



LLKPM20L

Planetary Mixers

The LLK planetary mixers provide premium design and performance at top value prices. These machines are extremely versatile and are widely used in schools, hotels, restaurants and hospitals.

All machines are supplied with 3 attachments: wire whisk, dough hook, and flat beater. This allows the machines to be used for mixing a wide variety of products including cream, mayonnaise, creamed potatoes and even small quantities of dough. The LLK planetary mixers are all fitted with emergency stop buttons for optimum safety of the user.

Paying extra for mincing hub is an unnecessary expense for many establishments. The economy mixers are the perfect solution for such sites; they're of the exact same specification and quality as planetary mixers with hub that are on the market, just without the mincer attachment hub on the front! Many outlets do no mincing on site and therefore do not need the hub at all!

A sturdy machine
made for a wide
range of uses.



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Specifications

WITHOUT ATTACHMENT HUB

Model	Capacity	W	D	H	Weight	Loading
LLKPM20L	20 Litres	500	600	780	107kg	1.1kW*

WITH ATTACHMENT HUB

Model	Capacity	W	D	H	Weight	Loading
LLKPM30L	30 Litres	550	600	1115	204kg	1.1kW*



LLKPM20L



LLKPM30

ACCESSORIES

Model	Capacity	W	D	H
SPM20S	Static Stand	710	610	610
SPM20M	Mobile Stand	710	610	710
LLKPMMA	Mincing Attachment	-	-	-



MOBILE STAND



MINCING ATTACHMENT

Key Features

- 3 speed settings
- Heavy duty all gear transmission
- Stainless steel bowl
- LLKPM30 is floor-standing
- Mincing attachment is for 30L model only

Planetary Mixers are supplied with 1 year parts and labour warranty.

Do you need
an extra bowl?
Let us know.



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Electric Slicers

Our fantastic range of medium and heavy duty cooked meat slicers are manufactured by FAC. Based in Italy, FAC has been manufacturing high quality slicing machines since 1961 and now export their products all around the world.

The electric slicers are available in medium and heavy duty to suit any requirements. All machines have high precision slicing thickness control to ensure you get the exact results you require. They are all fitted with removable sharpening stones to keep the blade as sharp as possible to ensure you get a smooth and precise slice every time. The meat carriage is mounted on ball bearings which create exceptionally smooth running.

The FAC slicers are very safe machines to use as they have rubber feet that grip the work surface firmly in addition to other safety features including: emergency stop button, no volt release safety cut-out, and a special fenceplate locking mechanism for the safe removal of the blade and meat hopper. These machines are fully commissioned by our expert engineer before we send them out.

Fabulous 2 years
parts and 1 year
labour warranty



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Specifications

MEDIUM DUTY

Model	Blade Size	W	D	H	Weight	Loading
LLKMDES220	8.5" - 220mm	400	445	360	15kg	0.15kW - 13 Amp Plug
LLKMDES250	10" - 250mm	440	480	400	18kg	0.18kW - 13 Amp Plug
LLKMDES300	12" - 300mm	500	570	430	26kg	0.24kW - 13 Amp Plug
LLKMDES300LC Long Carriage	12" - 300mm	870	560	500	28kg	0.24kW - 13 Amp Plug

HEAVY DUTY

Model	Blade Size	W	D	H	Weight	Loading
LLKHDES250	10" - 250mm	510	510	400	24kg	0.26kW - 13 Amp Plug
LLKHDES300	12" - 300mm	580	590	470	34kg	0.37kW - 13 Amp Plug
LLKHDES350	14" - 350mm	580	585	480	36kg	0.36kW - 13 Amp Plug

Key Features:

- Belt driven
- Available in medium or heavy duty
- Stylish appearance
- Emergency stop button
- Fully commissioned ready for use with 13Amp plug
- Aluminium anodised

Did you know we
offer a free slicer
loan service?

Ask for details.



FAC products are supplied with 2 years parts and 1 year labour warranty.

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STANDARD RED
FINISH WITH SPECIAL
ROSETTE FLYWHEEL
(ADDITIONAL CHARGE)

Volano

HAND OPERATED SLICERS

The Volano is a state of the art hand flywheel slicer that will compliment any catering facility, hotel, restaurant or deli.

The Volano is fully mechanical which means it can still be used in the event of a power cut. This stylish meat slicer is made of very robust construction, the body is aluminium and the parts are all stainless steel. The Volano is available in 184 different colours so that it can coordinate with your interior design.

Standard (free of charge) paint colours are:

- Red - RAL 3003 (+ a bit darker - special colour mix)
- Black - RAL 9005
- Cream - RAL 1013 + 1015 (special colour mix)

All other colours POA

Hand built
in Italy.



