

Куттеры К-41, К-52, К-82

Технические характеристики

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Россия +7(495)268-04-70

Казахстан +(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: sir@nt-rt.ru || сайт: <https://sammic.nt-rt.ru/>

FOOD-PROCESSOR K-41

Bowl capacity: 4.4 l. 1 speed.



INCLUDES

- ✓ 1-speed motor block. blades.
- ✓ Cutter bowl with toothed
- ✓ Built-in lateral stirrers.

OPTIONAL

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

ACCESSORIES

- ☐ Cutter bowl
- ☐ Vegetable preparation attachment for K-41 / KE-4V
- ☐ Hubs with blades

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: 800 W
Speed, min-max: 1500 rpm

External dimensions (W x D x H)

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

Net weight: 14.2 kg

Crated dimensions
285 x 385 x 695 mm
Volume Packed: 0.08 m³
Gross weight: 18.4 kg

AVAILABLE MODELS

1050980 Cutter K-41 230/50/1

1050986 Cutter K-41 220/60/1

1050992 Cutter K-41 120/60/1

* Ask for special versions availability

SALES DESCRIPTION

Compact ACTIVE line. 1-speed motor block + 4.4 l cutter bowl with lateral stirrers and toothed blades.

Efficiency and performance.

- ✓ 4.4 lt-bowl equipped with lateral stirrer and high shaft for larger production capacity.
- ✓ Transparent 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 invert-blade technology.
- ✓ 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.
- ✓ Optional vegetable slicer attachment available.

Built to last

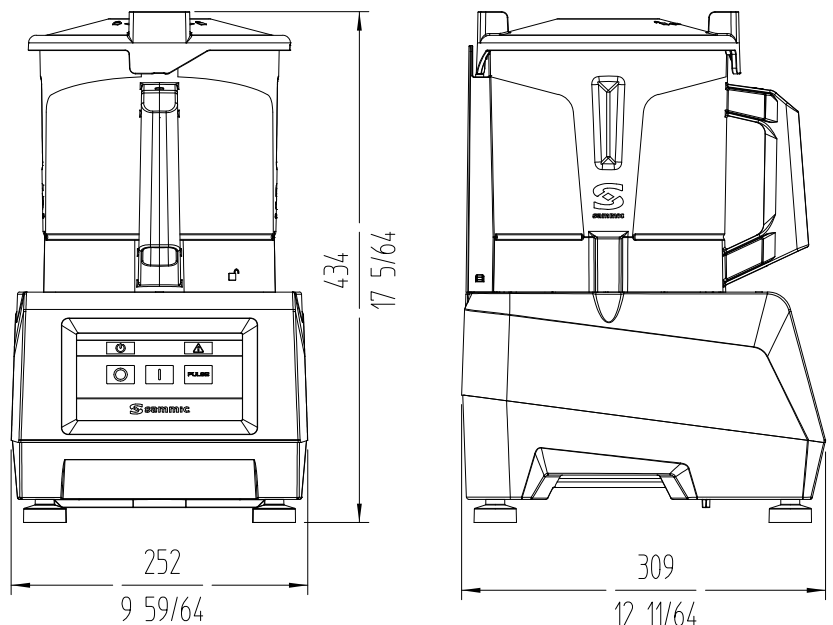
- ✓ Sturdy construction in food-grade best quality materials.
- ✓ High power asynchronous motor.

Maximum comfort for the user

- ✓ Cutter bowl equipped with ergonomic handle.
- ✓ The electronic command panel is very intuitive.
- ✓ 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.



FOOD-PROCESSOR K-52

Bowl capacity: 5.5 l. 2-speed.



ACCESSORIES

- ☐ Blades for CK / K / KE
- ☐ "Cut&mix" scrapers CK / K / KE

SPECIFICATIONS

Electrical connection: [v:cable_manguera]

Bowl capacity: 5.5 l

Bowl dimensions: Ø240 mm x 150 mm

Total loading: 900 - 1500 W

Speed, min-max: 1500 rpm / 3000 rpm

External dimensions (W x D x H)

✓ Width: 286 mm

✓ Depth: 387 mm

✓ Height: 439 mm

Net weight: 21.6 kg

Crated dimensions

440 x 355 x 570 mm

Volume Packed: 0.09 m³

Gross weight: 24.5 kg

SALES DESCRIPTION

ACTIVE Heavy Duty line. 2-speed motor block + 5.5 l cutter bowl with toothed blades.

AVAILABLE MODELS

1050832 Cutter K-52 400/50/3

* Ask for special versions availability

Efficiency and performance

- ✓ Professional performance: large capacity.
- ✓ 2-speed.
- ✓ Top orifice in lid, to add liquids while the machine is in operation.
- ✓ "Cut&mix" mixer optional.

Built to last

- ✓ Robust construction of stainless steel and food-grade materials of the highest quality: stainless steel motor block with aluminium lid.
- ✓ Stainless steel hopper with highly-resistant lid.

Maximum comfort for the user

- ✓ Waterproof control panel that is very intuitive to use.

