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# Технические характеристики на куттеры ROBOT, IDEAL, L, PRATIC, PROFESSIONAL компании **GAM International**

# PROFESSIONAL L8- CUTTER



Click Image for Gallery

## 2 years warranty

Two-year warranty on all models

## Guaranteed quality

Materials and technologies

Product Code: professionalL8cutter

Our Cutters of the ROBOT line have been manufactured in order to satisfy ever-increasing demands of the professional user.

## Available Options

### Power Supply

Triphase 700/1400 g.min      Triphase 700/1400 g.min

Monophase      Triphase

Complete hub with smooth teethed or pierced blades

Yes

Complete hub with smooth, teethed or pierced blades  
(2800rpm)

Yes

Lid

Yes

## DESCRIPTION

Our Cutters of the ROBOT line have been manufactured in order to satisfy ever-increasing demands of the professional user. With their easiness in use, they are able to do all the necessary works in kitchen: homogenizing, crumbling, kneading, cutting and mincing. The respect of all the most severe laws on security is granted by 24 Volt low-tension controls, a mechanical brake lining, which is activated by the releasing lever of the bowl lid and a safety micro-switch on the lid. Respecting all the general and specific hygienic laws, for the manufacturing of our cutters we use only stainless steel for bowl, tools and body. The lid is made of polycarbonate for food use. Power supply single phase 230 Volt, three-phase 230/400 Volt or three-phase 230/400 2 speeds motor. pannello comandi

## PRATIC 8 - CUTTER



[Click Image for Gallery](#)

### **2 years warranty**

Two-year warranty on all models

### **Guaranteed quality**

Materials and technologies

Product Code: pratic8cutter

Our Cutters PRATIC have been manufactured in order to satisfy ever-increasing demands of the professional user. With their easiness in use, they are able to do all the necessary works in kitchen: homogenizing, crumbling, kneading, cutting and mincing.

### **Available Options**

Complete hub with smooth teethed or pierced blades

Yes

Lid

Yes

## DESCRIPTION

Our Cutters PRATIC have been manufactured in order to satisfy ever-increasing demands of the professional user. With their easiness in use, they are able to do all the necessary works in kitchen: homogenizing, crumbling, kneading, cutting and mincing. The respect of all the most severe laws on security is granted by 24 Volt low-tension controls, a mechanical brake lining, which is activated by the releasing lever of the bowl lid and a safety micro-switch on the lid. Respecting all the general and specific hygienic laws, for the manufacturing of our cutters we use only stainless steel for bowl, tools and body. The lid is made of polycarbonate for food use. Having a special motor of high performance, the electronics allow to adjust the rotation speed among 9 different positions from 900 to 2200 rpm in order to use the best speed for every work and every product. The bowl of the cutter “Pratic” is spaced out of the body of the machine and as a result of the motor, in order to keep the product at a room temperature.

# PRATIC 5 - CUTTER



[Click Image for Gallery](#)

## **2 years warranty**

Two-year warranty on all models

## **Guaranteed quality**

Materials and technologies

Product Code: praticScutter

Our Cutters PRATIC have been manufactured in order to satisfy ever-increasing demands of the professional user. With their easiness in use, they are able to do all the necessary works in kitchen: homogenizing, crumbling, kneading, cutting and mincing.

## **Available Options**

Complete hub with smooth teethed or pierced blades

Yes

Lid

Yes

## DESCRIPTION

Our Cutters PRATIC have been manufactured in order to satisfy ever-increasing demands of the professional user. With their easiness in use, they are able to do all the necessary works in kitchen: homogenizing, crumbling, kneading, cutting and mincing. The respect of all the most severe laws on security is granted by 24 Volt low-tension controls, a mechanical brake lining, which is activated by the releasing lever of the bowl lid and a safety micro-switch on the lid. Respecting all the general and specific hygienic laws, for the manufacturing of our cutters we use only stainless steel for bowl, tools and body. The lid is made of polycarbonate for food use. Having a special motor of high performance, the electronics allow to adjust the rotation speed among 9 different positions from 900 to 2200 rpm in order to use the best speed for every work and every product. The bowl of the cutter “Pratic” is spaced out of the body of the machine and as a result of the motor, in order to keep the product at a room temperature.

