

L20IV L20I-Lab

VARIABLE SPEED
inverter

CUTTER
HOMOGENIZER
MIXER
EMULSIFIER

APPLICABLE IN

Canteens	Restaurants
Patisseries	Pizzerias
Sandwich shops	Hospital kitchens
Laboratories	Military kitchens
Cafes	School kitchens
Food factories	Catering companies

USED FOR

Cutting	Puree
Mixing	Pate
Homogenizing	Soups
Kneading	Mayonnaise
Grinding	Minced meat
Liquefying	Marmalade
Chopping	Pesto sauce
Emulsifying	Hummus
	and more.

STANDARD FEATURES

- ◆ Variable speed, 3 phase machine.
- ◆ Steplessly variable speed between 600 to 3000 rpm.
- ◆ Being a member of the Hummusmaster®, it is good for making creamy hummus
- ◆ Cut, mix and homogenize any kind of organic material with ease.
- ◆ The highest liquid capacities in the industry.
- ◆ Direct-drive design for maintenance free, non-stop operation.
- ◆ Vibration free thanks to direct drive design.
- ◆ High power, induction motor.
- ◆ Optional scraper for higher capacity and increased efficiency.



inverter^{inside}

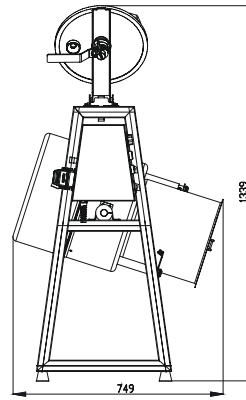
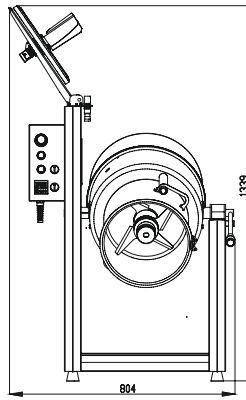
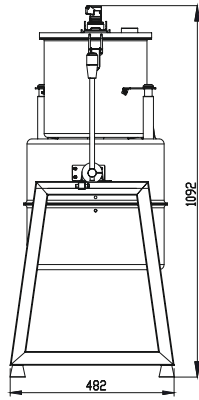
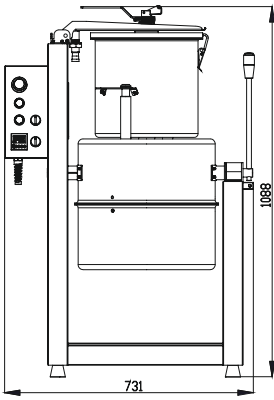
Hummus MASTER

TECHNICAL SPECS

L20IV / L20I-Lab

Model	Motor	Rpm.	Capacity	Electric Standards(US)	Electric Standards(EU)
L20IV	2,2 kW	600-3000 rpm.	20 lt.	Not available	230V 50Hz 1ph
L20I-Lab	5,5 kW	600-3000 rpm.	20 lt.	220V 60Hz 3ph	400V 50Hz 3ph

DIMENSIONS [mm.]



CAPACITY CHART

Task	L20IV	L20I-Lab	Time
Mixing Yoghurt	10 kg./ 22 lbs.	12 kg./ 26 lbs.	3-4 min.
Hummus, Purees, Various Pastes	8 kg./ 17 lbs.	10 kg./ 22 lbs.	3-4 min.
Process Vegetables	8 kg./ 17 lbs.	10 kg./ 22 lbs.	2-3 min.
Sauce Prep.	10 kg./ 22 lbs.	10 kg./ 22 lbs.	4-5 min.
Marmalade Prep.	8 kg./ 17 lbs.	10 kg./ 22 lbs.	4-5 min.
Soup prep.	10 kg./ 22 lbs.	12 kg./ 26 lbs.	2-3 min.
Tomato Paste Prep	10 kg./ 22 lbs.	12 kg./ 26 lbs.	2-3 min.
Chop Onions	6 kg./ 13 lbs.	8 kg./ 17 lbs.	2-3 min.

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