



PRODUCT CATALOGUE



YOUR *fresh*
EXPERIENCE



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We are **Food Preparation Professionals** offering the best fitting range of proven high quality equipment with the highest standards for hygiene & safety in the workplace. For **nearly 80 years**, it is at our core to transform freshness into “**taste like home**” **experience** for the most demanding customers in the world.

Your **fresh** experience. Whether you want to peel, cut, slice, mince, mix, blend, knead or whip – Dito Sama provides you with the desired results in less time. Get the best in-class ergonomics for a **safer work** and the **certified hygiene** for your consumers’ enjoyment of healthy food. This makes us confident to deliver the ultimate fresh experience through products with a quality promise for “**built to last**”.

Our identity and values outline our **competence and professionalism as a specialist for food preparation** in the markets we serve. Fresh, spirited, clever, original, passionate, reliable, caring. This is Dito Sama.



Scan the QR code on the appliance and access all the contents that will make your daily life easier: user and maintenance manuals, videos and other support materials.

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- All orders are deemed offers until formally accepted by Eurodib.
- Eurodib reserves the right to refuse any order.

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COMBINED CUTTER & VEGETABLE SLICERS

PREP4YOU

Fresh & healthy preparations made easy.
Vegetable slicer and cutter mixer, all in one

USA & CANADA Price List, pages 56-67



Consistent cutting results and maximized load capacity (1,32 qt / 1,25 lt.) thanks to the patented lever-pusher*



Large output chute for efficient ejection. Suitable for GN containers **up to 7 7/8" (200 mm)** high



100% dishwasher safe for best hygiene. All parts in contact with food are easy to remove for fast cleaning

Maximum flexibility: convert from slicer to cutter and reverse, in few seconds!



Bowl and lid scraper for **uniform results** and **continuous working**



All ingredients are processed evenly and quickly thanks to the special flow generated inside the bowl



- End Users:** Restaurants / gastronomy / small catering / small educational and care facilities
- From 10 to 100 settings**



- Cutter Function:**
- Chopping herbs and condiments, blending sauces, mincing meat/fish

Vegetable slicer function:

- Fresh-cut vegetables for sandwiches, salads and homemade fries



- Compact and easy to move and store
- 2,7 qt / 2,6 lt stainless steel or BPA-free, transparent copolyester bowl or 3,8 qt / 3,6 lt stainless steel bowl available
- Fine serrated blade rotor included
- Transparent lid equipped with scraper and central hole to add ingredients
- 1500 rpm or variable speed 500-3600 rpm
- Slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability
- Continuous feed model: regular cuts, maximised load capacity (1,32 qt / 1,25 lt) and less effort, thanks to the design patented lever-pusher
- 100% dishwasher safe: cutting chamber, lever hopper, ejector disc and stainless steel discs and grids
- Stainless steel cutting blades (diam. 6 5/16" / 175 mm) and aluminium discs for 5/16" / 8 mm and 25/64" / 10 mm dicing to be combined with grids
- Slice, dice, grate, shred with a variety of 22 optional disks and grids in different sizes.
- Outstanding results even when dicing difficult vegetables such as tomatoes and onions



Moon hopper
1,32 qt / 1,25 lt capacity



Small hopper
Ø 2 11/64" / 55mm

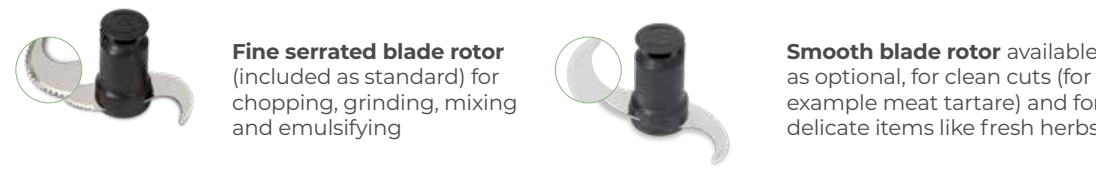


Extra small hopper
Ø 63/64" / 25mm

Discs:



Rotors:



