



FOOD-PROCESSOR - EMULSIFIER KE-4V

Bowl capacity: 4.4 l. Adjustable speed with "brushless" technology.



SALES DESCRIPTION

- ✓ Compact ULTRA line. Variable speed motor block + 4.4 l cutter bowl with lateral stirrers and toothed blades.
- ✓ Ideal for emulsions and texturizations.
- ✓ Brushless technology: maximum efficiency.

Equipped with "brushless" technology: powerful and efficient motors.

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- ✓ They generate less noise: improved workplace environment.

Efficiency and performance.

- ✓ Possibility of programming by time and pulse button.
- ✓ 4.4 lt-bowl equipped with lateral stirrer and high shaft for larger production capacity.
- ✓ Transparent lid equipped with hole to add ingredients in use.
- ✓ Lid complete with gasket to avoid product overflowing.
- ✓ Homogeneous and fine mixing result thanks to the lateral stirrers and inverted blade.
- ✓ The lateral stirrers avoid product overheating.
- ✓ Very uniform finish due to the movement generated the special position of the cutting edges.
- ✓ Depending on usage, optional smooth or perforated blades available.
- ✓ Built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).
- ✓ Option to customize programs for recipe standardization.
- ✓ Optional vegetable slicer attachment available.

Built to last

- ✓ Sturdy construction in food-grade best quality materials.

Maximum comfort for the user

- ✓ Cutter bowl equipped with ergonomic handle.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.
- ✓ Control panel equipped with timer to standardise processes.
- ✓ Recessed cord relief allowing flush against wall operation

Maintenance, safety, hygiene

- ✓ Safety microswitches in the position of the bowl and the lid.
- ✓ Complete error warning system.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Cutter bowl with toothed blades.

OPTIONAL

- ☐ Hub with smooth blades.
- ☐ Vegetable slicer attachment.
- ☐ Hub with perforated blades.

ACCESSORIES

- ☐ Cutter bowl
- ☐ Vegetable preparation attachment for K-41 / KE-4V
- ☐ Hubs with blades

SPECIFICATIONS

Plug: USA (NEMA 5-15P / 2P+G)
Bowl capacity: 4.65 qt
Max. product capacity: 5.5 lb
Maximum capacity (liquid): 2.5 qt
Bowl dimensions: Ø7.6" x 6.34"
Total loading: 2 Hp (11 A)
Speed, min-max: 300 rpm - 3000 rpm

External dimensions (W x D x H)

- ✓ Width: 9.9"
- ✓ Depth: 12.2"
- ✓ Height: 17.1"

Net weight: 26.2 lb

Crated dimensions
11.2 x 15.2 x 27.4 "
Volume Packed: 0.08 m³
Gross weight: 35.5 lbs.



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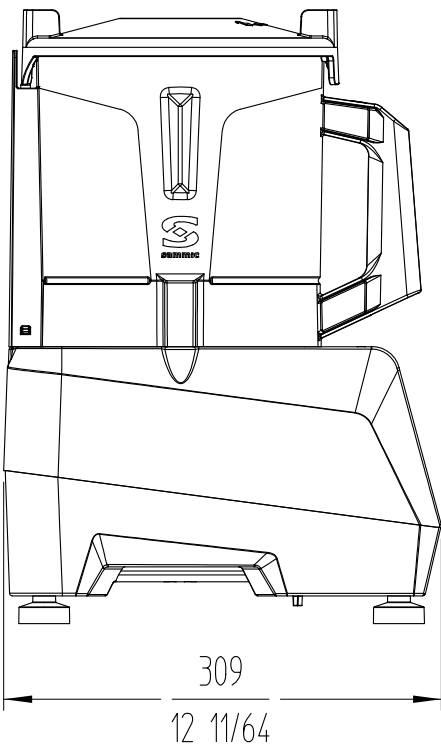
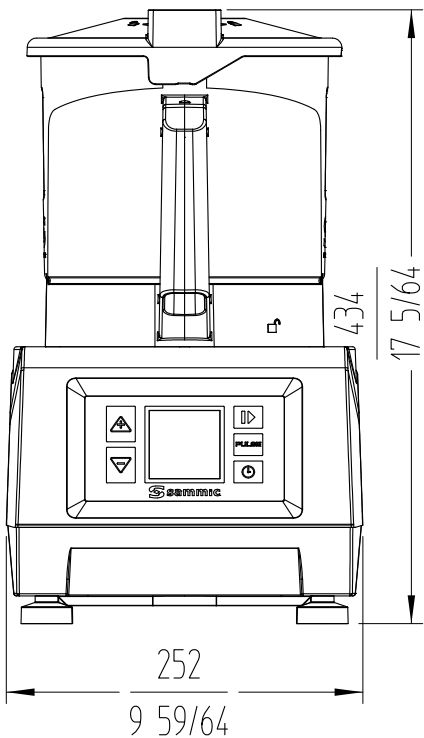
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AVAILABLE MODELS

1051000	Cutter-emulsifier KE-4V 230/50-60/1
1051004	Cutter-emulsifier KE-4V 230/50-60/1 UK
1051008	Cutter-Emulsifier KE-4V 120/50-60/1

* Ask for special versions availability



DYNAMIC PREPARATION
CUTTER-MIXERS & EMULSIFIERS

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Project	Date
Item	Qty
Approved	

product sheet
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