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2025

Equipment for professional kitchens



EN

Better Food with KITPRO | YAZICILAR
A message from Murat Yazıcılar, CTO @ second-generation owner

At YAZICILAR, we’ve spent more than 40 years building machines that food professionals can rely on — in every corner of the world. From small kitchens to large-scale production, our commitment has always been the same: to deliver durable, efficient, and forward-thinking equipment.

This new catalog marks an exciting chapter in our journey. We’re introducing the VegiCut Series — a new generation of 8-liter tabletop cutter mixers with a compact footprint and a fresh, ultra-modern design, built for today’s kitchens.

We’ve also reimagined our iconic 20-liter model with the new 20 Series chassis — completely redesigned from the ground up for strength, style, and space-saving performance.

Alongside these, we’re proud to unveil the Smart Dial Series — available in 8, 20, 45, and 65-liter capacities, these machines feature touch-enabled rotary dials that give users access to advanced functions like programmable timers, variable-speed pulse, and more.

And for operations that require cooking and mixing together, our 75-liter double-jacket cutter mixer offers bain-marie capability, ideal for chocolatiers, sauce makers, and high-volume production environments.

This new generation reflects not only our technical expertise but also the feedback of chefs, operators, and partners like you — who challenge us to improve with every iteration.

We’re proud to share it with you.

Murat Yazıcılar
Chief Technology Officer
KITPRO | YAZICILAR

YAZICILAR

KITPRO
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vegicut
KITPRO

inverter_{inside}

Hummus MASTER

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We don't try to do everything — we do one thing exceptionally well: High-performance cutter mixers.

This tight focus lets us innovate faster, build better, and support our partners more deeply than generic equipment makers.



CUTTERS / HOMOGENIZERS / MIXERS

L6DPS
L9DPS
L12DPS

Watch now!
 **YouTube** 



➤ **DPS models are the table top models including 6-9-12 liter bowls.**

Low noise, no maintenance

Ideal for creamy hummus as part of the Hummusmaster family

Model	Capacity	Speed rpm.	Power 1ph	w x l x h cm.	Capacity/batch	Capacity/hour
L6DPS	6 L	1500	0,55 kW / 230V	29 x 39 x 51	2 kg (Hummus)	30 kg (Hummus)
L9DPS	9 L	1500	0,75 kW / 230V	29 x 39 x 57	3 kg (Hummus)	40 kg (Hummus)
L12DPS	12 L	1500	0,75 kW / 230V	29 x 39 x 61	4 kg (Hummus)	50 kg (Hummus)

Hummus MASTER®

- Cut, mix and homogenise
- Process every kind of organic material
- Powerful direct-drive design



CUTTERS / HOMOGENIZERS / MIXERS

L6DIV
L9DIV
L12DIV



➤ **DIV models are available in 6-9-12 L capacities**

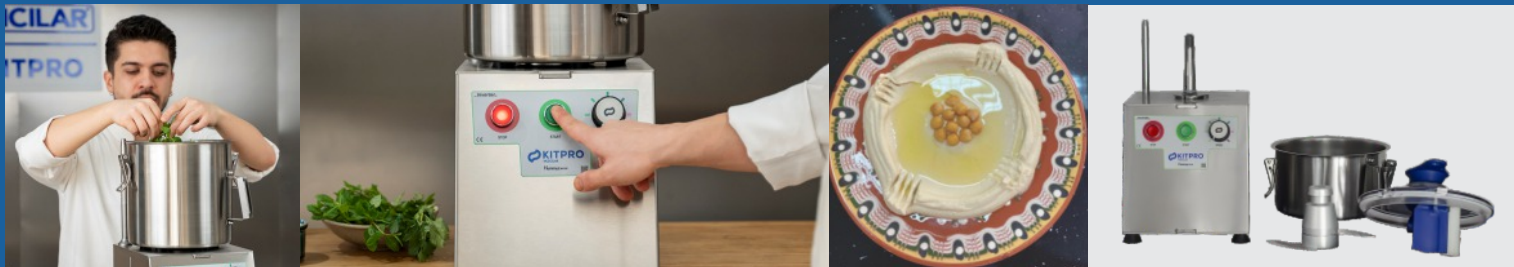
Variable speed with inverter control.
Built-in inverter ensures power, precision, and long-term durability.
Part of the Hummusmaster family — for perfectly creamy hummus.
HP versions available with up to **1.8kW** motor power, please contact us for details



Hummus MASTER[®]
_inverter__{inside}

- Cut, mix and homogenise ➤ Process every kind of organic material ➤ Variable speed setting