PREP4YOU

Combined model with 2,7 qt / 2,6 lt bowl



Transparent copolyester or AISI304 stainless steel

PREP4YOU

Combined model with 3,8 qt / 3,6 lt bowl



AISI304 stainless steel

Speed	Phases	Power	rpm	Net weight	Ref.
1 speed	1 ph	750 W	1800	38,8lbs / 17,6 kg*	602251
1 speed	1 ph	1000 W	1800	35lbs / 15,9 kg*	602252

External dimensions (wxdxh):
13 13/16" (348 mm) x 12 15/16" (328 mm) x 20 3/4" (527 mm)
Voltage: 120V / 60 / 1 *stainless steel bowl

Speed	Phases	Power	rpm	Net weight	Ref.
1 speed	1 ph	1000 W	1800	46,7lbs / 21,2 kg*	602253

External dimensions (wxdxh):
13 13/16" (348 mm) x 13 1/8" (334 mm) x 20 3/4" (527 mm)
Voltage: 120V / 60 / 1

* stainless steel bowl



SLICING DISCS FOR PREP4YOU

Slicers - 1/32" to 3/8" (1 mm to 10 mm)



		Reference
1/32"	1 mm	650213
5/64"	2 mm	650214
1/8"	3 mm	650215
5/32"	4 mm	650237
7/32"	6 mm	650217
5/16"	8 mm	650220
3/8"	10 mm	650221



Ripple cut - 1/8" to 3/16" (3 mm and 5 mm)



		Reference
1/8"	3 mm	650218
3/16"	5 mm	650219



Julienne and French Fry - 5/64" to 5/16" (2 mm to 8 mm)



		Reference
5/64"	2 mm	650209
5/32"	4 mm	650210
5/16"	8 mm	650211



Graters - 5/64" to 9/32" (2 mm to 7 mm)



		Reference
5/64"	2 mm	650198
1/8"	3 mm	650199
5/32"	4 mm	650205
9/32"	7 mm	650207
special disc for parmesan		650208



Dicing grids* - 5/16" x 5/16" to 3/8" x 3/8" (8x8 mm and 10x10 mm)



		Reference
5/16" x 5/16"	8x8 mm	650222
3/8" x 3/8"	10x10 mm	650223



* to be combined with Slicers



Special tool for fast and easy cleaning of dicing grids
PNC 650110

Kits



3 discs set
diam. 175mm (6 57/64"),
- 1 mm (1/32") slicer,
- 4mm (5/32") julienne/
shredder,
- 7mm (9/32") grater
Reference 653867



5 discs set
diam. 175mm (6 57/64"),
- 1mm (1/32") and 6mm (7/32")
slicer,
- 7mm (9/32") grating,
- 2mm (5/64") and 4mm (5/32")
julienne/shredder
Reference 653868

ROTORS FOR PREP4YOU



**Fine serrated
blade for
2,7qt/2,6lt bowl**
Reference 650226



**Fine serrated
blade for
3,8qt/3,6lt bowl**
Reference 650233



**Smooth blade for
2,7qt/2,6lt bowl**
Reference 650227



**Smooth blade for
3,8qt/3,6lt bowl**
Reference 650234

Chop, mix, grind and emulsify with the Fine serrated blade rotor (included as standard)

Achieve clean cuts and perfectly chop delicate items such as fresh herbs and meat tartare with the smooth blade rotor (optional)



COMBINED CUTTER & VEGETABLE SLICERS

TRK

3 in 1! With TRK, there are no limits to creative cooking. Three functions: vegetable slicer, cutter mixer, emulsifier. Three sizes: 4,7qt/4,5lt - 5.8qt /5.5lt and 7.4qt/7lt. Variable speed from 300 to 880 rpm (slicer) and up to 3,700 rpm (cutter).

