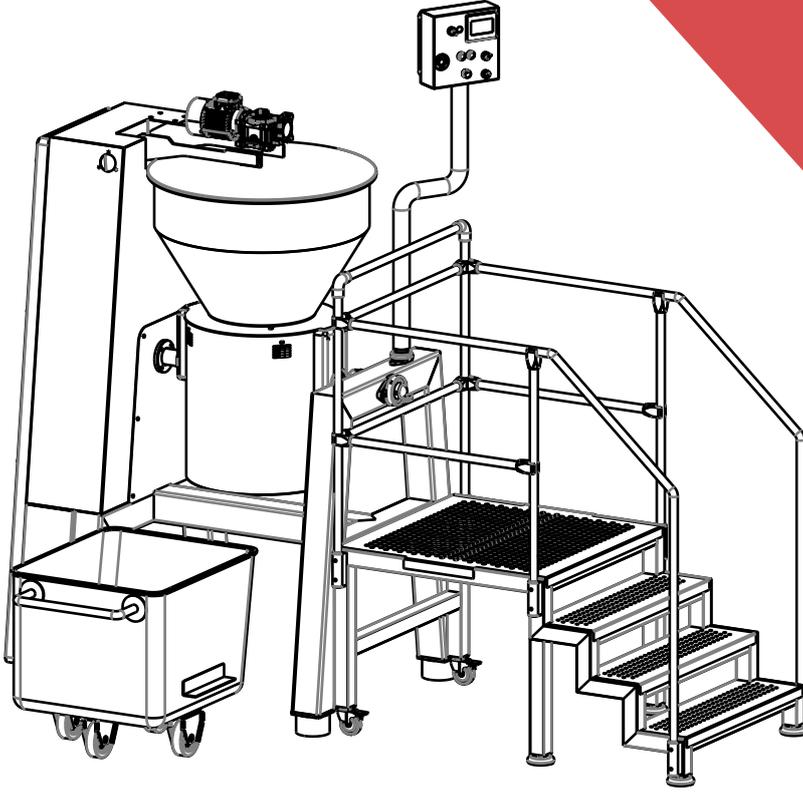


L200IV



VARIABLE SPEED
inverter

CUTTER
HOMOGENIZER
MIXER
EMULSIFIER

APPLICABLE IN

Can factories
Food factories
Supermarkets
Fast-food chains
Central kitchens
Airport catering

Ready-to-eat meal producers
Hospital kitchens
Military kitchens
School / university kitchens
Catering companies
and similar mass producers.

USED FOR

Cutting
Mixing
Homogenizing
Kneading
Grinding
Liquefying
Chopping
Emulsifying

Puree
Pate
Soups
Mayonnaise
Minced meat
Marmalade
Pesto sauce
Hummus
and more.

STANDARD FEATURES

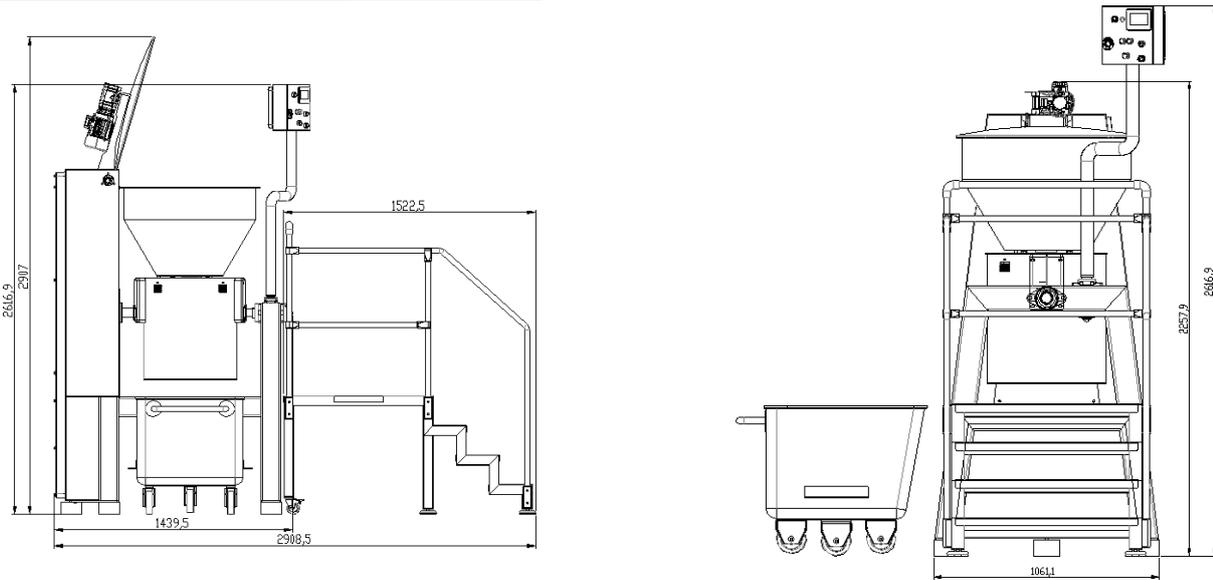
- ◆ Variable speed, 3 phase machine.
- ◆ Steplessly variable speed between 600 to 2500 rpm.
- ◆ Being a member of the Hummusmaster®, it is good for making creamy hummus
- ◆ Cut, mix and homogenize any kind of organic material with ease.
- ◆ Motorised tilting of the machine body, motorised lifting of 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.

L200IV

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)
L200IV	22.5 kW	600-2500 rpm.	200 lt.	220V 60Hz 3ph	400V 50Hz 3ph

CAPACITY CHART

Applications	(Kg./Batch)	Time(min.)
Chopping	75	2-3
Mashed potato and pastes	75	3-4
Kneading	65	4-5
Bakery dough kneading	65	3-4
Vegetable chopping	80	2-3
Hummus	95	4-5
Marmalades, jelly	80	4-5
Soup	110	2-3
Sauce	100	2-3