panel for convenience.

DIMENSIONS [mm.]



TECHNICAL SPECS

Model	Motor	Rpm.	Capacity	Electric Standards(US)	Electric Standards(EU)
L100IV	15 kW	600-3000 rpm.	100 lt.	220V 60Hz 3ph	400V 50Hz 3ph
L120IV	18,5 kW	600-3000 rpm.	120 lt.	220V 60Hz 3ph	400V 50Hz 3ph

CAPACITY CHART

Applications	(Kg./Batch)	Time(min.)
Chopping	30	2-3
Mashed potato and pastes	45	3-4
Kneading	40	4-5
Bakery dough kneading	40	3-4
Vegetable chopping	60	2-3
Hummus	45	4-5
Marmalades, jelly	50	4-5
Soup	70	2-3
Sauce	60	2-3