USA & CANADA Price List, pages 67-87



Round, stainless steel hopper
8 1/2 sq in. (215 cm²)



Long vegetable hopper
2 1/4" (Ø 55 mm)



Flat waterproof control panel (IP55)



Transparent lid with scraper for better consistency

Switch safely and easily from cutter/emulsifier to veg prep function, thanks to the Incky system and the automatic speed limitation device

- End Users:** Restaurants / Public Sector / Caterers / Nurseries / Residential Homes
- From 50 to 400 covers**
Up to 800 covers for catering service

- Cutter Function:**
 - Coarse and fine chopping, emulsifying, kneading and mincing
 - Capacity** (e.g. mayonnaise):
TRK45: up to **4,4lbs (2 kg)**
TRK55: up to **5,5lbs (2,5 kg)**
TRK70: up to **6,6lbs (3,5 kg)**

- Vegetable slicer function:**
 - Wide range of cuts of fruits and vegetables for cold or hot preparations
 - Capacity:** up to 1212lbs/h (550 kg/h) depending on the cut



Combined Cutter & Vegetable Slicer

- Easy to change from a cutter to a vegetable slicer**
- Transparent lid** equipped with scraper and central hole to add ingredients
- Asynchronous industrial motor** for long life and silent operation
- Maximum speed up to **3700 rpm** (cutter function)
- Stainless steel bowl with high chimney to **increase** the real liquid **capacity**, with round corners and ergonomic handle
- Dedicated rotors** with **smooth** or **fine serrated** blades as well as specific for **emulsions**
- Large** and **long** vegetable **hoppers** integrated in the same design
- Incky System:** inclined motor base by 20° for better ejection of vegetables
- Wide range of stainless steel discs** (8" / 205mm diameter) for more than 80 different cuts (see page 14)
- All parts in contact with food are **100% dishwasher safe** (vegetable and cutter attachments, rotors and discs)



TRK45 Combined Cutter & Vegetable Slicer 4,7qt / 4,5 lt

Speed	Phases	Power	rpm	Reference
Variable	1 ph	1000 W	from 300 to 3700	602241
External dimensions (WxDxH): Vegetable slicer: 9 1/16" (252 mm) x 19 1/16" (485 mm) x 19 7/8" (505 mm); Cutter: 10 1/16" (256 mm) x 16 5/16" (415 mm) x 19" (482 mm); Voltage: 120V / 60 / 1				

TRK55 Combined Cutter & Vegetable Slicer 5,8 qt / 5,5 lt

Speed	Phases	Power	rpm	Reference
Variable	1 ph	1300 W	from 300 to 3700	602242
External dimensions (WxDxH): Vegetable slicer: 9 1/16" (252 mm) x 19 1/16" (485 mm) x 19 7/8" (505 mm); Cutter: 10 1/16" (256 mm) x 16 5/16" (415 mm) x 19" (482 mm); Voltage: 120V / 60 / 1				

TRK70 Combined Cutter & Vegetable Slicer 7,4 qt / 7 lt

Speed	Phases	Power	rpm	Reference
Variable	1 ph	1500 W	from 300 to 3700	602243
External dimensions (WxDxH): Vegetable slicer: 9 1/16" (252 mm) x 19 1/16" (485 mm) x 19 7/8" (505 mm); Cutter: 10 1/16" (256 mm) x 16 5/16" (422 mm) x 20 9/16" (522 mm); Voltage: 120V / 60 / 1				





VEGETABLE SLICERS PREP4YOU

Fresh, healthy and homemade preparations made easy.
Space saving, fits even in the smallest kitchen.

USA & CANADA Price List, pages 1-7



Consistent cutting results thanks to the patented lever-pusher*



Full process control thanks to the transparent hopper



Maximised loading capacity up to **1,32 qt (1,25 lt)**

* Lever pusher applied for Patent EP19165854 and related family



Large output chute for efficient ejection. Suitable for GN containers **up to 7 1/4" (200 mm) high**



Pulse function for quick and precise cutting and grating. Easy to clean motor base with flat control buttons

- **End Users:** Restaurants / Quick Service
- **Up to 100 settings**

- **Main use:** optimal for restaurants, gastronomy and take-away, small educational facilities

- **Compact and easy to move and store**
- **Slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability**
- Continuous feed model: regular cuts, maximised load capacity (1,32 qt/ 1,25lt) and less effort, thanks to the design patented lever-pusher
- Equipped with half moon hopper and 2 small round feed chutes: Ø 6 3/4" (25mm) and Ø 2 1 1/4" (55mm), for precise slicing of long shaped vegetables
- **100% dishwasher safe:** cutting chamber, lever hopper, ejector disc and stainless steel discs and grids
- Stainless steel cutting blades (Ø 6 5/8" / 175 mm) and aluminium discs for 5/16" (8mm) and 2 5/64" (10mm) dicing to be combined with (stainless steel/plastic) grids



