

Item
Model
ProjectName



KE180

KE180 variable speed food processor has a vertical spindle and is designed for use in catering kitchens and the food preparation industry. This allows mixing and mincing to be performed in a matter of seconds which preserves the texture and flavour of the products.

603310

FEATURES

- The standard version is equipped with a 400 V three phase variable speed motor, situated at the rear of the food processor with the transmission at the bottom of the machine.
- The motor drives the angled cutter at variable speed from 300 to 3000 rpm.
- The speed of rotation allows all sorts of preparations to be carried out in a matter of seconds:
 - Mincing meats (tartare, sausage meat, pâtés, 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.).

Food Processors



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- The stainless steel bowl is supplied complete with a leak resistant spout and has a transparent lid with a watertight seal and a large central rotating shaft that allows liquids to be mixed without overflowing.
- The spout allows products to be added in mid-cycle without stopping the machine.
- The blades are angled and the base of the bowl is conical to ensure consistent mixing every time.
- Operator safety is guaranteed by the presence of a magnetic microswitch which stops the machine whenever the lid or the bowl are not correctly positioned.
- A safety device stops the machine from restarting after a power cut until the operator presses the start button.
- Touch control panel allows the entire machine to be cleaned with a jet of water (IP66 water protection).

Specifications

MODEL	KE180F 603310
External dimensions - mm	
width	416
depth	680
height	603
Chopping capacity - kg/cycle	
condiments	5
Mincing capacity - kg/cycle	
meats	8
Preparation mayonnaise/sauces - kg/cycle	
mayonnaise	8
Pastry preparation - kg/cycle	
	6
Power - kW	
installed-electric	3
Net weight - kg.	68
Supply voltage	380/440 V, 3, 50/60

Included accessories

CODE	DESCRIPTION	
653272	17.5 LITRE S/S BOWL FOR CUTTER-MIXER	1
653119	SMOOTH BLADE ROTOR FOR 17.5 CUTTER-MIXER	1

Optional accessories

CODE	DESCRIPTION	
653272	17.5 LITRE S/S BOWL FOR CUTTER-MIXER	✓
653279	EQUIPPED SCRAPER FOR 17.5L CUTTER-MIXER	✓
653017	S/S MOBILE STAND	✓
653120	SERRATED BLADE ROTOR -17.5L CUTTER-MIXER	✓
653539	SERRATED ROTOR-MEAT-17.5L CUTTER-MIXER	✓
653119	SMOOTH BLADE ROTOR FOR 17.5 CUTTER-MIXER	✓

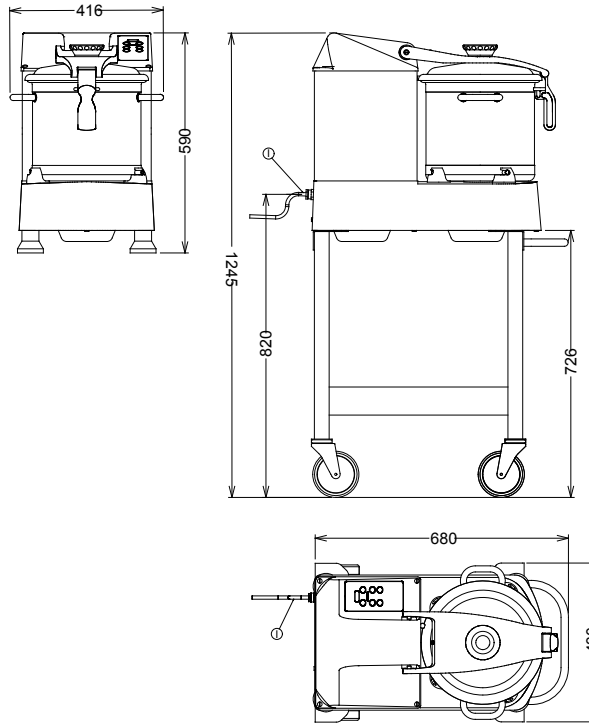


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Installation drawings

603310



MODEL

**KE180F
603310**

I - Electrical connection

380/440 V, 3, 50/60

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



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Food Processors

ABH010