Model	Capacity	Speed rpm.	Power 1ph	w x l x h cm.	Capacity/batch	Capacity/hour
L6DIVME	6 L	600-3000	0,75 kW / 230 V	29 x 39 x 51	2,5 kg (Hummus)	35 kg (Hummus)
L9DIVME	9 L	600-3000	1,1 kW / 230 V	29 x 39 x 57	3,5 kg (Hummus)	45 kg (Hummus)
L12DIVME	12 L	600-3000	1,5 kW / 230 V	29 x 39 x 61	5 kg (Hummus)	60 kg (Hummus)



CUTTERS / HOMOGENIZERS / MIXERS

VC8
VC8-S

vegicut
KITPRO



> VegiCut is available in 8 Litres

The model features variable speed control with inverter technology.
The new durable control interface delivers hygiene and ease of use
Responsive “pulse” button - for lightning-fast momentary pulse action
Hummusmaster meaning it is good for perfect creamy hummus
Sleek design easy to use - easy to clean - easy to store
Smart-Dial available in the VC8-S model

Hummus MASTER[®]
_inverter__{inside}

- > Cut, mix and homogenise
- > Process every kind of organic material
- > Variable speed setting

Model	Capacity	Speed rpm.	Power 1ph	w x l x h cm.	Capacity/batch	Capacity/hour
VC8	8 L	600-3000	1.8 kW / 230 V	29 x 39 x 52	4 kg (Hummus)	50 kg (Hummus)
VC8-S	8 L	300-3600	1.8 kW / 230 V	29 x 39 x 52	4 kg (Hummus)	50 kg (Hummus)



CUTTERS / HOMOGENIZERS / MIXERS

VC8
VC8-S

 **vegicut**
KITPRO

➤ VegiCut is available in 8 Litres



Hummus MASTER
_inverter



Intuitive Smart-Dial



CUTTERS / HOMOGENIZERS / MIXERS

KITPRO
YAZICILAR

L20IV
L20I-LAB
L30IV

Watch now!
 **YouTube** 



Hummus MASTER
inverter
inside

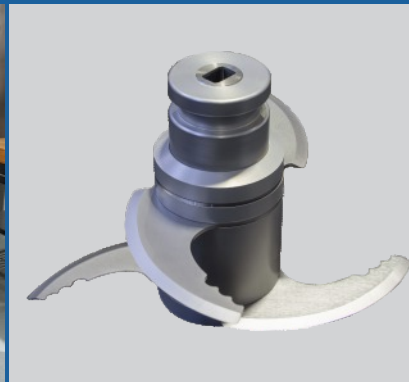


➤ Cut, mix and homogenise

➤ Vertical Cutter Mixer for professionals

➤ Variable speed and Instant Pulse

Model	Capacity	Speed rpm.	Power	w x l x h cm.	Capacity/batch	Capacity/hour
L20IV	20 L	600-3000	2.2 kW / 230V	79 x 46 x 106	6.5 kg (Hummus)	90 kg (Hummus)
L20I-Lab	20 L	600-3000	5.5 kW / 400V	79 x 46 x 106	7.5 kg (Hummus)	105 kg (Hummus)
L30IV	30 L	600-3000	5.5 kw / 400V	79 x 46 x 106	8.5 kg (Hummus)	125 kg (Hummus)



L45IV
L65IV

Watch now!
 **YouTube**



Hummus MASTER[®]
inverter inside



The 45 & 65 L models are the powerhouses of your production.
Built for heavy-duty use, yet easy to operate and clean.
Part of the Hummusmaster family — perfect for hummus, and so much more.
Additional HP - High Power versions available, for heavy-duty applications

Model	Capacity	Speed rpm.	Power	w x l x h cm.	Capacity/batch	Capacity/hour
L45IV	45 L (50 L Gross)	600-3000	7,5 kW / 400V	92 x 60 x 115	15 kg (Hummus)	225 kg (Hummus)
L65IV	65 L (70 L Gross)	600-3000	11 kW / 400V	92 x 60 x 120	22 kg (Hummus)	330 kg (Hummus)



CUTTERS / HOMOGENIZERS / MIXERS

VCM

Smart Series

L20-S

L45-S

L65-S



VCM Vertical Cutter Mixers with multi-functional Smart Dials, available in 20, 45, and 65-liter capacities.