Moon hopper 1,32 qt (1,25 lt) capacity



Small hopper Ø 2 1 1/4" 55mm



Extra small hopper Ø 6 3/4" (25mm)



more info on discs at page 6

Save up to 95% of your time avoiding manual preparations



	Tomato	Cucumber	Celery root	Onion	Cabbage	Pizza cheese	Carrot
Disk	3/8" x 3/8" x 3/8" 10x10x10 mm dicing	5/64" 2 mm slicing	5/32" 4 mm shredding	5/16" x 5/16" x 5/16" 8x8x8 mm dicing	1/32" 1 mm slicing	9/32" 7 mm grating	1/8" 3 mm grating
Amount	4,4lbs 2 kg	4,4lbs 2 kg	6,6lbs 3 kg	11lbs 5kg	6,6lbs 3 kg	11lbs 5kg	6,6lbs 3 kg
Manual time	10' 37"	6' 45"	26' 05"	37' 58"	15' 06"	34' 31"	37' 04"
PREP4YOU time	26"	1' 19"	1' 27"	1' 39"	2' 34"	2' 45"	3' 37"

PREP4YOU Vegetable Slicer

Speed	Phases	Power	rpm	Net weight	Reference
1 speed	1 ph	750 W	1800	39lbs / 17,8kg	602250

External dimensions (WxDxH): 13 1 1/16" (348 mm) x 12 3/8" (315 mm) x 20 3/4" (527 mm)
Voltage: 120V / 60 / 1



VEGETABLE SLICERS

TRS

Increased productivity, outstanding performance, superior quality and a sturdy design. Meets all your needs for preparing fruit and vegetables.

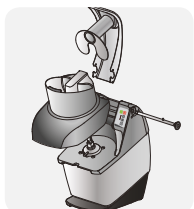
USA & CANADA Price List, pages 8-23



Round, stainless steel hopper
8 15/32 sq in. (215 cm²)



Long vegetable hopper
2 11/16" (Ø 55 mm)



Easily dismountable



100% dw safe: cutting chamber, stainless steel lever and hopper and all stainless steel discs and grids



Flat, waterproof control panel (IP55)



"Pulse" function for a precise cut



Stainless steel discs



- **End Users:** Restaurants / Small and Medium Size Catering Facilities / Caterers
- **100 to 400 covers** for table service
- Up to **800 covers** for catering service



- **Main use:** slicing, grating, wavy cuts, cutting into juliennes, french fries or dicing all kind of fruits and vegetables.
Capacity: up to **1102lbs/h 500 kg/h**



Grate



Chips



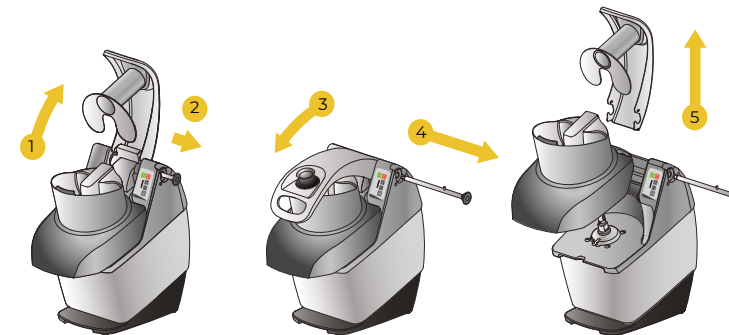
Wavy slices



Cubes



- **Asynchronous industrial motor** for long life and silent operation
- **Ergonomic, easy to lift lever:** minimal pressure is required to process vegetables (for right or left hand use)
- **Maximum cleanability** due to the ergonomic design with rounded shapes.
- All parts in contact with food are **100% dishwasher safe**



Stainless steel discs with holder included standard for a better organization in your kitchen

- **Wide range of stainless steel discs** (8" / 205mm diameter) for more than 80 different cuts (see page 14)
- **Inclined motor base** for better ejection of vegetables
- Easy access to the cutting chamber so the discs and ejector can be easily removed
- High discharge area for **deep GN containers** (up to 7 7/8" / 20 cm)

