

CUTTER

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modello **COMPACT • IDEAL • PROFESSIONAL**





lama standard affilata per tritare
standard sharp mincing blade
lame standard affilée pour hacher



lama dentata per tritare
toothed blade for mincing
lame dentée pour hacher



lama forata per montare e impastare
pierced blade for whipping and kneading
lame percée pour fouetter et pétrir



- Passato di pomodoro: 60 sec.
- Tomato purée: 60 sec.
- Purée de tomates: 60 sec.

- Maionese: 130 sec.
- Mayonnaise: 130 sec.
- Mayonnaise : 130 sek.

- Prezemolo, aglio, cipolla, peperoncino tritato: 15 sec.
- Chopped parsley, garlic, onion, chilly pepper: 15 sec.
- Persil, ail, oignon, piment broyé: 15 sec.

- Pane grattugiato: 60 sec.
- Breadcrumbs: 60 sec.
- Chapelure: 60 sec.

- Cioccolato: 60 sec.
- Chocolate: 60 sec.
- Chocolat: 60 sec.



Progettati e realizzati nel rispetto delle normative europee in regola per la certificazione CE, da anni sono di grande aiuto nelle cucine professionali.

Pratici, infatti sono in grado di: tritare, sminuzzare, tagliare, omogeneizzare, impastare ecc., una svariata quantità di prodotti riducendo notevolmente i tempi delle lavorazioni in cucina.

Sicuri perché dispongono di: comandi a bassa tensione 24 volt, freno motore, microinterruttore di sicurezza sul coperchio.

Igienici, perché realizzati interamente in acciaio inox e plastica per alimenti.



COMPACT L 3



Designed and manufactured in observance of the European regulations for the CE certificate, they are very helpful in the professional kitchens since a long time.

Practical, in fact they are able to: mince, crumble, cut, homogenize, knead, and so on, a lot of different products, reducing considerably the working time in the kitchen.

Safe, because they are equipped with: 24-Volt low-tension controls, motor-brake, safety micro-switch on the lid.

Hygienic, because they are entirely made of stainless steel and plastic for food.



IDEAL L 5



Projet s et r alis s tout en suivant les normes europ ennes, en r gle avec la certification CE, depuis plusieurs ann es ils sont tr s utiles dans les cuisines professionnelles.

Pratiques: en fait, ils peuvent: hacher, émietter, couper, homogénéiser, pétrir, etc, une très grande variété des produits, en réduisant remarquablement les temps de travail dans la cuisine.

Sûrs: parce qu'ils sont équipés de: commandes à basse tension 24 Volt, frein-moteur, micro-interrupteur de sûreté sur le couvercle.

Hygiéniques: parce qu'ils sont réalisés entièrement en acier Inox et plastique pour aliments.



PROFESSIONAL L 8




- Frutta secca tritata: 20 sec.
- Chopped dried fruit: 20 sec.
- Fruits secs broyés: 20 sec.

- Mozzarella per pizza: 10 sec.
- Mozzarella for pizza: 10 sec.
- Mozzarella pour pizza: 10 sec.

- Carne per ragù tritata: 10 sec.
- Minced meat: 10 sec.
- Viande hachée: 10 sec.

- Impasti teneri per dolci: 60 sec.
- Soft dough/paste for cakes: 60 sec.
- Pâte tendre pour pâtisserie: 60 sec.

- Passato di verdure: 5 sec.
- Vegetables purée: 5 sec.
- Potage de légumes: 5 sec.

DATI TECNICI TECHNICAL DATA • DONNEES TECHNIQUES						
MODELLO		COMPACT L 3	IDEAL L 5	PROFESSIONAL L 8		
<ul style="list-style-type: none"> ¥ Potenza installata monofase 230 V 50 Hz ¥ Single-phase installed power ¥ Puissance installée monophasée 		0,55 kW 3,5 A	1,1 kW 6,7 A	1,1 kW 6,7 A		
<ul style="list-style-type: none"> ¥ Potenza installata trifase 400 V 50 Hz ¥ Three-phase installed power ¥ Puissance installée triphasée 		0,55 kW 1,7 A	1,1 kW 4,3 A	1,1 kW 4,3 A		
<ul style="list-style-type: none"> ¥ Potenza installata 2 velocit trifase TR 400V 50Hz ¥ 2 speeds three-phase 400V 50 Hz installed power ¥ Puissance installée 2 vitesses triphasée 400V 50 Hz 		-	700 / 1400 RPM 1400 / 2800 RPM 1,1 / 0,7 kW	700 / 1400 RPM 1400 / 2800 RPM 1,1 / 0,7 kW		
<ul style="list-style-type: none"> • Misure esterne • Outside dimensions • Mésures extérieures 		mm	A 240 B 270 C 420	A 280 B 330 C 490	A 280 B 330 C 550	
<ul style="list-style-type: none"> ¥ Peso • Weight • Poids 		Kg	13,5	20	21	
<ul style="list-style-type: none"> ¥ Livello medio rumorosità • Average noise level • Durchschnittl. Geräuschlevel 		dB A	< 70	< 70	< 70	
<ul style="list-style-type: none"> ¥ Giri motore al minuto • Motor revolutions per minute • Tours du moteur à la minute 			1400	1400	1400	
<ul style="list-style-type: none"> • Dimensioni vasca • Bowl dimensions • Dimensions cuve 		mm	Ø 180 105 h	Ø 240 120 h	Ø 240 180 h	