

K70 Vertical Cutter-Mixer



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603361 (K702VU) K70 VCM (s/s bowl) 2 SPEED
208-240 V/3p/60Hz

Short Form Specification

Item No. _____

Unit to be Electrolux K702VU K70 Vertical Cutter-Mixer. Electrical characteristics to be 208-240 V, Three-phase operation with 2 speed at 1800 or 3600 rpm. Vertical Cutter-Mixer designed for vertical cutting and mixing in 7.4 quart quantities: puree, mix, chop, blend, mix and knead dough. A compact design for operator convenience the K70 occupies minimal counter space. Housing constructed of Stainless steel with rubber feet on base.

Main features

- Power: 1-2/3HP for Two Speed Model.
- 1800/3600 RPM for Two Speed Model.
- 1.2 kW for Two Speed Model.
- Red OFF, Green ON, and PULSE Buttons
- Compact Design
- Belt Drive
- All Stainless Steel Bowl
- Magnetic safety system and motor brake. Prevents machine from running when bowl lid swings away from magnetic switch or is open.
- Delivered with :
- 7.4 Qt. Stainless Steel bowl with microtooth, edge "S" blade included.
- Complete selection of accessories available.
- Dimensions: (HxLxW): 18.5" x 16.3" x 10"
- Approx. shipping weight—53 lbs
- NEMA L15-20P for Two Speed Model.
- 2 year parts warranty, 1 year labor.

Included Accessories:

- Microtooth Blade Rotor - 7.4 Qt. VCM (PNC 653584)
- Lid + Bowl Scrapper for 7.4 Qt. VCM (PNC 653592)
- 7.4 Qt. Stainless Bowl (PNC 653593)

Optional Accessories:

- Smooth Blade Rotor - 7.4 Qt. VCM (PNC 653583)
- Microtooth Blade Rotor - 7.4 Qt. VCM (PNC 653584)
- Lid + Bowl Scrapper for 7.4 Qt. VCM (PNC 653592)
- 7.4 Qt. Stainless Bowl (PNC 653593)



With
L15-20P
(for Model
PNC 603361)

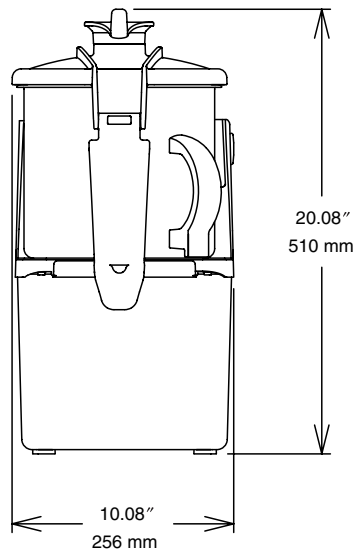
Approval: _____

Electrolux Professional, Inc.

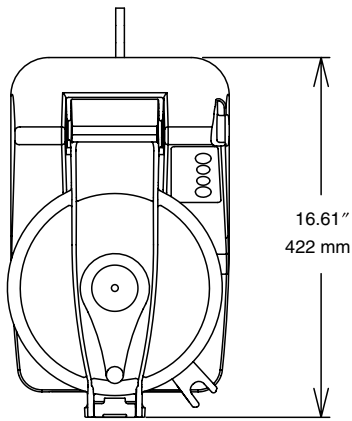
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Front View

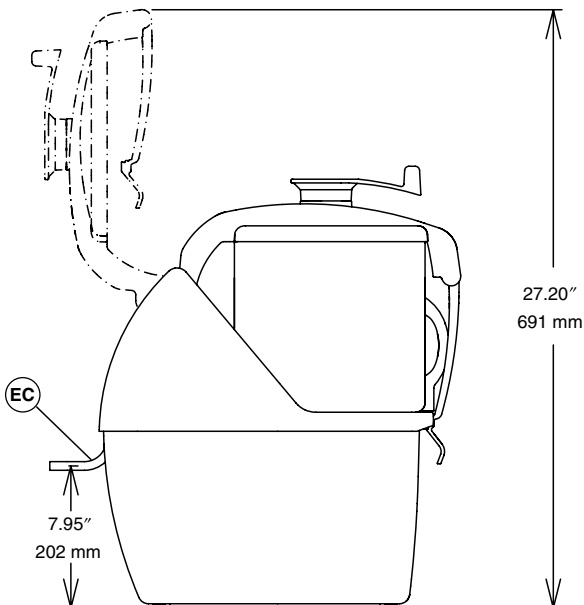


Side View



EC = Electrical connection

Top View



Electric

Supply voltage:

603361 (K702VU) 208-240 V/3p/60Hz – 15A

Key Information

Uses of Food Processor

MEAT

Rough mincing

Pates

Small sausages

Large sausages

Minced meat

Shellfish

Fine mincing

Stuffing

Mousses

PASTRY

Shortcrust

Cold water paste

Flan

POWDER

Almonds

Hazelnuts

FRUITS AND VEGETABLES

Purees

Mousses

Syrups

CHOPPING

Parsley

Onions