

Food Processor Cutter Mixer 7 LT - Variable Speed

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Food Processor Cutter Mixer 7 LT - Variable Speed

603715 (K70VVE)

Cutter Mixer 7 LT - Variable
Speed - 200-240V/1/50-60

Short Form Specification

Item No.

2 in 1 machine: table-mounted cutter and emulsifier thanks to the ergonomic and easily dismantlable scraper, in heavy duty composite material, for liquidizing, mixing and mincing in a matter of seconds. Stainless steel 7 liter bowl with high chimney to increase the real capacity of the bowl (use up to 75% of nominal capacity). Unique bowl design for mixing both large or small quantities. Transparent lid to check consistency of food and to eventually add ingredients without having to open the lid. Hinged cover, when lifted, remains open to permit a fast and easy check of preparation. Microtoothed blades in 420 AISI stainless steel. All parts are easily dismantled and dishwasher safe. Multiple safety devices ensure the machine will only operate when the cover is properly closed and all parts are correctly positioned. Flat and waterproof control panel with on/off button, pulse function and variable speed (from 300 to 3700rpm). Possibility to upgrade to a combi machine with an optional kit to add the vegetable slicer attachment.

Main Features

- Table-mounted robust cutter and emulsifier allows fast liquidizing, mixing, chopping, mincing, and pastry-making.
- Emulsifier function (scraper) included as standard.
- Base fixed cover for a better handling.
- Lid with opening to add ingredients in mid-cycle.
- All parts in contact with food are removable without the use of tools, completely dismantlable and dishwasher safe.
- Flat and waterproof control panel with on/off button and pulse function.
- Microswitch and safety devices on handle, lid and bowl.
- Pulse function for precise cut and/or to fragment big pieces before starting the mixing process.
- Kit to convert food processor into vegetable slicer available as accessory.

Construction

- Productivity suitable for 50-150 meals per service
- Working capacity from 150 g to 3,5 kg.
- Stainless steel 7 liter bowl has a high chimney to ensure high productivity also when processing liquids (75% of the real capacity).
- Microtoothed blades in 420 AISI stainless steel and ergonomic scraper in composite material to add resistance and ensure consistent mixing.
- Variable speed from 300 to 3700 rpm.
- Transparent cover incorporates a magnetic contact safety system.

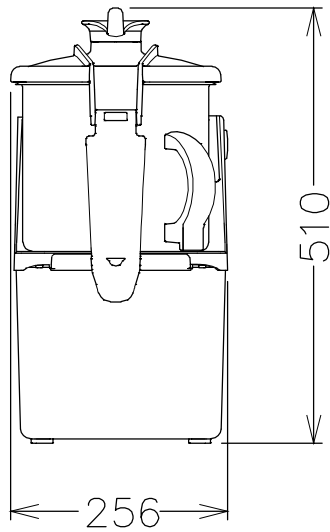
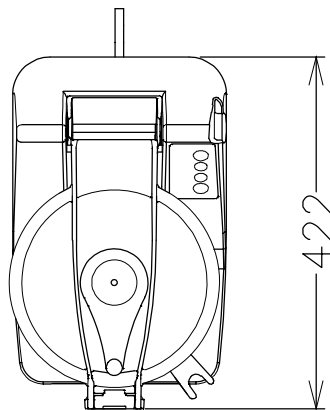
Included Accessories

- 1 of Microtoothed blade rotor for 7 lt cutter mixer PNC 653584
- 1 of Lid and bowl scraper for 7 lt cutter mixer PNC 653592
- 1 of Stainless steel bowl for 7 lt cutter mixer PNC 653593

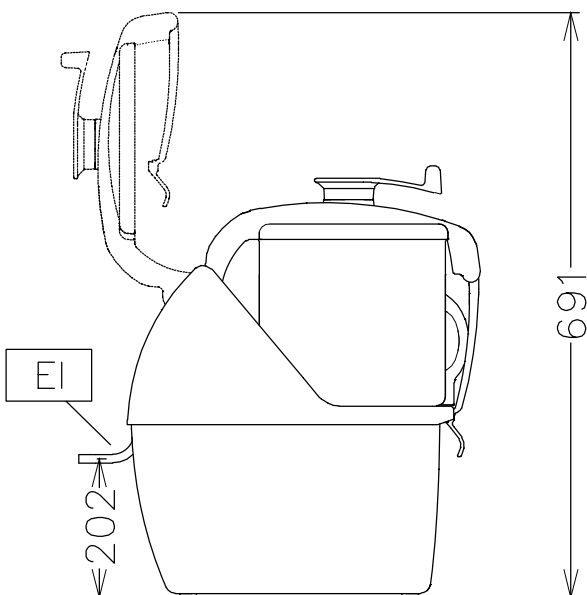
Optional Accessories

- Smooth blade rotor for 7 lt cutter mixer PNC 653583
- Microtoothed blade rotor for 7 lt cutter mixer PNC 653584
- Lid and bowl scraper for 7 lt cutter mixer PNC 653592
- Stainless steel bowl for 7 lt cutter mixer PNC 653593
- Kit to convert variable speed cutter mixers into vegetable slicer (incl. stainless steel hopper, manual lever, cutting chamber, ejector and adjustable base) PNC 653594
- Smooth blade rotor (emulsifier) for 7 lt cutter mixer PNC 653712

APPROVAL: _____

Front

Top


EI = Electrical connection

Side


Electric

Supply voltage:	
603715(K70VVE)	200...240 V/1N ph/50/60 Hz
Connected load:	1.5 kW
Total Watts:	1.5 kW

Key Information

External dimensions, Height	510 mm
External dimensions, Width	256 mm
External dimensions, Depth	422 mm
External dimensions, Weight	24 kg
Shipping weight:	27 kg

Uses of Food Processor:

- Mincing meats (tartare, sausage meat, patés, stuffing, mousses, etc.)
- Chopping condiments (parsley, garlic, onions, shallots, spices, etc.)
- Preparation of mayonnaise, mashes, flavoured butters, purées, compotes, etc.)
- Liquidising frozen foodstuffs, fish soups with shellfish, etc.
- Preparation of all types of pastry.
- Pastrywork (almond paste, sugared almonds, half and half, etc.)
- Preparation of all types of emulsions and sauces (pesto, guacamole, tapenade, hummus) thanks to the scraper and the specific rotor for emulsions.