

Куттеры КЕ-4V, КЕ-5V, КЕ-8V

Технические характеристики

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FOOD-PROCESSOR - EMULSIFIER KE-4V

Bowl capacity: 4.4 l. Adjustable speed with “brushless” technology.



SALES DESCRIPTION

- ✓ Compact ULTRA line. Variable speed motor block + 4.4 l cutter bowl with lateral stirrers and toothed blades.
- ✓ Ideal for emulsions and texturizations.
- ✓ Brushless technology: maximum efficiency.

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 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 parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).
- ✓ 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.
- ☐ 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: 1100 W
Speed, min-max: 300 rpm - 3000 rpm

External dimensions (W x D x H)

- ✓ 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

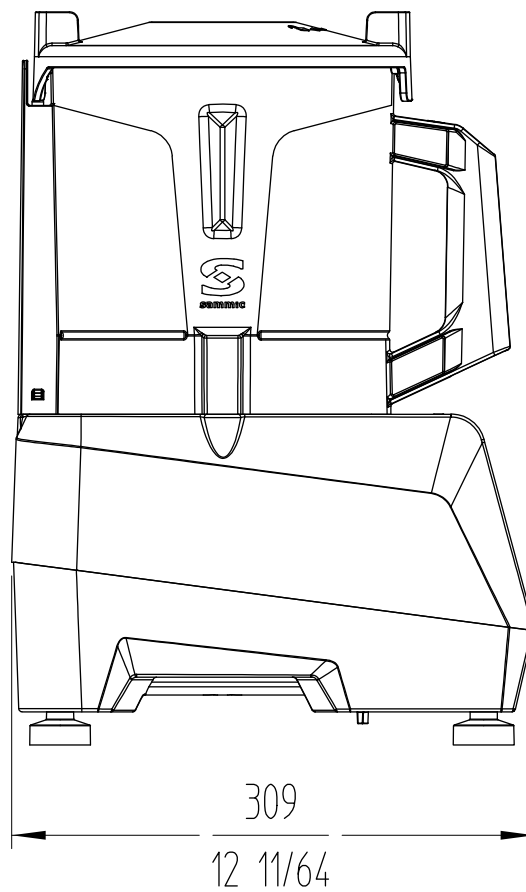
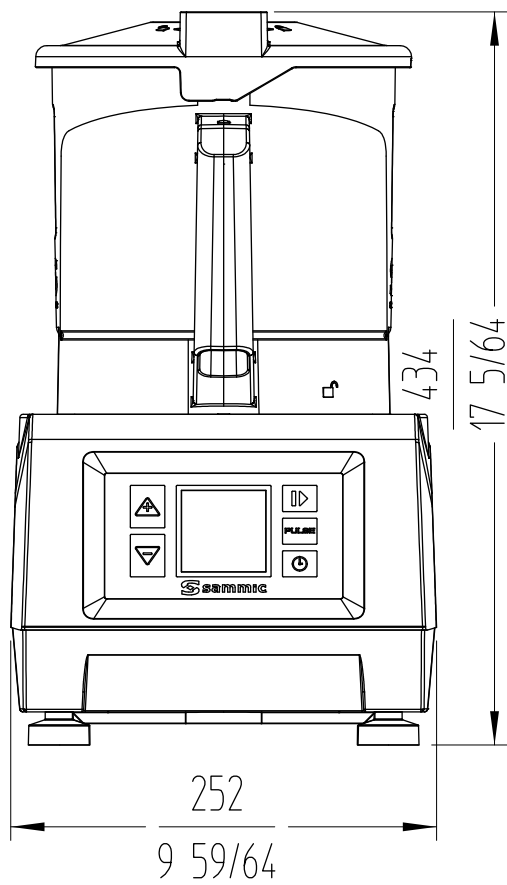
AVAILABLE MODELS

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



FOOD-PROCESSOR - EMULSIFIER KE-5V

Bowl capacity: 5.5 l. Adjustable speed with “brushless” technology.



the highest quality: stainless steel motor block with aluminium lid.

- ✓ Stainless steel hopper with highly-resistant lid.

Maximum comfort for the user

- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

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.
- ✓ “Cut&mix” scraper.

OPTIONAL

- ☐ Smooth blades.
- ☐ Perforated blades.

ACCESSORIES

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

SALES DESCRIPTION

- ✓ ULTRA Heavy Duty line. Adjustable speed motor block + 5.5 l cutter bowl with toothed blades and “cut&mix” scraper.
- ✓ To cut, grind, texturize, mix and knead any food in seconds.
- ✓ Ideal for emulsions and texturizations.
- ✓ Brushless technology: maximum efficiency.

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

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive “Force control system”: guarantee of a uniform and high quality result.
- ✓ 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.
- ✓ Reverse function, ideal for mixing products instead of cutting.
- ✓ 5.5 litre stainless steel hopper.
- ✓ Transparent lid with built-in “cut&mix” mixer.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.
- ✓ Built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).
- ✓ Option to customize programs for recipe standardization.

