

Item
Model
ProjectName



## K45

The K45 food processor is a powerful, table-mounted cutter that is indispensable to any catering professional who seeks a wide range of options in preparation. Its 4.5 litre capacity makes it possible to perform a vast number of tasks, from simply mincing meat, to creating elaborate: mousses, stuffings, creams, pastries, etc. The cutter offers many advantages, including the ability to liquidize and to mix and add products in midcycle. The range consists of models that are 1, 2 or variable speed. The capacities of the K45 make it a perfect complement for kitchens of any size.

603319

## FEATURES

- Powerful induction motor built on ball bearings for silent process.
- Flat and waterproof control panel with easy to use functions.
- Special pulse function for precise cutting.
- High chimney increases the real capacity of the bowl (up to 75% of nominal capacity).
- Ergonomic handle allows the bowl to be placed on the base with ease and the self-locking feature assures maximum stability.
- Stainless steel cutter bowl guarantees hygiene and food safety.
- 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.
  - Liquidizing frozen foodstuffs, fish soups with shellfish, etc.
  - Preparation of all types of pastry doughs.
  - Pastrywork (almond paste, sugared almonds, half and half, etc.).



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- Rounded corners allow for easy cleaning.
- Transparent lid permits the operator to check on the food. It is possible to add ingredients during mid-cycle without having to change the recipient, thus ensuring hygiene and saving time.

- Lid and components can be dismantled and are dishwasher safe.
- Multiple safety devices ensure that the machine will only operate when the cover is properly closed and all parts are correctly positioned.

## Specifications

MODEL	K451V 603315	K452V 603316	K45VV 603319	K451V6 603494
External dimensions - mm				
width	256	256	256	256
depth	415	415	415	415
height	470	470	470	470
Number of speeds	1	2		1
variable			✓	
Speed - rpm	1500	1500/3000	300 to 3300	
Chopping capacity - kg/cycle				
condiments	1.3	1.3	1.3	1.3
Mincing capacity - kg/cycle				
meats	1.5	1.5	1.5	1.5
Preparation mayonnaise/sauces - kg/cycle				
mayonnaise	2	2	2	2
Pastry preparation - kg/cycle	1.3	1.3	1.3	1.3
Power - kW				
installed-electric	0.75	0.9	1	0.75
Net weight - kg.	22	22	22	22
Supply voltage	230...240 V, 1N, 50	380...440 V, 3, 50/60	200...240 V, 1N, 50/60	208...240 V, 1N, 60



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### Included accessories

CODE	DESCRIPTION	K451V 603315	K452V 603316	K45VV 603319	K451V6 603494
653589	4.5 LITRE S/S BOWL FOR CUTTER-MIXER	1	1	1	1
653588	LID+BOWL SCRAPER FOR 4,5LT CUTTER-MIXER	1	1	1	1
653580	MICROTOOTH BLADE ROTOR-4,5L CUTTER-MIXER		1	1	
653579	SMOOTH BLADE ROTOR-4,5L CUTTER-MIXER	1			1

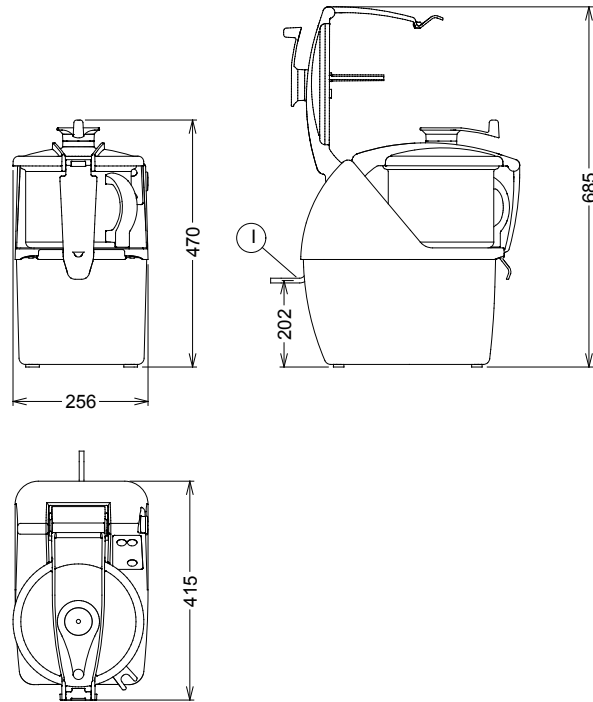
### Optional accessories

CODE	DESCRIPTION	K451V 603315	K452V 603316	K45VV 603319	K451V6 603494
653589	4.5 LITRE S/S BOWL FOR CUTTER-MIXER	✓	✓	✓	✓
653594	KIT VEG .SLICER FOR VAR.SP.CUTTER-MIXERS			✓	
653588	LID+BOWL SCRAPER FOR 4,5LT CUTTER-MIXER	✓	✓	✓	✓
653580	MICROTOOTH BLADE ROTOR-4,5L CUTTER-MIXER	✓	✓	✓	✓
653579	SMOOTH BLADE ROTOR-4,5L CUTTER-MIXER	✓	✓	✓	✓



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## Installation drawings

**603315, 603494, 603319, 603316**

MODEL	K451V 603315	K452V 603316	K45VV 603319	K451V6 603494
I - Electrical connection	230...240 V, 1N, 50	380...440 V, 3, 50/60	200...240 V, 1N, 50/60	208...240 V, 1N, 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

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