

# Technical data sheet

## Product features



### Cutter 5l triphase

<b>Model</b>	<b>SAP Code</b>	00013738
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- Material: Stainless steel
- Volume capacity of the container [l]: 5.00
- Control type: Mechanical 24 V: Start, stop, puls
- Safety cover: polycarbonate with squeegee
- Number of revolutions / min: 1400
- Start /stop: Yes
- Safety element: lid microswitch
- Standard equipment for device: smooth knife included in the price of the machine
- Additional information: possibility to order perforated and serrated knife

<b>SAP Code</b>	00013738	<b>Power electric [kW]</b>	1.140
<b>Net Width [mm]</b>	260	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	290	<b>Number of revolutions / min</b>	1400
<b>Net Height [mm]</b>	500	<b>Volume capacity of the container [l]</b>	5.00
<b>Net Weight [kg]</b>	23.50		

# Technical data sheet

Technical drawing

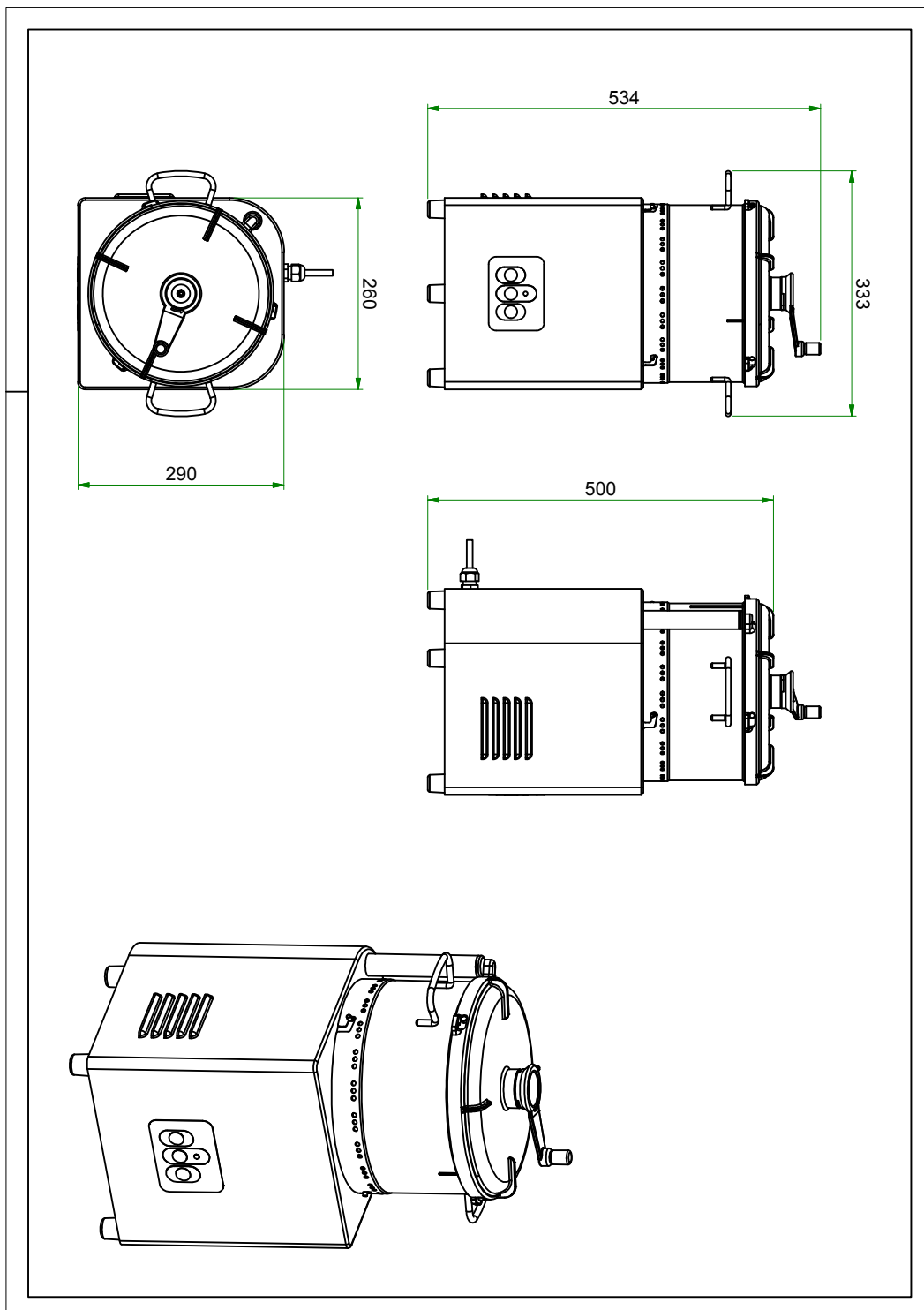


Cutter 5l triphase

Model

SAP Code

00013738



# Technical data sheet

Product benefits



## Cutter 5l triphase

Model

SAP Code

00013738

1

### All-stainless design

- robustness  
purity
- long service life
  - very easy to clean

2

### Polycarbonate lid

- transparent
- thanks to the transparent lid, I can easily follow the processing process, I don't waste time opening and peeking

3

### Safety microswitches

- safe operations
- the machine cannot be started without perfect closure, thus protecting the health of the workers

4

### Three knives to choose from

- variability of use for chopping, whipping and kneading
- variability of use saves the cost of purchasing additional machines

5

### A trowel

- there will be 100% whipping/whipping/cutting...
- no waste, easy to wipe off quickly, no lumps in the final product

6

### Pulsed and sustained running

- the operator has the option of choosing the coarseness of chopping/beating rate
- variability in food processing allows the highest quality of food to be achieved e.g. chopped onions do not turn bitter when pulse chopped

# Technical data sheet

Technical parameters



## Cutter 5l triphase

Model

SAP Code

00013738

**1. SAP Code:**

00013738

**2. Net Width [mm]:**

260

**3. Net Depth [mm]:**

290

**4. Net Height [mm]:**

500

**5. Net Weight [kg]:**

23.50

**6. Gross Width [mm]:**

340

**7. Gross depth [mm]:**

385

**8. Gross Height [mm]:**

755

**9. Gross Weight [kg]:**

25.50

**10. Device type:**

Electric unit

**11. Material:**

Stainless steel

**12. Power electric [kW]:**

1.140

**13. Loading:**

400 V / 3N - 50 Hz

**14. Volume capacity of the container [l]:**

5.00

**15. Control type:**

Mechanical 24 V: Start, stop, puls

**16. Safety cover:**

polycarbonate with squeegee

**17. Safety element:**

lid microswitch

**18. Number of revolutions / min:**

1400

**19. Safety Microswitch:**

Yes

**20. Start /stop:**

Yes

**21. Standard equipment for device:**

smooth knife included in the price of the machine

**22. Additional information:**

possibility to order perforated and serrated knife

**23. Unmountable bowl:**

Yes

**24. Suitable operations:**

Chopping, whipping and kneading

**25. Cross-section of conductors CU [mm<sup>2</sup>]:**

0,5

- Výkon (kW): 2,4-3,3 (230 V)