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Specifications

HAND OPERATED SLICERS

Model	Blade Size	W	D	H	Cut Thickness	Cut Length/Height	Weight
LLKVOL250	10" - 250mm	680	520	510	0 - 20mm	185 x 150	33kg
LLKVOL300	12" - 300mm	720	600	740	0 - 20mm	230 x 190	45.5kg
LLKVOL350	14" - 350mm	870	710	800	0 - 25mm	270 x 240	81kg

PEDESTALS

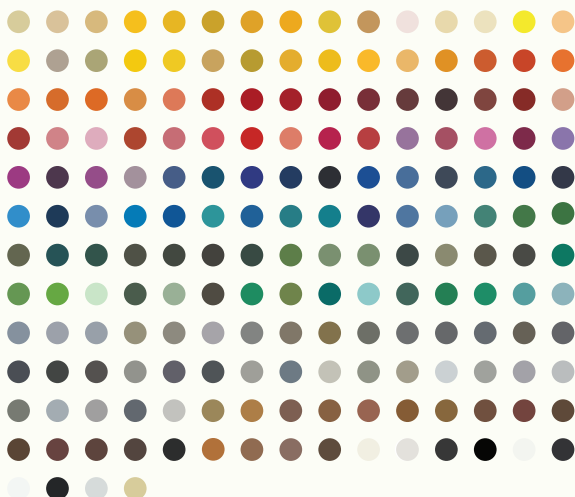
Model	W	D	H	Gross Weight
PVOL250	375	560	800	72kg
PVOL300	375	560	800	72kg
PVOL350	600	730	795	75kg

Key Features:

- Hand operated
- Stylish appearance
- Available in 184 colours
- Manufactured in Italy
- No electrical supply required
- Can be sold without pedestal
- Special wheel designs available as extra - POA

Colour Options:

The Volano is available in 184 different colours so that it can coordinate with your interior design.



BLACK FINISH WITH
SOLID FLYWHEEL



PURPLE FINISH WITH
FLOWER FLYWHEEL

No electrical supply
required.



FAC products are supplied with 2 years parts and 1 year labour warranty.

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Heavy Duty Mincers

The Torrey meat mincing machines are designed and constructed especially for butchers and busy restaurants. Both machines have high quality stainless steel bodies which are highly corrosion resistant and extremely easy to clean allowing the mincers to have hygienic operation whilst maintaining a professional presentation.

They also both have a removable cast iron head, ring and worm. Both models come with a four-bladed knife, 5mm plate and a plunger. Maintenance is kept to a minimum due to the powerful oil bathed gear transmission of the mincer meaning there is no requirement for drive belts or pulleys that would eventually need replacing.

The LLKM12HD is ideal for use in small butchers shops or restaurants with limited working area. It is comparable in size and power to some 22 size meat mincers and the feed pan is larger than most 12 size mincers are equipped with.

The LLKM22HD is probably the largest 22 size mincer on the market today and is larger than many 32 sized mincers, making it ideal for busy butchers that require a large feed pan with a wide throat size to match. The large throat size allows larger pieces to fit in, saving the user time on having to cut the meat into small pieces in order to fit. It features a powerful motor and combined with its high capacity head the mincer holds bigger pieces in the grinding system.

Can also be used to make sauces and toppings



Specifications

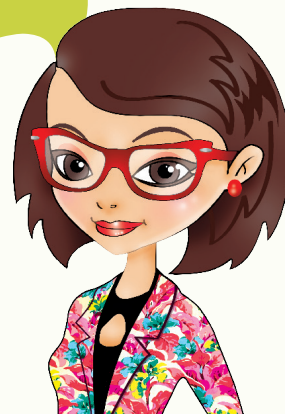
Model	Dimensions			Tray Dimensions			Weight	Production Rate	Loading
	W	D	H	W	D	H			
LLKM12HD	330	578	435	330	533	63	36kg	200kg/hr	220V - 50Hz - ¾hp
LLKM22HD	420	750	620	330	533	63	60kg	500kg/hr	220V - 50Hz - 2hp

Key Features:

- Stainless steel body
- Large stainless steel meat pan
- Cast iron head and ring
- Mincing head assembly dip tin plated to increase resistance to corrosion
- Minimum maintenance - powerful oil based gears
- Standard: Mincer knife, plate and plunger
- Different size plates available to suit requirements

Not just for meat :
Also suitable for making
sauces, purées, mash
and coulées.

Makes perfect
mince every
time.



All LLK products are supplied with a 12 months parts and labour warranty.

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Potato Peelers

The LLK potato peelers are available in 2 sizes: 10lb and 15lb. They are constructed from food grade non-corrosive aluminium alloy castings. The spindle housing and chute are cast integrally which eliminates joints and therefore possible leakage.

The peelers feature cast-in abrasive serrations on the inside wall of the peeling chamber which dispenses with the need for abrasive coating. This means there is less potato loss during both peeling and boiling and the efficiency of the serrations will last the life of the machine. Also, the rotor plate is coated on both sides with fine grained abrasive for new potatoes on one side and coarse grained for old potatoes on the other, doubling the rotor plate's life.

These machines comply with all relevant safety standards and are designed for ease of maintenance and cleaning. They can be sink-top or pedestal mounted.

Manufactured
in the UK. Built
to last.



Specifications

Model	Capacity	W	D	H	Weight	Loading
LLKVP10	10lb - 4.5kg	320	480	370	27kg	0.25hp
LLKVP15	15lb - 6.38kg	320	450	450	30kg	0.25hp

Optional Extras:

- Waste Kit
- Sink Skip



I recommend you order a waste kit then you are ready to start work on arrival.



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