# PRATIC 3 - CUTTER



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## **2 years warranty**

Two-year warranty on all models

## **Guaranteed quality**

Materials and technologies

Product Code: pratic3cutter

Our Cutters PRATIC have been manufactured in order to satisfy ever-increasing demands of the professional user. With their easiness in use, they are able to do all the necessary works in kitchen: homogenizing, crumbling, kneading, cutting and mincing.

## **Available Options**

Complete hub with smooth teethed or pierced blades

Yes

Lid

Yes

## DESCRIPTION

Our Cutters PRATIC have been manufactured in order to satisfy ever-increasing demands of the professional user. With their easiness in use, they are able to do all the necessary works in kitchen: homogenizing, crumbling, kneading, cutting and mincing. The respect of all the most severe laws on security is granted by 24 Volt low-tension controls, a mechanical brake lining, which is activated by the releasing lever of the bowl lid and a safety micro-switch on the lid. Respecting all the general and specific hygienic laws, for the manufacturing of our cutters we use only stainless steel for bowl, tools and body. The lid is made of polycarbonate for food use. Having a special motor of high performance, the electronics allow to adjust the rotation speed among 9 different positions from 900 to 2200 rpm in order to use the best speed for every work and every product. The bowl of the cutter “Pratic” is spaced out of the body of the machine and as a result of the motor, in order to keep the product at a room temperature.

# L16 - CUTTER



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## 2 years warranty

Two-year warranty on all models

## Guaranteed quality

Materials and technologies

Product Code: magnuml16cutter

Specifically manufactured to meet the needs of the big restaurants such as cafeterias, hotels or any place where it's necessary to quickly satisfy a lot of people; at the same time without precluding the processing of small quantities.

## Available Options

Couple of smooth, toothed or pierced blades

Yes

Complete hub with smooth toothed or pierced blades

Yes

## DESCRIPTION

Specifically manufactured to meet the needs of the big restaurants such as cafeterias, hotels or any place where it's necessary to quickly satisfy a lot of people; at the same time without precluding the processing of small quantities. The machine is designed to be placed on the workbench, its ergonomic design makes it easy to clean and use; lid, bowl and blades are quickly and easily removable. The Cutter Magnum is available in 16 and 20 liter, both are foldable to easily remove the product and to facilitate the ordinary cleaning operations. The machine body is made of stainless steel. The machine can be used by setting work cycles customized by the operator. You can decide how long the machine works, before stopping for a lapse of about 2 seconds; this allows to work even small quantities, giving it the possibility of falling on the bottom of the bowl and to be completely worked. It is also possible to set the automatic switching off when inside the bowl there are temperatures that could damage the products to be processed. On the machine a two-speed motor is installed, the first speed working at 1400 rpm, the second 2800 rpm. On the machine there is a pulse-button to obtain the desired result, as long as the button is pressed, it allows the cutter to work, if the pressure on the button is stopped the machine stops immediately. On the lid there is an opening with a closure to allow the insertion of liquids during use; this is useful if you want to prepare creams and sauces. The display of the machine presents several LED lights to constantly monitor the current processing or to allow the first self-diagnosis in case there should be a failure caused by incorrect use.



# L 20 - CUTTER MAGNUM



[Click Image for Gallery](#)

## 2 years warranty

Two-year warranty on all models

## Guaranteed quality

Materials and technologies

Product Code: L20cuttermagnum

Specifically manufactured to meet the needs of the big restaurants such as cafeterias, hotels or any place where it's necessary to quickly satisfy a lot of people; at the same time without precluding the processing of small quantities.

