

TECHNICAL DATA SHEET



State of the art VCM (Vertical Cutter Mixer) to cut, chop and mix every kind of organic product into desired consistency.

Applicable in

Canteens
Patisseries
Sandwich shops
Laboratories

Cafes
Food factories
Restaurants
Pizzerias

Hospital kitchens
Military kitchens
School kitchens
Catering companies

Used for

Cutting
Mixing
Homogenizing
Kneading

Grinding
Liquefying
Chopping
Emulsifying

Puree
Pate
Soups
Mayonnaise

Minced meat
Marmalade
Pesto sauce
Hummus

Technical Specs

Model	Power	Speed	Bowl	Weight	Capacity ²	Rating
L45IV	7.5 kW	600-3000 rpm	45 Lit	159 kg.	15 kg.	400V N~ ³
L65IV	11.0 kW	600-3000 rpm	65 Lit	165 kg.	22 kg.	400V N~ ³

² Classic hummus (chickpeas + ingredients) per Batch (dependant on the recipe)

³ Suitable for 50/60 Hz electricity

PRODUCT INFO

Capacity:
45 / 65 Liters

Name:
Vertical Cutter Mixer

Code:
L45IV
L65IV

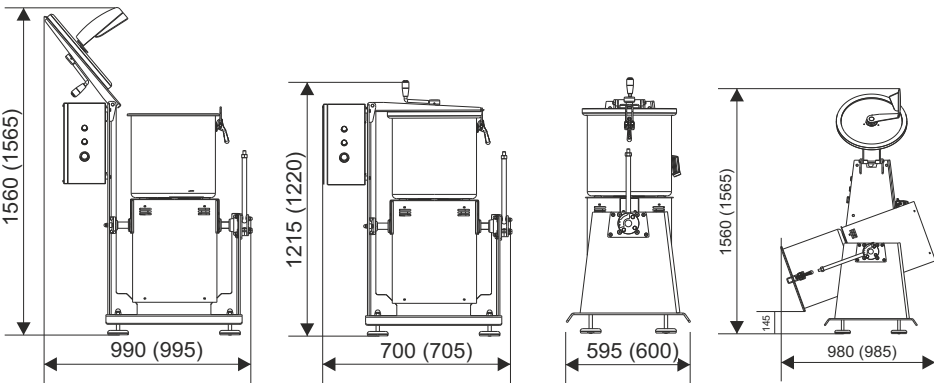
Category:
Standing Cutters

Certification:
CE / UL

Hummus MASTER[®]
inverter



Dimensions: L45IV dim. (L65IV dim.)



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Commercial Food Processing Machines *since 1981*

Note: Technical specifications are subject to change without notice.
Every effort has been made to ensure the accuracy of the information provided.

Contact and product details:
www.yazicilar.com