

## K45/55/70 - 4.5, 5.5 & 7.0 Lt Food Processors

### Features:

- Unique scraper/emulsifier to allow you to prepare everything from meats to creams
- A mixture of 1 speed, 2 speed and variable speed options available for each size machine
- Stainless steel cutter and bowl
- Pulse function for precise cutting



Transparent lid



Variable speed control

- Transparent lid permits the operator to check the consistency of the food during preparation
- Scraper enables cleaning of transparent lid and funnel allows liquid ingredients to be added whilst processing
- Flat control panel with easy to use functions: on/off, 1 speed, 2 speed, variable speed and pulse
- A simple touch of a button lets you reach the maximum speed of 3300 rpm (model dependent)

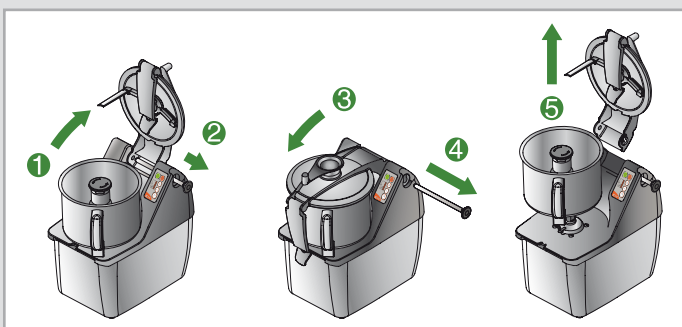
- Produce more in less time. Unique high chimney increases the real capacity of the bowl (use up to 75% of nominal capacity)
- Smooth or microtoothed blades in 420 AISI stainless steel allow you to prepare everything from coarse meats to the finest creams
- Ergonomic handle allows the bowl to be placed on the base with ease and the self-locking feature assures maximum stability
- Powerful induction motor with quiet processing
- Improved cleanability thanks to the new design with rounded corners
- Hinged cover, when lifted, remains open to permit a fast, easy and practical check of the preparation when necessary
- The transparent lid can be easily dismantled and all of its parts are dishwasher safe
- Ergonomic scraper in composite material for added resistance
- Multiple safety devices ensure that the machine will only operate when the cover is properly closed and all parts are correctly positioned
- Performance figures listed on page 25



Bowl with high chimney



Winner of Janus 2007 De L'Industrie Award for outstanding products combining aesthetics and technology with function.



Easily removable processing attachments



Smooth blade



Microtoothed blade

## K45 - 4.5 Lt Food Processor

Model	Speed	Elec Con.	Phase	Power	RPM	Rotor incl.	Bowl
K451V	One	10 Amp	1 Ph	750 W	1,500	Smooth	4.5 Lt
K452V	Two	3 Ph + n	3 Ph	900 W	1,500 & 3,000	Microtoothed	4.5 Lt
K45VV	Variable	10 Amp	1 Ph	1,000 W	300 to 3,300	Microtoothed	4.5 Lt

### Inclusions:

- 18/8 Stainless steel 4.5 Lt bowl
- Blade rotor, type depends on model - see table above

### Optional Accessories:

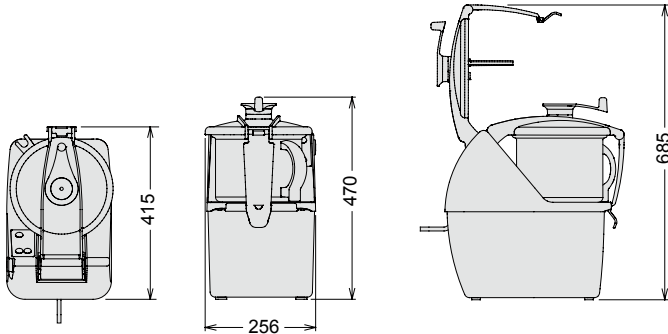


**SBRK45** Smooth blade rotor



**MBRK45** Microtoothed blade rotor

### Dimensions:



## K55 5.5 Lt Food Processor

Model	Speed	Elec Con.	Phase	Power	RPM	Rotor incl.	Bowl
K552V38	Two	3 Ph + n	3 Ph	1,000 W	1,500 & 3,000	Microtoothed	5.5 Lt
K55VV	Variable	10 Amp	1 Ph	1,300 W	300 to 3,300	Microtoothed	5.5 Lt