TRS Vegetable Slicer

Speed	Phases	Power	rpm	Reference
1 speed	1 ph	370 W	340	602239
1 speed	1 ph	750 W	400	602240

External dimensions (WxDxH):
9 15/16" (252 mm) x 19 11/16" (500 mm) x 20 1/4" (515 mm)
Voltage: 120V / 60 / 1



High discharge area for deep GN containers



SLICING DISCS FOR TRS / TRK

Slicers - 1/32" to 33/64" (0.6 mm to 13 mm)



		Reference
1/32"	0.6 mm	650081
1/32"	1 mm	650082
5/64"	2 mm	650083
1/8"	3 mm	650084
5/32"	4 mm	650085
3/16"	5 mm	650086
7/32"	6 mm	650087
5/16"	8 mm	650088
3/8"	10 mm	650160
15/32"	12 mm	650161
33/64"	13 mm	650165



Kits



3 discs set
diam. 205 mm (8"),
- 5mm (3/16") slicer,
- 4mm (5/32") grater,
- 6mm (7/32") julienne/
shredder
Reference 653869



5 discs set
diam. 205 mm (8"),
- 4mm (5/32") grater,
- 6mm (7/32") julienne/
shredder,
- 5mm (3/16") and (3/8")
10mm slicer
- 10x10mm (3/8" x 3/8")
grid)
Reference 653870

Graters - 5/64" to 11/32" (2 mm to 9 mm)



		Reference
5/64"	2 mm	653773
1/8"	3 mm	653774
5/32"	4 mm	653775
9/32"	7 mm*	653776
11/32"	9 mm*	653777

for breadcrumbs / potatoes 653778

for parmesan / chocolate 653779

* 9/32" (7mm) and 11/32" (9 mm) discs are suitable to grate mozzarella and semi-dry cheese



Shredders - 5/64" to 25/64" (2 mm to 10 mm)



		Reference
5/64" x 5/64"	2x2 mm	650166
1/8" x 1/8"	3x3 mm	650167
5/32" x 5/32"	4x4 mm	650077
7/32" x 7/32"	6x6 mm	650078
5/16" x 5/16"	8x8 mm	650079
25/64" x 25/64"	10x10 mm	650080
5/64" x 5/16"	2x8 mm	650158
5/64" x 25/64"	2x10 mm	650159



Wavy slicers - 2/64" to 3/8" (2 mm to 10 mm)



		Reference
2/64"	2 mm	650089
1/8"	3 mm	650090
7/32"	6 mm	650091
5/16"	8 mm	650162
3/8"	10 mm	650164



Dicing grids* - 3/16" x 3/16" to 25/32" x 25/32" (5x5 mm to 20x20 mm)



		Reference
3/16" x 3/16" x 3/16"	5x5x5 mm	653566
5/16" x 5/16" x 5/16"	8x8x8 mm	653567
3/8" x 3/8" x 3/8"	10x10x10 mm	653568
15/32" x 15/32" x 15/32"	12x12x12 mm	653569
5/8" x 25/32" x 25/32"	13x20x20 mm	653570



Grids for chips* - 7/32", 5/16" and 3/8" (6, 8 and 10 mm)



		Reference
7/32" x 7/32"	6x6 mm	653571
5/16" x 5/16"	8x8 mm	653572
3/8" x 3/8"	10x10 mm	653573



* to be combined with Slicers and Wavy slicers

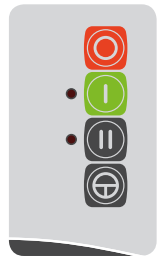


VEGETABLE SLICERS

TR260

Equipped with a wide range of accessories, the TR260 will be your partner for the success of your largest culinary events

USA & CANADA Price List, pages 24-31



Flat and waterproof control panel (IP55)



Automatic feed hopper (optional). Up to 13lbs (6 kg) of vegetables

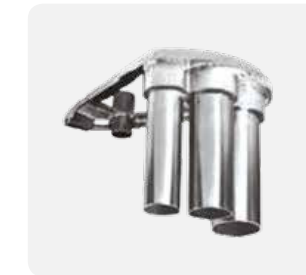


Stainless steel mobile stand. Disc rack (optional)