Built to last

- ✓ Robust construction of stainless steel and food-grade materials of

SPECIFICATIONS

Bowl capacity: 5.5 l
Bowl dimensions: Ø240 mm x 150 mm
Total loading: 1500 W
Speed, min-max: 300 rpm - 3000 rpm

External dimensions (W x D x H)

- ✓ Width: 286 mm
- ✓ Depth: 387 mm
- ✓ Height: 487 mm

Net weight: 18 kg

Crated dimensions
440 x 355 x 570 mm
Volume Packed: 0.09 m³
Gross weight: 23.5 kg

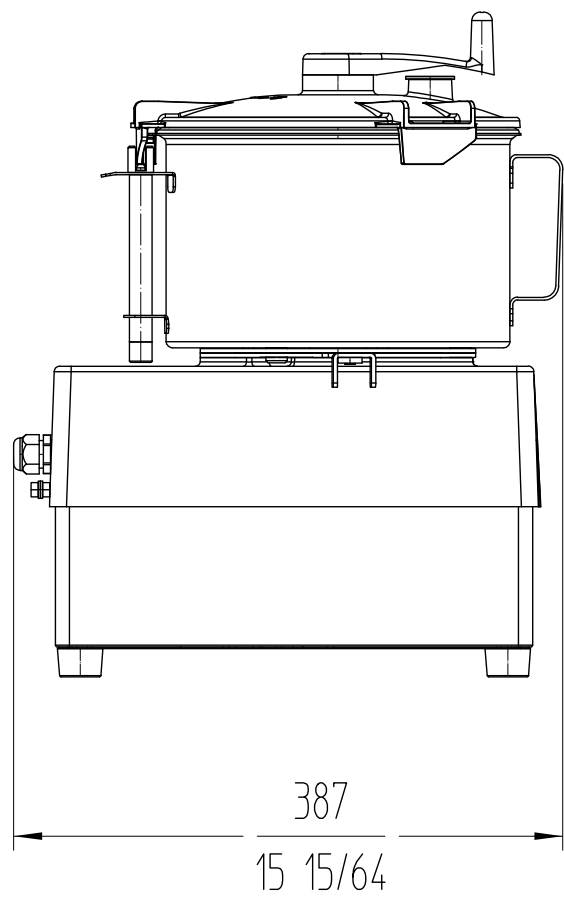
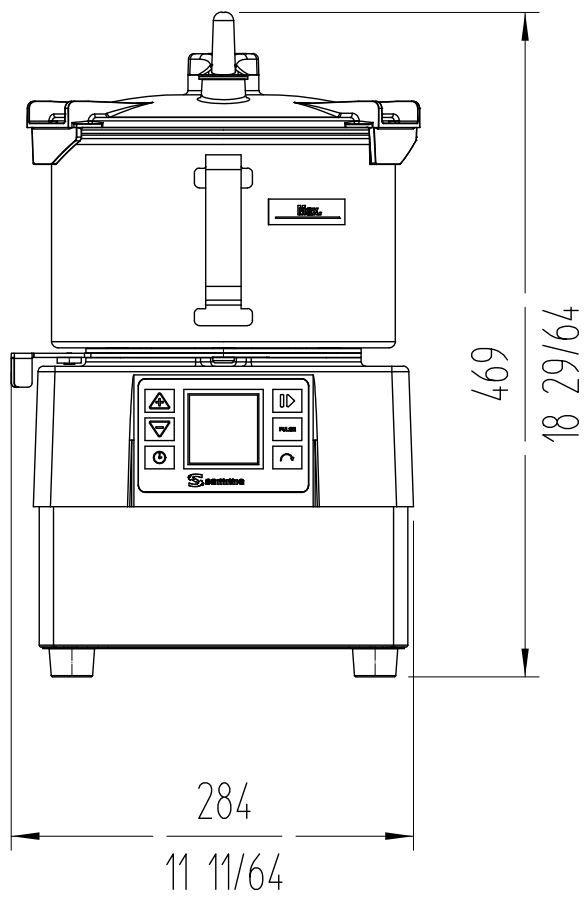
AVAILABLE MODELS

1050834 Cutter-emulsifier KE-5V 230/50-60/1

1050836 Cutter-emulsifier KE-5V 120/50-60/1

1050842 Cutter-emulsifier KE-5V 230/50-60/1 K

* Ask for special versions availability



FOOD-PROCESSOR - EMULSIFIER KE-8V

Bowl capacity: 8 l. Adjustable speed with “brushless” technology.



SALES DESCRIPTION

- ✓ ULTRA Heavy Duty line. Adjustable speed motor block + 8 l cutter bowl with toothed blades and “cut&mix” scraper.
- ✓ To cut, grind, texturize, mix and knead any food in seconds.
- ✓ Ideal for emulsions and texturizations.
- ✓ Brushless technology: maximum efficiency.

