FOOD-PROCESSOR - EMULSIFIER KE-4V

Compact bowl cutter & emulsifier. Adjustable speed with “brushless” technology.



Sales Description

Compact ULTRA line. Variable speed motor block + 4,4 l cutter bowl.

Equipped with “brushless” technology: powerful and efficient motors.

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- ✓ They generate less noise: improved workplace environment.

Efficiency and performance.

- ✓ Possibility of programming by time and pulse button.
- ✓ 4.4 lt-bowl equipped with lateral stirrer and high shaft for larger production capacity.
- ✓ Transparent polycarbonate lid equipped with hole to add ingredients in use.
- ✓ Lid complete with gasket to avoid product overflowing.
- ✓ Homogeneous and fine mixing result thanks to the lateral stirrers and inverted blade.
- ✓ The lateral stirrers avoid product overheating.
- ✓ Very uniform finish due to the movement generated the special position of the cutting edges.
- ✓ Depending on usage, optional smooth or perforated blades available.
- ✓ Built-in programs and option to customize programs for recipe standardization.
- ✓ Optional vegetable slicer attachment available.

Built to last

- ✓ Sturdy construction in food-grade best quality materials.

Maximum comfort for the user

- ✓ Cutter bowl equipped with ergonomic handle.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.
- ✓ Control panel equipped with timer to standardise processes.
- ✓ Recessed cord relief allowing flush against wall operation

Maintenance, safety, hygiene

- ✓ Safety microswitches in the position of the bowl and the lid.
- ✓ Complete error warning system.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

Includes

- ✓ Variable speed motor block.
- ✓ Cutter bowl with toothed blades.

Optional

- ❑ Hub with smooth blades.
- ❑ Hub with perforated blades.
- ❑ Vegetable slicer attachment.

Accessories

- ❑ Cutter bowl (Compact line)
- ❑ Hubs with blades (Compact)

Specifications

Bowl capacity: 4.4 l
Max. product capacity: 2.5 Kg
Maximum capacity (liquid): 2.4 l
Bowl dimensions: Ø193 mm x 161 mm
Total loading: 1100 W
Speed, min-max: 300 rpm - 3000 rpm

External dimensions (WxDxH)

- ✓ Width: 252 mm
- ✓ Depth: 309 mm
- ✓ Height: 434 mm

Net weight: 11.9 Kg

Crated dimensions
285 x 385 x 695 mm
Volume Packed: 0.08 m³
Gross weight: 16.1 Kg

Available Models

1051000	Cutter-Emulsifier KE-4V 230/50-60/1
1051004	Cutter-Emulsifier KE-4V 230/50-60/1 UK
1051008	Cutter-Emulsifier KE-4V 120/50-60/1

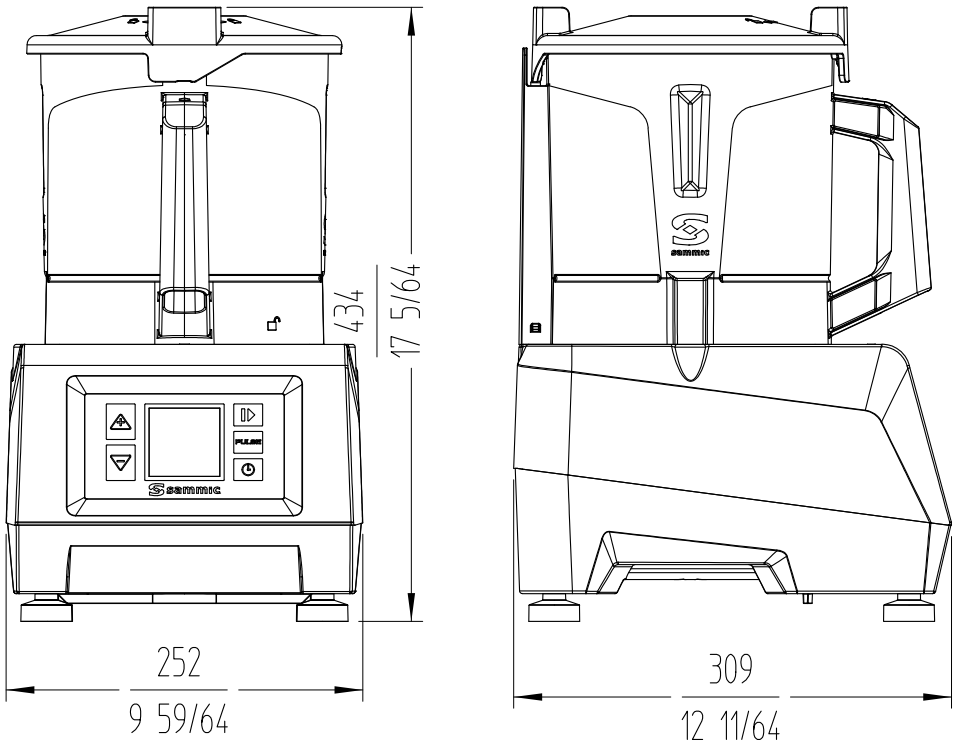
** Ask for special versions availability*

product sheet updated 25/10/2022

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DYNAMIC PREPARATION
CUTTER-MIXERS & EMULSIFIERS



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Project	Date
Item	Qty
Approved	

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