- **End Users:** Public Sector / Small Food Industries / Central Kitchens
- **400 to 600 covers** for table service
Up to **2000 covers** for catering service
- **Main use:** slicing, grating and cutting all kind of fruits and vegetables
- Capacity: up to **5511,5 lbs/h / 2500 kg/h** (with automatic hopper)
- Capacity: approx. **1543 lbs/h / 700 kg/h** (with lever hopper)
- **High productivity** guaranteed with 11 13/16" (300 mm) diameter discs
- Automatic hopper for **continuous operation** and productivity
- **Asynchronous industrial motor** for long life and silent operation
- User friendly **waterproof control** panel with **pulse function** and speed selector (only on 2 speed models) for **precise slicing**
- **Maximum versatility.** Combine motor base with a variety of optional accessories to suit your needs



Lever operated hopper



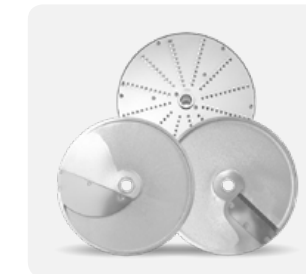
Long vegetable accessory for lever operated hopper



Long vegetables hopper with 3 tubes (Ø 1 3/32" / 50mm to 2 3/4" / 70mm)



Cabbage hopper to cut an entire cabbage (max. Ø 9 27/32" / 250 mm). To be combined with cabbage discs



Wide selection of discs (Ø 11 13/16" / 300 mm)



Stainless steel trolley for 2/1 GN containers

TR260 Vegetable Slicer

Speed	Phases	Power	rpm	Reference
2 speeds	3 ph	2000 W	330 / 660	602255

External dimensions (WxDxH):
29 1/2" (750 mm) x 14 15/16" (380 mm) x 18 1/8" (460 mm)
Voltage: 240V / 60 / 3



FOOD PROCESSORS

PREP4YOU

Fresh, healthy and home made preparations made easy.
Chop, mix, grind and emulsify to perfection.

USA & CANADA Price List, pages 39-46



Bowl and lid scraper for **uniform results** and **continuous working**



All ingredients are **processed evenly and quickly** thanks to the special flow generated inside the bowl



100% dishwasher safe for best hygiene. All parts in contact with food are easy to remove for fast cleaning



Time saving: lid with funnel shaped hole to add ingredients during use



Full control thanks to the **transparent lid**



Intuitive control panel with easy to clean, flat and soft-touch buttons



- **End Users:** Restaurants / Gastronomy / Elderly homes
- **From 10 to 50 settings**



- **Main use:** chopping herbs and condiments, blending sauces, mincing meat/fish, grinding



- **Compact and easy to move and to store**
- 2,7 qt (2,6 lt) stainless steel or BPA-free transparent copolyester bowl or 3,8 qt (3,6 lt) stainless steel bowl available
- Fine serrated blade rotor included
- Transparent lid equipped with scraper and central hole to add ingredients for continuous working
- **100% dishwasher safe: all parts in contact with food are easy to remove for fast cleaning**
- 1 speed 1500 rpm or variable speed 500-3600 rpm for smoother results and best emulsifying



- **Smooth blade rotor** available as optional, for clean cuts (for example meat tartare) and for delicate items like fresh herbs



- **Fine serrated blade rotor** (included as standard) for chopping, grinding, mixing and emulsifying



PREP4YOU

Cutter mixer with 2,7 qt / 2,6 lt bowl

Transparent copolyester or AISI304 stainless steel

Speed	Phases	Power	rpm	Net weight	Ref.
1 speed	1 ph	750 W	1800	28,6lbs / 13 kg*	602247

External dimensions (wxdxh):
9 3/4" (247 mm) x 12 15/16" (328 mm) x 17 15/16" (456 mm)
Voltage: 120V / 60 / 1

* stainless steel bowl



PREP4YOU

Cutter mixer with 3,8 qt / 3,6 lt bowl

AISI304 stainless steel

Speed	Phases	Power	rpm	Net weight	Ref.
1 speed	1 ph	750 W	1800	33,7lbs / 15,3 kg*	602249

External dimensions (wxdxh):
9 15/16" (252 mm) x 13 1/8" (334 mm) x 18 3/4" (476 mm)
Voltage: 120V / 60 / 1

* stainless steel bowl



FOOD PROCESSORS

K45 / K55 / K70

High-power food processors are built to last and can chop, mince, grind and blend any preparation required by your recipes.

