

# L6DIV L9DIV L12DIV

**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, 1 phase machine.
- ◆ Steplessly variable speed between 600 to 3500 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\_*<sub>inside</sub>

**Hummus** MASTER

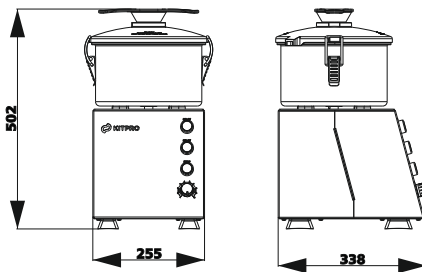
## TECHNICAL SPECS

# L6-L9-L12 DIV

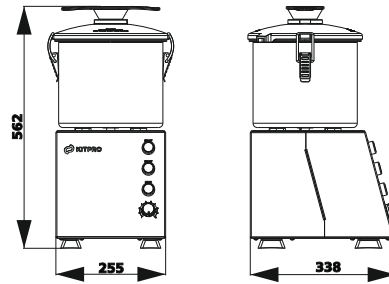
Model	Motor	Rpm.	Capacity	Electric Standards(US)	Electric Standards(EU)
L6DIV L6DIV-HP	0,75 kW 1.1 kW	600-3500 rpm.	6 lt.	110V 60Hz 1ph	230V 50Hz 1ph
L9DIV L9DIV-HP	1,1 kW 1.5 kW	600-3500 rpm.	9 lt.	110V 60Hz 1ph	230V 50Hz 1ph
L12DIV L12DIV-HP	1,5 kW 2.2 kW	600-3500 rpm.	12 lt.	110V 60Hz 1ph	230V 50Hz 1ph

## DIMENSIONS [mm.]

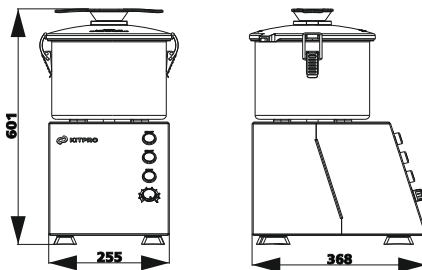
L6DIV / L6DIV-HP



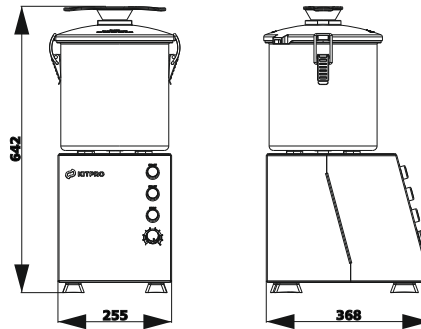
L9DIV



L9DIV-HP



L12DIV



## CAPACITY CHART

Model	Metric	Imperial
L6DIV	2.5 kg. - Batch / 35 kg-hr.	5.5 lbs-batch / 77 lbs-hr.
L9DIV	3.5 kg. - Batch / 55 kg-hr.	7.7 lbs-batch / 120 lbs-hr.
L12DIV	4.5 kg. - Batch / 65 kg-hr.	10 lbs-batch / 145 lbs-hr.

**YAZICILAR®**

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