



CUTTER L3 L5 L8

CUTTERS L3 L5 L8



L5



L3



L5



L8

LAMA TAGLIENTE / CUTTING BLADE



passato di pomodoro
tomato sauce

pane grattugiato
breadcrumbs

mozzarella pizza
mozzarella grating

passato verdure
vegetables purée

LAMA SEGHETTATA / SAW - TOOTHED BLADE



carne per ragù
meat mincing

frutta secca
dried fruit-nuts

LAMA FORATA / PUNCHED BLADE



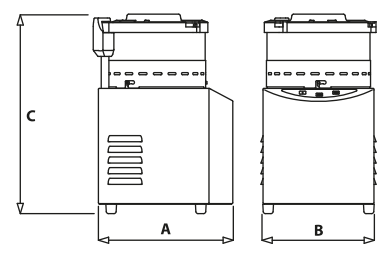
maionese
mayonnaise

cioccolato
chocolate

impasti teneri per dolci
soft mixtures

- Apparecchio per uso professionale molto potente
- Indispensabile in tutte le cucine
- Corpo macchina realizzato in acciaio inox 304
- Vasca estraibile
- Motore asincrono ventilato
- Freno motore
- Termica di protezione
- Micro al coperchio
- Comandi digitali a 24 volt
- Coltelli in acciaio inox
- Coperchio in plastica trasparente
- Norme CE
- Fabbricato in Italia

- Professional heavy duty equipment
- Absolutely necessary tool for any kitchens
- Casing entirely made from AISI 304 s/steel
- Removable tank
- Asynchronous ventilated motor
- Motor brake
- Thermal overload protection included
- Safety micro switch on the lid
- 24 volt digital controls
- S/steel blades
- Transparent lid
- CE approved
- Proudly Made in Italy



	A	B	C	Alimentazione Power supply	Potenza mono/tri fase Single/three phase power	Giri motore Motor revolutions	Volume vasca Tank diameter	Dimensioni vasca Tank dimensions	Peso netto Net weight	Dimensioni imballo Packing dimensions
	mm	mm	mm	Volt/Hz	Kwatt/Hp	g/m	lt	mm	kg	mm
L3	230	200	410	230/50 - 230-400/50	0,55 (0,75)	1400	3	ø180x105	13,5	350x320x500
L5	310	270	470	230/50 - 230-400/50	1,10 (1,50)	1400	5	ø240x120	22	390x370x600
L8	310	270	540	230/50 - 230-400/50	1,10 (1,50)	1400	8	ø240x180	22	390x370x600
L5 2V	310	270	470	230-400/50	0,67 (1,10)/0,90 (1,50)	700/1400 - 1400/2800	5	ø240x120	22	390x370x600
L8 2V	310	270	540	230-400/50	0,67 (1,10)/0,90 (1,50)	700/1400 - 1400/2800	8	ø240x180	22	390x370x600