

L9VV



- Professional equipment
- Strong AISI 430 steel construction
- Detached motor and bowl for a better thermal insulation
- S/S bowl with handles and heavy bottom
- High efficiency ventilated motor for continuous operation
- Strong cutlery steel knives
- Safe operations ensured by a system of micro switches on the lid
- See-through lexan lid
- Lid with opening to add ingredients during operation
- Speed control with stabilizer
- L4, L6 and L9 available with steplessly variable-speed drive
- Standard: spatula and sharpening stones
- Optional: serrated knives, emulsifying knives, knives for pesto sauce and knives to mix dough
- CE approved
- Proudly Made in Italy

TECHNICAL SHEET

Power supply (Volt/Hz)	230/50
Power (Kwatt/Hp)	0,35 (0,50) x2
Velocità Giri/rpm	1500/2800
Volume vasca (lt)	9,4
Capienza utile vasca (lt)	5,4
Net weight single phase (kg)	23,0
Gross weight single phase (Kg)	25,0
Dimensions (mm)	B. 455 D. 225 H. 380
Packaging dimensions (mm)	B. 720 D. 350 H. 500