

TECHNICAL DATA SHEET



State of the art CUTTER / MIXER to cut, chop and mix every kind of organic product into desired consistency. Optional **vacuum operation** available (L120IV-C). Optional **motorised scraper** for efficient operation.

Applicable in

Hummus production
Nut paste production
Mezze factories
Sauce production

Ready-to-eat meal production
Protein bar production
Pesto , toum , mayonnaise production
Catering companies

Used for

Cutting
Mixing
Homogenizing
Kneading

Grinding
Liquefying
Chopping
Emulsifying

Puree Pate
Soups
Mayonnaise

Minced meat
Marmalade
Pesto sauce
Hummus

Technical Specs

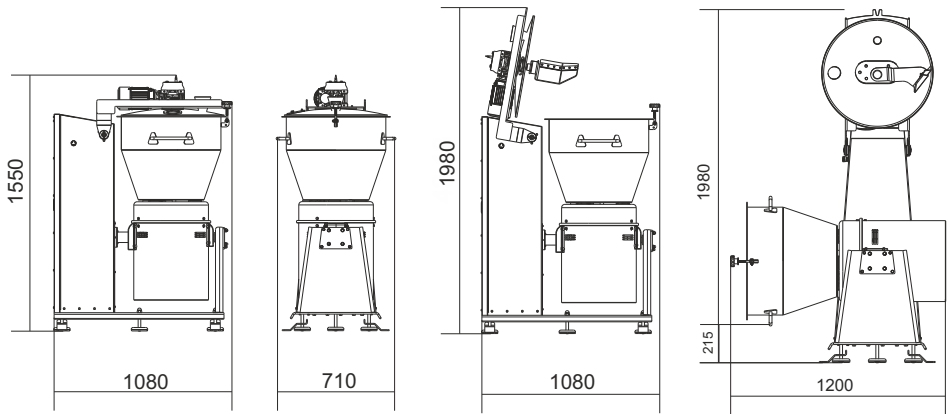
Model	Power	Speed	Bowl	Weight	Capacity ²	Rating
L120IV	15 kW	600-2800 rpm	120 Lit	360 kg.	50.0 kg.	400V N~ ³

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

³ Suitable for 50/60 Hz electricity



Dimensions [mm.]



PRODUCT INFO

Capacity:
120 Liters

Name:
Industrial Cutter Mixer

Code:
L120IV
L120IV-C

Category:
Industrial Cutters

Certification:
CE

Hummus MASTER[®]
inverter

KITPRO | YAZICILAR

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