

Item
Model
ProjectName



K180

K180 two 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.

603301

FEATURES

- The standard version is equipped with a 400 V three phase two 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 speed of 1500 and 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.).



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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.

Specifications

MODEL	K180F385 603301	K180FSR385 603305
External dimensions - mm		
width	416	416
depth	680	680
height	603	603
Chopping capacity - kg/cycle		
condiments	5	5
Mincing capacity - kg/cycle		
meats	8	8
Preparation mayonnaise/sauces - kg/cycle		
mayonnaise	8	8
Pastry preparation - kg/cycle	6	6
Power - kW		
installed-electric	3.6	3.6
Net weight - kg.	68	68
Supply voltage	380...415 V, 3, 50	400...415 V, 3, 50

Included accessories

CODE	DESCRIPTION	K180F385 603301	K180FSR385 603305
653272	17.5 LITRE S/S BOWL FOR CUTTER-MIXER	1	1
653120	SERRATED BLADE ROTOR -17.5L CUTTER-MIXER		1
653119	SMOOTH BLADE ROTOR FOR 17.5 CUTTER-MIXER	1	

Optional accessories

CODE	DESCRIPTION	K180F385 603301	K180FSR385 603305
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	✓	✓

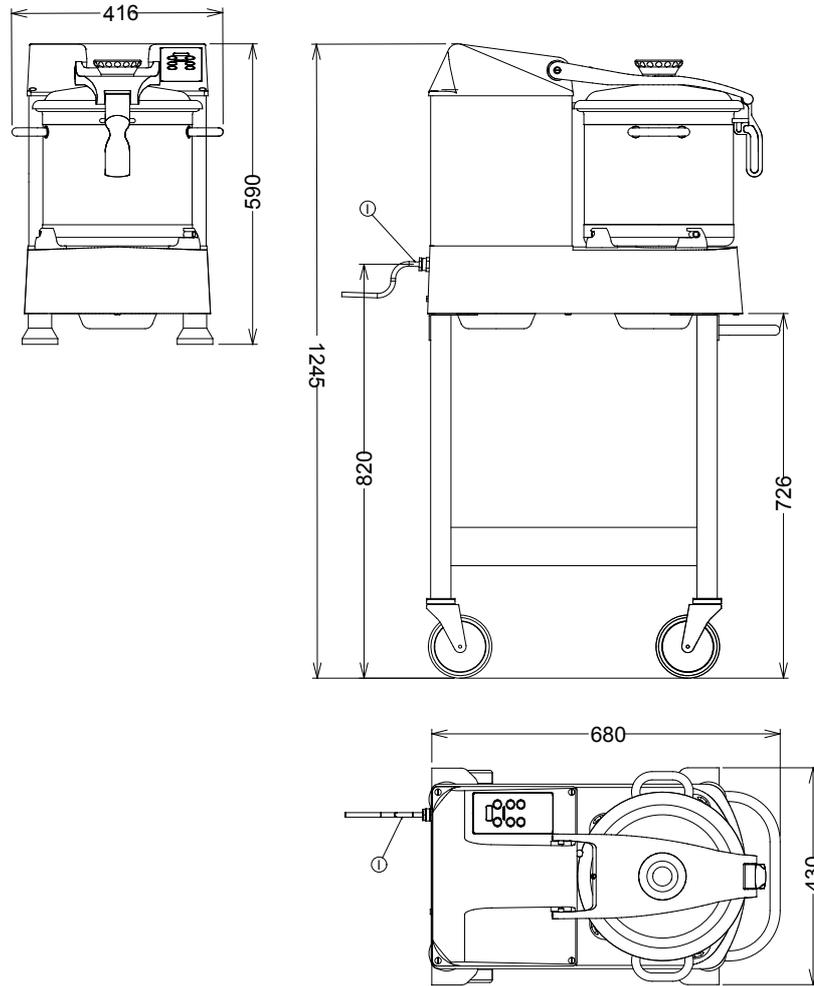


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Installation drawings

603301, 603305



MODEL

I - Electrical connection

K180F385
603301

380...415 V, 3, 50

K180FSR385
603305

400...415 V, 3, 50



Food Processors

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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