### Inclusions:

- 18/8 Stainless steel 5.5 Lt bowl
- Blade rotor, type depends on model - see table above

### Optional Accessories:

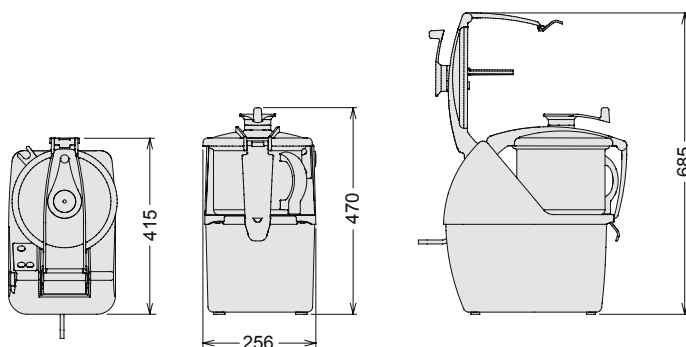


**SBRK55** Smooth blade rotor



**MBRK55** Microtoothed blade rotor

### Dimensions:



## K70 7.0 Lt Food Processor

Model	Speed	Elec Con.	Phase	Power	RPM	Rotor incl.	Bowl
K702V	Two	3 Ph + n	3 Ph	1,200 W	1,500 & 3,000	Microtoothed	7.0 Lt
K70WV	Variable	10 Amp	1 Ph	1,300 W	300 to 3,300	Microtoothed	7.0 Lt

### Inclusions:

- 18/8 Stainless steel 7.0 Lt bowl
- Blade rotor, type depends on model - see table above

### Optional Accessories:

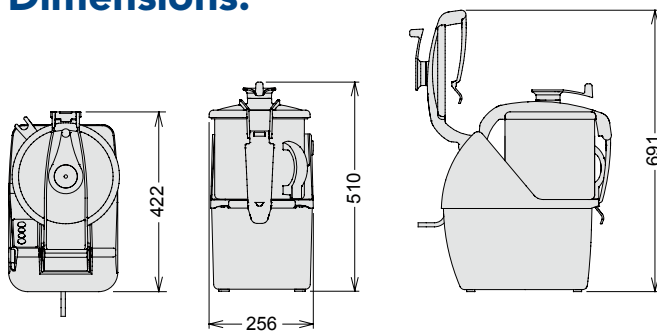


**SBRK70** Smooth blade rotor

**MBRK70** Microtoothed blade rotor



### Dimensions:



# Performance Figures continued

## K – Food processors

Model	K25	K35	K451V	K452V	K45VV	K552V38	K55VV	K702V	K70VV
Chopping capacity - kg/cycle condiments	1	1	1.3	1.3	1.3	1.6	1.6	2.5	2.5
Mincing capacity - kg/cycle meats	0.8	1.5	1.5	1.5	1.5	2	2	2.5	2.5
Preparation mayonnaise/sauces - kg/cycle mayonnaise	1	2	2	2	2	2.5	2.5	3.5	3.5
Pastry preparation - kg/cycle		1	1.3	1.3	1.3	1.7	1.7	2.5	2.5

## Portable mixers

Model	B3T45W66	B3T55W66	B3T65W66
Working capacity - Lt	Up to 100	Up to 150	Up to 250

## Potato chippers

Model	RC143	RC14
Cutting capacity - kg/h chips	1500	1500
potatoes	1500	1500