

TECHNICAL DATA SHEET



State of the art VCM (Vertical Cutter Mixer) to cut, chop and mix every kind of organic product into desired consistency.

Applicable in

Canteens
Patisseries
Sandwich shops
Laboratories

Cafes
Food factories
Restaurants
Pizzerias

Hospital kitchens
Military kitchens
School kitchens
Catering companies

Used for

Cutting
Mixing
Homogenizing
Kneading

Grinding
Liquefying
Chopping
Emulsifying

Puree
Pate
Soups
Mayonnaise

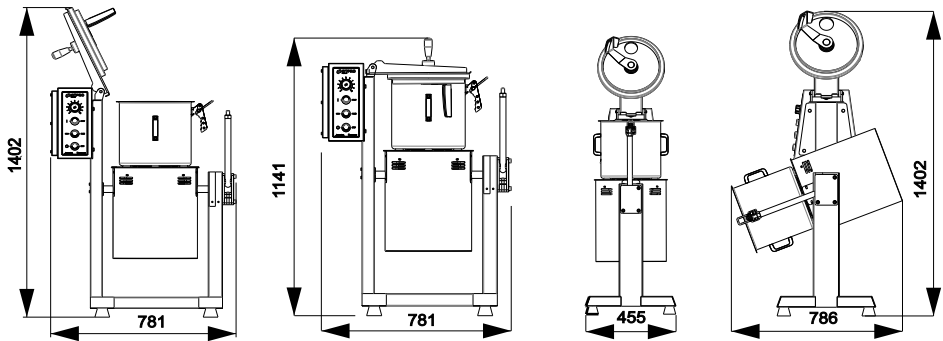
Minced meat
Marmalade
Pesto sauce
Hummus

Technical Specs

Model	Power	Speed	Bowl	Weight	Capacity ²	Rating
L20IV	2.2 kW	600-3000 rpm	20 Lit	59 kg.	8 kg.	230V N~ ³
L20I-Lab	5.5 kW	600-3000 rpm	20 Lit	62 kg.	8 kg.	400V N~ ³
L20DPSM ¹	2.2 kW	1500 rpm	20 Lit	64 kg.	8 kg.	230V N~ ⁴
L30IV	5.5 kW	600-3000 rpm	30 Lit	63 kg.	9.5 kg.	400V N~ ³

¹ Single speed version without inverter control
² Classic hummus (chickpeas + ingredients) per Batch
³ Suitable for 50/60 Hz electricity
⁴ Available versions for 50 & 60 Hz grids

Dimensions



PRODUCT INFO

Capacity:
20 / 30 Liters

Name:
Vertical Cutter Mixer

Code:
L20IV
L20I-Lab / L20IV-HP
L20DPSM
L30IV

Category:
Standing Cutters

Certification:
CE / UL

Hummus MASTER
inverter

KITPRO | YAZICILAR
Commercial Food Processing Machines *since 1981*

Note: Technical specifications are subject to change without notice.
Every effort has been made to ensure the accuracy of the information provided.

Contact and product details:
www.yazicilar.com