## Available Options

Complete hub with smooth teethed or pierced blades

Yes

Couple of smooth, teethed or pierced blades

Yes

## DESCRIPTION

Specifically manufactured to meet the needs of the big restaurants such as cafeterias, hotels or any place where it's necessary to quickly satisfy a lot of people; at the same time without precluding the processing of small quantities. The machine is designed to be placed on the workbench, its ergonomic design makes it easy to clean and use; lid, bowl and blades are quickly and easily removable. The Cutter Magnum is available in 16 and 20 liter, both are foldable to easily remove the product and to facilitate the ordinary cleaning operations. The machine body is made of stainless steel. The machine can be used by setting work cycles customized by the operator. You can decide how long the machine works, before stopping for a lapse of about 2 seconds; this allows to work even small quantities, giving it the possibility of falling on the bottom of the bowl and to be completely worked. It is also possible to set the automatic switching off when inside the bowl there are temperatures that could damage the products to be processed. On the machine a two-speed motor is installed, the first speed working at 1400 rpm, the second 2800 rpm. On the machine there is a pulse-button to obtain the desired result, as long as the button is pressed, it allows the cutter to work, if the pressure on the button is stopped the machine stops immediately. On the lid there is an opening with a closure to allow the insertion of liquids during use; this is useful if you want to prepare creams and sauces. The display of the machine presents several LED lights to constantly monitor the current processing or to allow the first self-diagnosis in case there should be a failure caused by incorrect use.

# DEAL L5 - CUTTER



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## 2 years warranty

Two-year warranty on all models

## Guaranteed quality

Materials and technologies

Product Code: ideall5cutter

Our Cutters of the ROBOT line have been manufactured in order to satisfy ever-increasing demands of the professional user.

## Available Options

### Power Supply

Triphase 700/1400 g.min      Triphase 1400/2800

Monophase      Triphase

Complete hub with smooth, teethed or pierced blades (2800rpm)

Yes

Complete hub with smooth teethed or pierced blades

Yes

Lid

Yes

## DESCRIPTION

Our Cutters of the ROBOT line have been manufactured in order to satisfy ever-increasing demands of the professional user. With their easiness in use, they are able to do all the necessary works in kitchen: homogenizing, crumbling, kneading, cutting and mincing. The respect of all the most severe laws on security is granted by 24 Volt low-tension controls, a mechanical brake lining, which is activated by the releasing lever of the bowl lid and a safety micro-switch on the lid. Respecting all the general and specific hygienic laws, for the manufacturing of our cutters we use only stainless steel for bowl, tools and body. The lid is made of polycarbonate for food use. Power supply single phase 230 Volt, three-phase 230/400 Volt or three-phase 230/400 2 speeds motor. pannello comandi



# COMPACT L3 - CUTTER



## **2 years warranty**

Two-year warranty on all models

## **Guaranteed quality**

Materials and technologies

Product Code: compactL3cutter

Our Cutters of the ROBOT line have been manufactured in order to satisfy ever-increasing demands of the professional user.

## **Available Options**

Power Supply

Monophase    Triphase

Complete hub with smooth teetted or pierced blades

Yes

Lid

Yes

## DESCRIPTION

Our Cutters of the ROBOT line have been manufactured in order to satisfy ever-increasing demands of the professional user. With their easiness in use, they are able to do all the necessary works in kitchen: homogenizing, crumbling, kneading, cutting and mincing. The respect of all the most severe laws on security is granted by 24 Volt low-tension controls, a mechanical brake lining, which is activated by the releasing lever of the bowl lid and a safety micro-switch on the lid. Respecting all the general and specific hygienic laws, for the manufacturing of our cutters we use only stainless steel for bowl, tools and body. The lid is made of polycarbonate for food use. Power supply single phase 230 Volt, three-phase 230/400 Volt or three-phase 230/400 2 speeds motor. pannello comandi

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