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

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive “Force control system”: guarantee of a uniform and high quality result.
- ✓ 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.
- ✓ Reverse function, ideal for mixing products instead of cutting.
- ✓ 8 litre stainless steel hopper.
- ✓ Transparent lid with built-in “cut&mix” mixer.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.
- ✓ Built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).
- ✓ Option to customize programs for recipe standardization.

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

- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

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.
- ✓ “Cut&mix” scraper.

OPTIONAL

- ☐ Smooth blades.
- ☐ Perforated blades.

ACCESSORIES

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

SPECIFICATIONS

Bowl capacity: 8 l
Bowl dimensions: Ø240 mm x 199 mm
Total loading: 1500 W
Speed, min-max: 300 rpm - 3000 rpm

External dimensions (W x D x H)

- ✓ Width: 286 mm
- ✓ Depth: 387 mm
- ✓ Height: 517 mm

Net weight: 18.9 kg

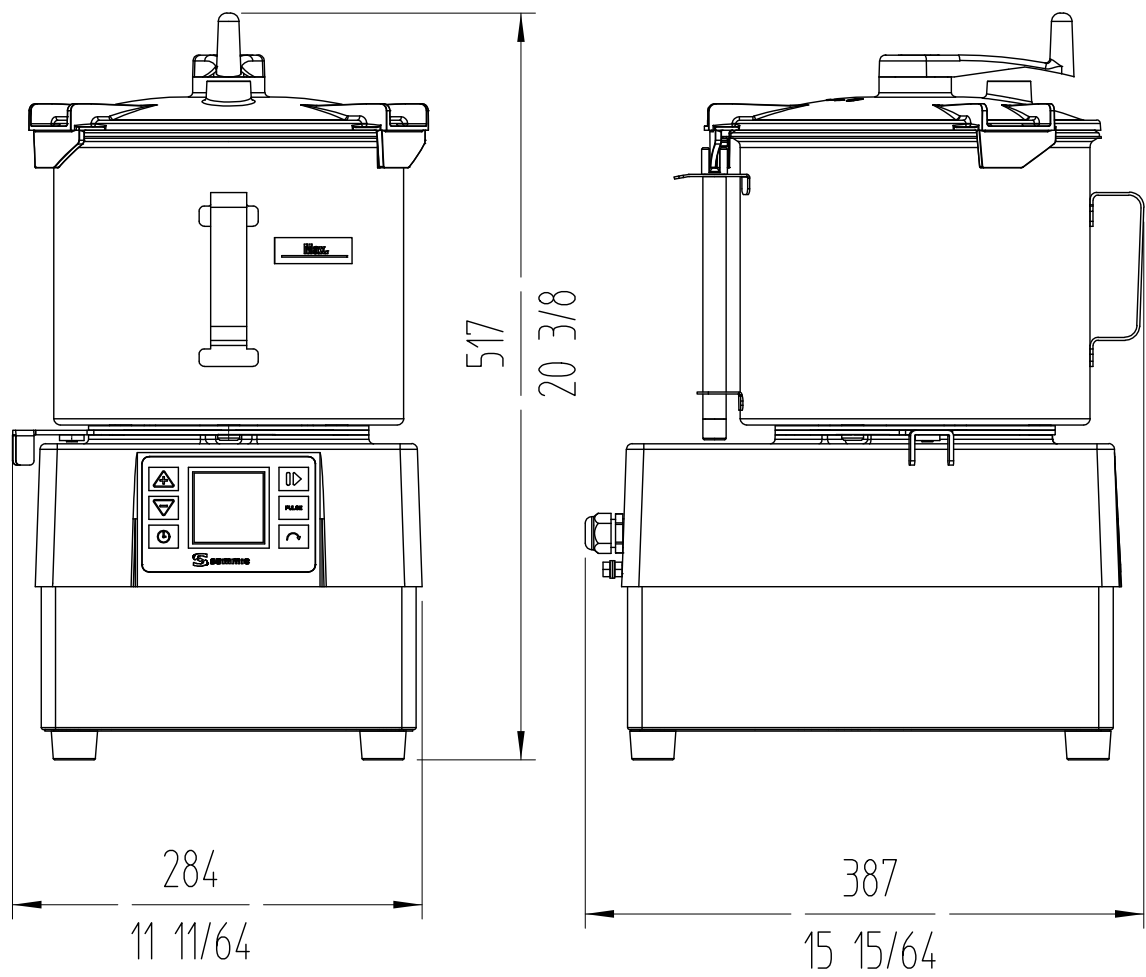
Crated dimensions
440 x 355 x 570 mm
Volume Packed: 0.09 m³
Gross weight: 24.6 kg

AVAILABLE MODELS

1050853 Cutter-emulsifier KE-8V 230/50-60/1

1050855 Cutter-emulsifier KE-8V 120/50-60/1

* Ask for special versions availability





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