Maintenance, safety, hygiene

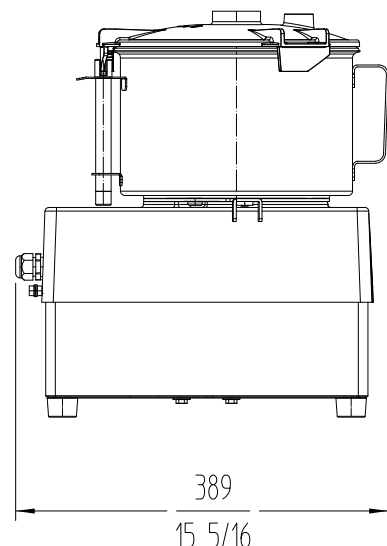
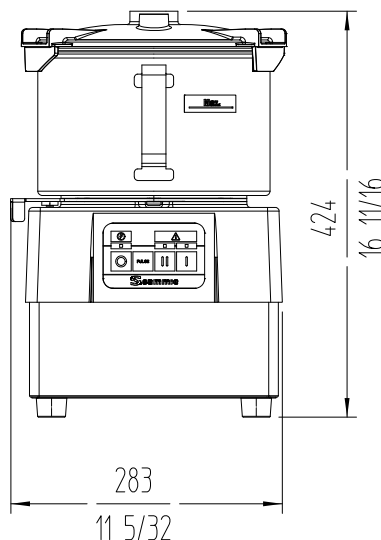
- ✓ Safety microswitches on the hopper and lid position.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ Set of serrated blades.

OPTIONAL

- ☐ "Cut&mix" scraper.
- ☐ Perforated blades.
- ☐ Smooth blades.



FOOD-PROCESSOR K-82

Bowl capacity: 8 l. 2-speed.



ACCESSORIES

- ☐ Blades for CK / K / KE
- ☐ "Cut&mix" scrapers CK / K / KE

SPECIFICATIONS

Electrical connection: [v:cable_manguera]

Bowl capacity: 8 l

Bowl dimensions: Ø240 mm x 199 mm

Total loading: 900 - 1500 W

Speed, min-max: 1500 rpm / 3000 rpm

External dimensions (W x D x H)

✓ Width: 286 mm

✓ Depth: 387 mm

✓ Height: 473 mm

Net weight: 22.6 kg

Crated dimensions

440 x 355 x 570 mm

Volume Packed: 0.09 m³

Gross weight: 25.6 kg

SALES DESCRIPTION

ACTIVE Heavy Duty line. 2-speed motor block + 8 l cutter bowl with toothed blades.

Efficiency and performance

- ✓ Professional performance: large capacity.
- ✓ 2-speed.
- ✓ Top orifice in lid, to add liquids while the machine is in operation.
- ✓ "Cut&mix" mixer optional.

Built to last

- ✓ Robust construction of stainless steel and food-grade materials of the highest quality: stainless steel motor block with aluminium lid.
- ✓ Stainless steel bowl with highly-resistant lid.

Maximum comfort for the user

- ✓ Waterproof control panel that is very intuitive to use.

Maintenance, safety, hygiene

- ✓ Safety microswitches on the hopper and lid position.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ Set of serrated blades.

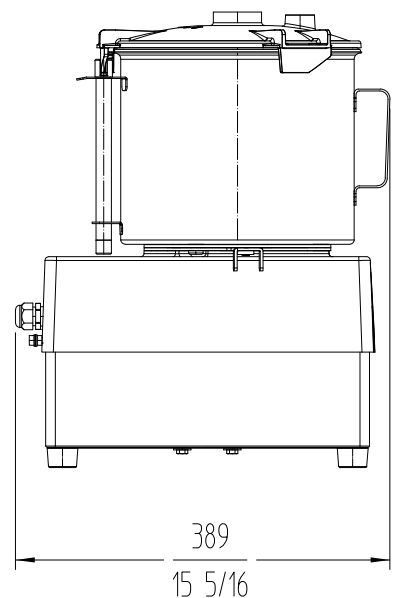
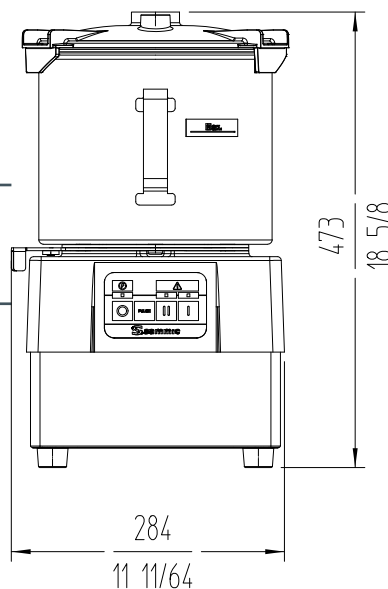
OPTIONAL

- ☐ "Cut&mix" scraper.
- ☐ Perforated blades.
- ☐ Smooth blades.

AVAILABLE MODELS

1050850 Cutter K-82 400/50/3

* Ask for special versions availability





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