

# L45IV L65IV



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 and can be sharpened.
- ◆ Robust construction for heavy industrial use.



**\_inverter\_** inside **CE**

## TECHNICAL SPECS

# L45IV/ L65IV

Model	Motor	Rpm.	Bowl	Blade	Net Weight	Electric Standards (American)	Electric Standards (European)
L45IV	7.5 kW. 10 Hp	600-3600	45 lt. Stainless Steel	Hardened Stainless Steel	120 kg. 260 lbs.	230 V 3N~	400 V 3N~
L65IV	11 kW. 15 Hp.	600-3600	65 lt. Stainless Steel	Hardened Stainless Steel	130 kg. 280 lbs.	230 V 3N~	400 V 3N~

## DIMENSIONS

Unit	Width	Length	Height
cm.	69	55	124
inch.	27	21	48

## CAPACITY CHART

Task	Capacity(L45IV)	Capacity(L65IV)	Time
Mixing Yoghurt	17 kg. 37 lbs.	24 kg. 52 lbs.	3-4 min
Hummus, Purees, Pastes	15 kg. 33 lbs.	22 kg. 48 lbs.	2-3 min.
Process Vegetables	15 kg. 33 lbs.	22 kg. 48 lbs.	2-3 min.
Sauce Prep.	17 kg. 37 lbs.	24 kg. 52 lbs.	4-5 min.
Marmalade Prep.	17 kg. 37 lbs.	24 kg. 52 lbs.	4-5 min.
Soup prep.	17 kg. 37 lbs.	24 kg. 52 lbs.	2-3 min.
Tomato Paste Prep	17 kg. 37 lbs.	24 kg. 52 lbs.	2-3 min.
Chop Onions	10 kg. 22 lbs.	14 kg. 30 lbs.	2-3 min.