USA & CANADA Price List, pages 47-52



Transparent lid with scraper for better consistency

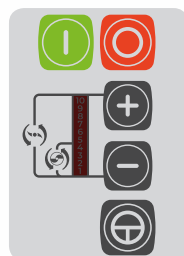


High chimney to increase the real liquid capacity

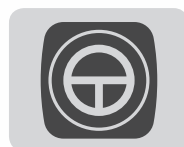


K55

2 in 1 machine, thanks to the scraper: consistent results in a matter of seconds.



Flat waterproof control panel (IP55)

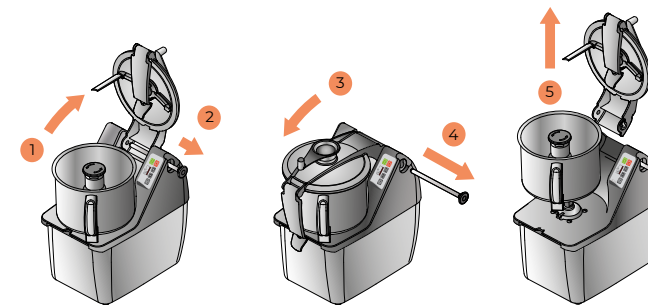


"Pulse" function for coarse chopping of large pieces

- **End Users:** Restaurants / Catering Facilities / Caterers / Nurseries and Residential Homes
- From **50 to 150 covers**
- **Main use:** Coarse and fine chopping, emulsifying, kneading and mincing
- **Stainless steel bowl:** 4,7 / 5,8 / 7,4 qt (4,5 / 5,5 / 7 lt)
- Capacity (e.g. mayonnaise):
K45: up to **4,4 lbs (2 kg)**
K55: up to **5,5 lbs (2,5 kg)**
K70: up to **6,6 lbs (3,5 kg)**
- Speed: **from 300 to 3700 rpm** (see models)
- **Asynchronous industrial motor** for long life and silent operation
- Transparent and **dismountable lid attached to the body**
- **Delivered with scraper/emulsifier**
- **Dedicated rotors** with smooth or fine serrated blades as well as specific for emulsions
- All parts in contact with food can be **easily disassembled** without tools and are **100% dishwasher safe**



Holder for rotor included



K45 Cutter 4,7 qt / 4,5 lt capacity

Speed	Phases	Power	rpm	Reference
Variable	1 ph	1000 W	from 300 to 3700	602244

External dimensions (WxDxH):
10 1/16" (256 mm) x 16 5/16" (415 mm) x 19" (482 mm);
Voltage: 120V / 60 / 1



Ground meat

K55 Cutter 5,8 qt / 5,5 lt capacity

Speed	Phases	Power	rpm	Reference
Variable	1 ph	1300 W	from 300 to 3700	602245

External dimensions (WxDxH):
10 1/16" (256 mm) x 16 5/16" (415 mm) x 19" (482 mm);
Voltage: 120V / 60 / 1



Vegetable purées

K70 Cutter 7,4 qt / 7 lt capacity

Speed	Phases	Power	rpm	Reference
Variable	1 ph	1500 W	from 300 to 3700	602246

External dimensions (WxDxH):
10 3/16" (256 mm) x 16 5/8" (422 mm) x 20 3/16" (522 mm);
Voltage: 120V / 60 / 1



FOOD PROCESSORS

K120S

Mix and mince quickly and easily, while preserving the texture and flavour of your ingredients

USA & CANADA Price List, pages 53-54



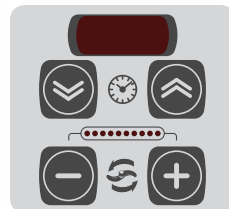
Stainless steel bowl with leak-proof spout



Safety double lock system



K120S



Flat and waterproof control panel (IP55)



Exclusive angled-blade design ensures consistent, optimal mixing results

- **End Users:** Restaurants / Caterers / Delicatessen
- From **100 to 200 covers**

