

L100IV

CUTTER
HOMOGENIZER
MIXER
EMULSIFIER

APPLICABLE IN

- ◆ Food Production Industry
- ◆ Ingredient Production Industry
- ◆ Pharmaceutical Industry
- ◆ Test Laboratories

STANDARD FEATURES

- ◆ User-friendly and simple to operate
- ◆ Touch control panel with an intuitive interface
- ◆ Manual and automated operation options
- ◆ Timer Function
- ◆ Variable Speed Function
- ◆ No regular greasing and maintenance required.
- ◆ Electrically controlled cover and tilting mechanism
- ◆ LeakTight over for leakproof operation
- ◆ Stainless steel body and parts for food safety, hygiene and prolonged product life-span
- ◆ Standard AISI304 bowl
- ◆ Optional AISI316 bowl

_inverter__{inside}

CE

STANDARD FEATURES

- ◆ Detachable bowl and blades.
- ◆ Emergency button, safety sensor systems for the cover and the bowl as standard.
- ◆ Cutting and crushing without damaging the material's characteristics.
- ◆ Stable and vibration-free operation thanks to the robust construction
- ◆ Wall mounted main panel for convenience.

OPTIONS

- ◆ Curved Serrated Blades
- ◆ Curved Flat Blades
- ◆ Straight Flat Blades



TECHNICAL SPECS

Motor	Rpm.	Bowl	Net Weight	Dimensions (w x l x h)	Rating(EU)	Rating(US)
15 kW. 20 Hp.	600-2500	100 lt. Stainless Steel	350 Kg. 770 lbs.	100 x 70 x 135 cm 40 x 27 x 53 in.	400 V 3N~	220V 3N~

CAPACITY CHART

Applications	(Kg./Batch)	Time(min.)
Chopping	25	2-3
Mashed potato and pastes	50	3-4
Kneading	35	4-5
Bakery dough kneading	50	3-4
Vegetable chopping	50	2-3
Hummus	50	4-5
Marmalades, jelly	50	4-5
Soup	75	2-3
Sauce	50	2-3

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YAZICILAR®

1911 Sokak NO:8 35414 Sarnic / Izmir / Turkey
Tel: +90(232) 281 50 11 • Fax: +90(232) 281 50 17
www.yazicilar.com • www.yamak.co.uk

yamak
Kitchen Assistant