

**L6DES**  
**L9DES**  
**L12DES**

**SINGLE SPEED**

**CUTTER**  
**HOMOGENIZER**  
**MIXER**  
**EMULSIFIER**

**APPLICABLE IN**

Canteens	Restaurants
Patisseries	Pizzerias
Sandwich shops	Hospital kitchens
Laboratories	Military kitchens
Cafes	School kitchens
Food factories	Catering companies

**USED FOR**

Cutting	Puree
Mixing	Pate
Homogenizing	Soups
Kneading	Mayonnaise
Grinding	Minced meat
Liquefying	Marmalade
Chopping	Pesto sauce
Emulsifying	Hummus
	and more.

**STANDARD FEATURES**

- ◆ Single speed, 1 phase machine.
- ◆ 1500 rpm. standart speed. 3000 rpm. speed option.
- ◆ Being a member of the Hummusmaster®, it is good for making creamy hummus
- ◆ Cut, mix and homogenize any kind of organic material with ease.
- ◆ The highest liquid capacities in the industry.
- ◆ Direct-drive design for maintenance free, non-stop operation.
- ◆ Vibration free thanks to direct drive design.
- ◆ High power, induction motor.
- ◆ Optional scraper for higher capacity and increased efficiency.



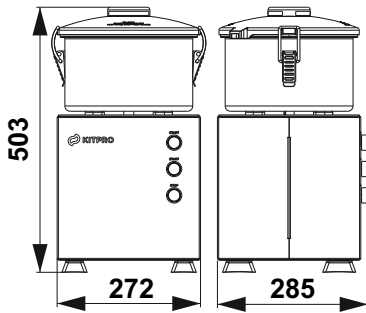
**Hummus** MASTER

## TECHNICAL SPECS

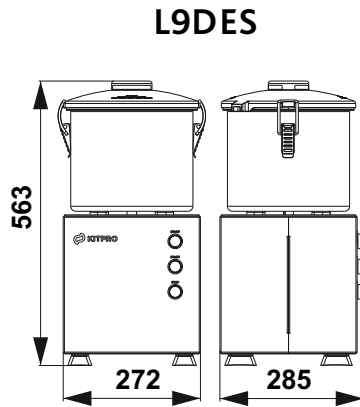
# L6-L9-L12 DES

Model	Motor	Rpm.	Capacity	Electric Standards(US)	Electric Standards(EU)
L6DES	0,55 kW	1500 rpm.	6 lt.	110V 60Hz 1ph	230V 50Hz 1ph
L9DES	0,75 kW	1500 rpm.	9 lt.	110V 60Hz 1ph	230V 50Hz 1ph
L12DES	0,75 kW	1500 rpm.	12 lt.	110V 60Hz 1ph	230V 50Hz 1ph

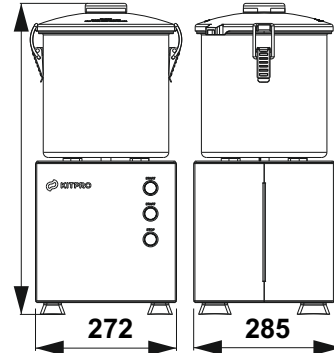
## DIMENSIONS [mm.]



L6DES



L9DES



L11DES

## CAPACITY CHART

Model	Metric	Imperial
L6DES	2 kg. / batch 30 kg/ hr.	5 lbs / batch 65 lbs / hr.
L9DES	3 kg. / batch 45 kg. / hr.	7 lbs / batch 100 lbs / hr.
L12DES	4 kg. / batch 60 kg. / hr.	8 lbs / batch 130 lbs / hr.

**YAZICILAR®**

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