- **Main use:** coarse and fine chopping, emulsifying, kneading and mincing

- **12.2 qt / 11,5 lt capacity** stainless steel bowls
- 2 speeds: **1500 and 3000 rpm** (K120S)
- Variable speed available: **from 300 to 3500 rpm** (KE120S)
- Capacity: up to **13 lbs / 6 kg** (e.g. mayonnaise)

K120 features

- "Pulse" function for a coarse chopping of large pieces (on 2 speed models)
- Rotor and bowl design ensure **consistent mixing**
- **Asynchronous industrial motor** for long life and silent operation
- Transparent lid, bowl, scraper and rotor can be **easily removed without tools** and are **100% dishwasher safe**
- **Bowl scraper for consistent results**
- **3 devices to ensure operator safety** (K/KE 120S/180S):
 - 1 hinge sensor when handle is lifted
 - 1 bowl presence sensor
 - 1 cover presence sensor



Bowl scraper

K120S/KE120S Cutter 12,2 qt / 11,5 lt capacity

Model	Speed	Phases	Power	rpm	Reference
K120S	2 speeds	3 ph	2200 W	1500 / 3000	602254

External dimensions (WxDxH):
 16 3/8" (416 mm) x 26 3/4" (680 mm) x 20 3/8" (517 mm)
Voltage: 240V / 60 / 3





Texture-modified food with K and TRK

High-speed, integrated bowl scraper and exclusive blade design. These three features help turn your food processor into an emulsifier that allows you to modify the texture of food while preserving its nutritional content and taste. The only limit is your imagination!

ROTORS K AND TRK

Choose the perfect cutting blade for your preparation



Fine serrated emulsifier blade
K45 (650039) /55 (650040) /70 (650041)



Smooth rotor blade



Ground meat



Houmous



Tomato sauce



Fine serrated rotor blade
(included as standard)



Almonds



Chocolate



Mixed herbs



Fine serrated emulsifier blade



Asparagus



Peppers



Chicken



Pasta



Poultry



Fish



Cake



Sausage



Salmon



STICK BLENDERS

Bermixer PRO

Wide range from 350 W to 750 W. Prepare soups, purees, sauces and creams, and whip egg whites quickly and easily

USA & CANADA Price List, pages 88-92



Dismountable without tools and dishwasher safe



9 speed levels automatic power adjustment



Supplied with wall support

Up to 10 000 rpm



Safe handling thanks to the heat protected grip

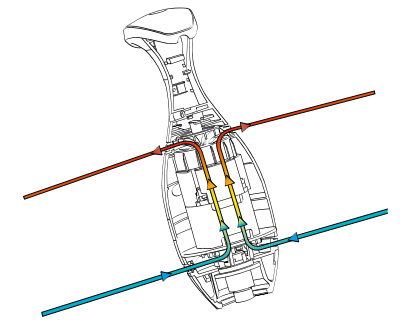


Durability guaranteed thanks to the easily removable blade that can be sharpened or replaced



Pot holder

- **End Users:** Restaurants / Catering Facilities
- From **50 to 300 covers**
- **Main use:** soups, purées, sauces, creams
- Light and easy to use stick blender
- **Smart Speed Control:** autoregulation of the power to ensure a longer life and reduced vibrations
- Vortex system to process the entire preparation, no need to stir
- Control panel with **overload indicator alarm**
- Special lipped design of the blade protection **avoids splashing** aligned with the strictest regulations in terms of safety
- All parts in contact with food are **easily disassembled and 100% dishwasher safe**
- Thermal insulated plastic insert on the tube



Air cooling system for longer usage without overheating



Dismountable blade

A complete range

	BERMIXER PRO 9 000 rpm				BERMIXER PRO Turbo 10 000 rpm		
Models	602232	602233	602234	602235	602237	602236	602238
Power	350 W	450 W	450 W	650 W	650 W	750 W	750 W
Voltage	120V/60/1	120V/60/1	120V/60/1	120V/60/1	120V/60/1	120V/60/1	120V/60/1
Tube	18"/45 cm	18"/45 cm	22"/55 cm	22"/55 cm	26"/65 cm	22"/55 cm	26"/65 cm
Max. capacity	13 gal 50 l	26 gal 100 l	32 gal 120 l	58 gal 220 l	63 gal 240 l	71 gal 270 l	76 gal 290 l



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