



# L SERIES

L20IV - L20I-LAB

CUTTER

HOMOGENIZER

MIXER

## APPLICABLE IN

- ◆ All restaurants,
- ◆ Pizzerias,
- ◆ Fast-food restaurants,
- ◆ Patisseries,
- ◆ Bakeries,
- ◆ Hospitals and similar large scale kitchens.

## STANDARD FEATURES

- ◆ Simple to use, fast in operation.
- ◆ Inverter drive for safe operation and prolonged machine life.
- ◆ Variable speed setting allowing perfect results each and everytime.
- ◆ Safety sensor system on the lid and on the bowl.
- ◆ Cutting and crushing without damaging the materials' characteristics.
- ◆ Quiet and vibration free operation.
- ◆ No greasing and maintenance required.
- ◆ Easy to clean thanks to machines detachable parts.
- ◆ Blades are made of stainless steel AISI 420
- ◆ L20I-Lab model is available for processing material with high density
- ◆ Digital timer, curved serrated blades, curved flat blades are optional.



***Inverter*** inside

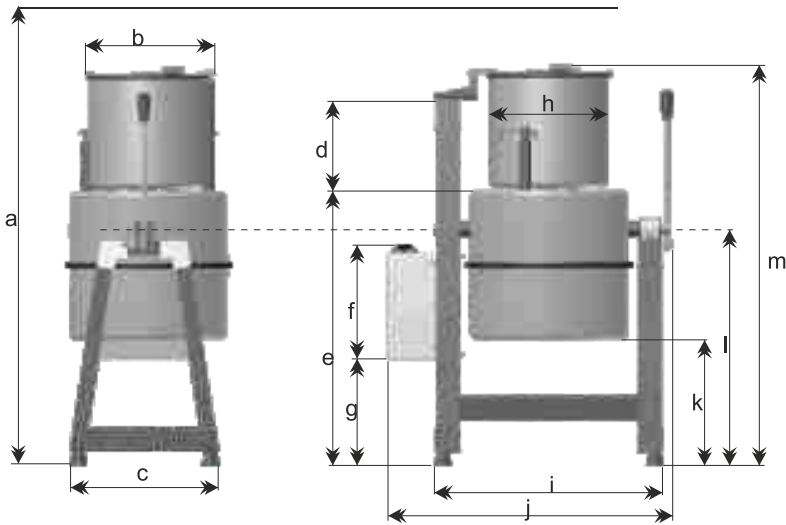
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## TECHNICAL SPECS

# L SERIES

Model	Motor “	Rpm. “	Body	Bowl	Blades	Net Weight	Rating (US)	Rating (EU)
L20IV	2,2 kW 3 Hp	600-3000	Stainless Steel	20 lt. Stainless Steel	Hardened Stainless Steel	48 kg 105 lbs	110V N~	230V N~
L20I-LAB	5.5 kW 7.5 Hp	600-3000	Stainless Steel	20 lt. Stainless Steel	Hardened Stainless Steel	60 kg 130 lbs.	220V 3N~	400V 3N

## DIMENSIONS



a	133	52
b	33	12
c	38	14
d	22	8
e	70	27
f	29	11
g	27	10
	cm	inch

h	30	12
i	58	22
j	73	28
k	32	12
l	60	23
m	10	4
	cm	inch

## CAPACITY CHART

Task	Capacity	Time
Mixing Yoghurt	26 lbs / 12 kg.	3-4 min.
Hummus, Purees, Various Pastes	20 lbs / 9 kg.	3-4 min.
Process Vegetables	20 lbs / 9 kg.	2-3 min.
Sauce Prep.	26 lbs / 12 kg.	4-5 min.
Marmalade Prep.	26 lbs / 12 kg.	4-5 min.
Soup prep.	26 lbs / 12 kg.	2-3 min.
Tomato Paste Prep	26 lbs / 12 kg.	2-3 min.
Chop Onions	13 lbs / 6 kg.	2-3 min.