K45/55/70

Food processors

High powered, built to last. The ideal machines for the professional chef. Chop, mince, grind and blend any preparation your recipe requires.



- ► 4,5, 5,5, and 7 It capacities are a complement to any size kitchen
- ► A unique **scraper** allows you to prepare everything from meats to creams
- ► Easily **upgrade** to a combined machine with a special kit (variable speed models)
- ► The unique design of bowl and rotor blades guarantees perfect results when mixing both large or small quantities
- Special pulse function for coarse chopping of large pieces
- Rotor can be placed in a special holder for storage (included)
- Maximum hygiene thanks to the ergonomic design with rounded edges







Transparent lid

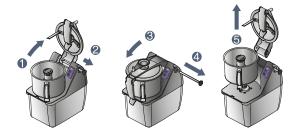
Variable speed control

- Stainless steel bowl with high chimney to increase the real liquid capacity, with round corners and ergonomic handle
- ► Dedicated rotors with smooth or microtoothed blades as well as specific for emulsions
- ► Ergonomic handle for easy placement of the bowl and self-locking mechanism for maximum stability
- Asynchronous motor for silent operation and longer life

- ➤ Transparent lid permits the operator to check the preparation during operation and to add ingredients without opening the lid
- ► Hinged cover, when lifted, remains open to permit a fast, easy and practical check of the preparation
- Waterproof and user friendly touch button control panel with pulse function for more precision
- Maximum speed up to 3700 rpm (variable speed models)



Bowl with high chimney (to increase the real liquid capacity)



► The lid and scraper can easily removed and disassembled without tools

► All parts in contact with food are 100% dishwasher safe



 Operator safety guaranteed. A magnetic control system stops the machine immediately if the cover is opened

K45 - 4,5 It capacity

Speed	Phases	Power	RPM
1 speed	1 ph	750 W	1500
2 speeds	3 ph	900 W	1500-3000
Variable	1 ph	1000 W	300 to 3700

External dimensions (wxdxh): 256x415x470mm

K55 - 5,5 It capacity

Speed	Phases	Power	RPM
2 speeds	3 ph	1000 W	1500-3000
Variable	1 ph	1300 W	300 to 3700

External dimensions (wxdxh): 256x415x470mm

K70 - 7 It capacity

Speed	Phases	Power	RPM
2 speeds	3 ph	1200 W	1500-3000
Variable	1 ph	1500 W	300 to 3700

External dimensions (wxdxh): 256x422x510mm

K120S/180S

Food processors

11,5 and 17,5 It capacities are a complement to any size catering facility. Mix and mince quickly and easily to preserve texture and flavour.





- ► For the preparation of sauces, mixing and fine and super fine chopping
- ► Process in a matter of seconds without risk of heating or altering the products
- ▶ Large bowl capacities (e.g. mayonnaise):
 - 11,5 lt (K/KE120S) process up to 6 kg $\,$
 - 17,5 lt (K/KE180S) process up to 8 kg

- ➤ **Stability guaranteed** during operations thanks to central position of stainless steel bowl
- Asynchronous motor for silent operation and longer life
- ▶ Stainless steel mobile stand available as an option
- Unique scraper to prepare everything from meats to creams









Touch button control panel

- ► Microtoothed blade rotor, scraper and bowl design ensure **consistent mixing**
- Thick-walled stainless steel bowl with two handles for easier movement
- ► Smooth or serrated stainless steel blade rotor (special serrated rotor for meat processing) upon request
- ► Models with 2 speeds (1500-3000 rpm) or variable speed (300-3500 rpm)



Bowl scraper



Double safety locking system

- Double safety locking system avoids the risk of spillage and splashing when lid is opened while rotor is coming to a stop
- ► Safety guaranteed by magnetic microswitch which stops the machine if lid or bowl are not correctly positioned
- ▶ 3 devices to **ensure operator safety**:
 - 1 hinge sensor when handle is lifted
 - 1 bowl presence sensor
 - 1 cover presence sensor

- Stainless steel bowl with transparent lid permits the operator to check the preparation during use
- No need to stop the machine during operation. Ingredients may be added through the opening in the lid
- Waterproof and user friendly touch button control panel
- ▶ Pulse function for coarse chopping of large pieces (on 2 speed models)



Stainless steel bowl



Microtoothed emulsifier blade rotor

- Transparent lid, bowl and rotor can be easily removed without tools
- All parts in contact with food are
 100% dishwasher safe



K120S/KE120S - 11,5 It capacity

Model	Speed	Phases	Power	RPM
K120S	2 speeds	3 ph	2200 W	1500-3000
KE120S	Variable	1 ph	2200 W	300-3500

External dimensions (wxdxh): 416x680x517mm

K180S/KE180S - 17,5 It capacity

Model	Speed	Phases	Power	RPM
K180S	2 speeds	3 ph	3600 W	1500-3000
KE180S	Variable	3 ph	3000 W	300-3000

External dimensions (wxdxh): 416x680x603mm