Intuitive Smart-Dial



CUTTERS / HOMOGENIZERS / MIXERS

L120IV L120IV-C

Hummus MASTER[®]
inverter inside

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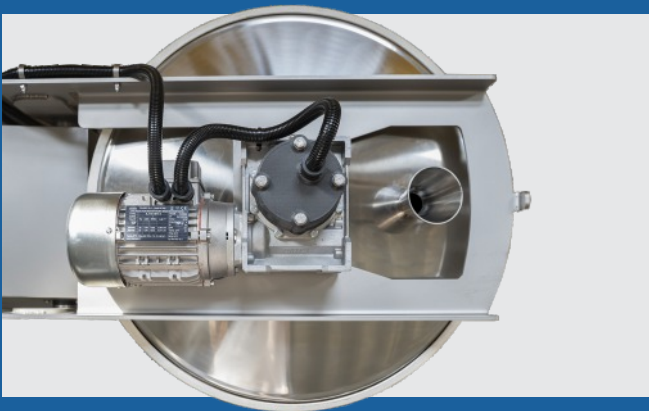
The L120IV is engineered for the food production, pharmaceutical, and lab environments.

Its LED touchscreen panel offers full control over all functions.

Mechanized lid and bowl tilting ensure effortless, hands-free operation.

L120IV-C Version is vacuum integrated for processing under vacuum.

Model	Capacity	Speed rpm.	Power	w x l x h cm.	Capacity/batch	Capacity/hour
L120IV	120 L	600-2500	15 kW / 400 V	103 x 76 x 165	60 kg	700 kg



L200IV & Custom Solutions

Hummus MASTER[®]
inverter inside

Watch now!
 **YouTube** 



L200IV: Built for industrial-scale production.

200-liter capacity, dual control panels, and high chassis for direct discharge into Euro-bins.

Optional loading tippers and CIP (Clean-in-Place) system available.

Contact us for custom solutions: vacuum, cooking cutters, and higher capacities.

Model	Capacity	Speed rpm.	Power	w x l x h cm.	Capacity/batch	Capacity/hour
L200IV	200 L	600-2500	22 kW / 400 V	136x106x230	110 kg	1300 kg

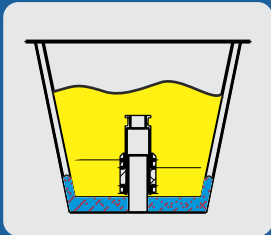


L75IV-HJ

L150IV-HJ

Cooking Cutter

Hummus MASTER®
all in one:
soak-cook-blend



Cutter Mixer Models with Water or Oil Jacket Heating

Engineered for versatility, the L75IV-HJ and L150IV-HJ offers two heating options for a wide range of applications:

- **Water-jacket (bain-marie) — up to 85°C** Ideal for chocolate, confectionery, emulsified sauces, and heat-sensitive preparations where gentle, even heating is essential.
- **Oil-jacket system — up to 160°C** Perfect for soups, stocks, braised bases, cooked sauces, and other high-heat preparations requiring full cooking performance.

With a touch panel for full control (speed, timers, dual temperature readouts), plus auto-cooling, priming, and motorized lid and bowl tilt, they are built for safe, efficient, and consistent production — from delicate to demanding.

Model	Capacity	Speed rpm.	Power	w x l x h cm.	Temperature Range	Capacity
L75IV-HJ	75 L	500-2700	11 kW / 400V	103 x 76 x 165	Water Jacket: Up to 85°C Oil Jacket: Up to 160°C	Please contact us
L150IV-HJ	150 L	500-2700	22 kW / 400V	136 x 106 x 230	Water Jacket: Up to 85°C Oil Jacket: Up to 160°C	Please contact us

DRY FRUIT AND SPICE PROCESSING MACHINES

G6
G20
G45

*_inverter_*_{inside}

Watch now!
 YouTube 



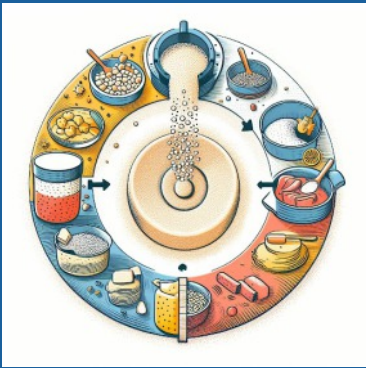
Precision grinding for spices, nuts, seeds, and more.

Direct-drive design ensures quiet, maintenance-free operation.

Removable bowl and blades for easy, hygienic cleaning.

Built for food production and lab environments alike.

Model	Capacity	Speed rpm.	Power	w x l x h cm.	Capacity/batch	Capacity/hour
G6	6 L	7000	1.5 kW / 230V	29 x 39 x 47	1.5 kg. (Sugar)	10 kg. (Sugar)
G20	20 L	7000	5.5 kW / 400V	79 x 46 x 106	3 kg. (Sugar)	40 kg. (Sugar)
G45	45 L	7000	7.5 kW / 400V	92 x 60 x 115	8 kg. (Sugar)	120 kg. (Sugar)



Combi Cutter-Mixer / 1986



Vegetable Processor / 1993



Vegicut Smart Cutter / 2025





Watch the company presentation now!

