

The LM series is a medium duty Cutter/Mixer that takes the hard work out of chopping, emulsifying and blending. Ideal for restaurants, caterers, medium/large kitchens and delicatessens.



Model  
**LM5/8**  
Cutter/Mixer



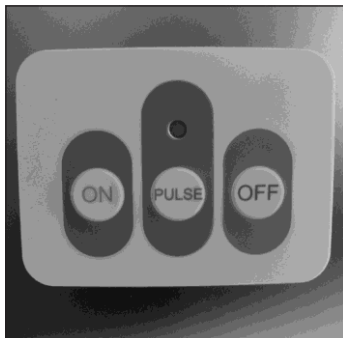
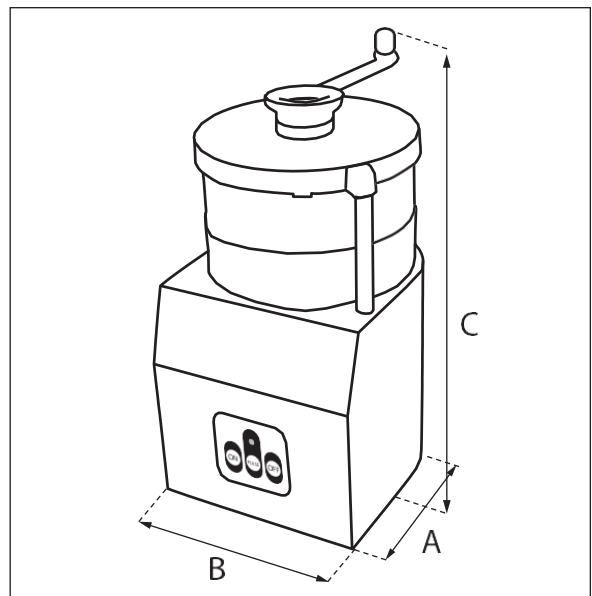
Medium Duty; Direct Drive; Manual Operation

# LM5/8

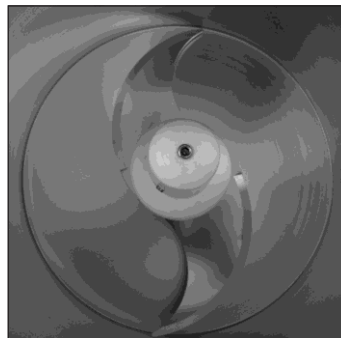
## Cutter/Mixer

- Manufactured in stainless steel anodised aluminum to resist the corrosive effects of salts and acids.
- All parts in contact with food are made of stainless steel.
- Fast, easy cleaning.
- Safety interlock switches shut down the machine if the bowl and safety cover are not in place.
- Chops all types of meat, paté, terrine, meatloaf, etc.
- Emulsifies all types of sauces, mayonnaise, pureé, creams, etc.
- Manual wall cleaner to push product down into bowl.
- Motor includes thermal overload protection.
- The Cutter/Mixer includes a self-braking motor that stops blades in 3 seconds after opening the lid.

	LM5	LM8
Dimensions (mm)		
Width	260	260
Depth	290	290
Height	530	590
Blade (mm)	240	
Bowl capacity	3ltr	5ltr
240V single phase motor	50Hz, 1100w	
Net weight (kg)	23.5	24.5
Blade RPM	1400	
IP Rating	21	



The emergency one-touch "OFF" button stops the LM cutter quickly.



Stainless Steel blade.



The cover lock features a safety switch that prevents the Cutter/Mixer to be turned on until the cover is in place.



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