

DSF VERTICAL CUTTER

Heated vertical cutter with vacuum



COOKING AND BLENDING IN A SINGLE APPLIANCE

The **DSF 40, 70** and **120** vertical cutters represent Nilma's full range of heated food processors with vacuum system. Extremely versatile, they are widely used in large kitchens, food preparation centres and industrial food processing plants. The major benefit of using the **DSF Speedy Cutter** is versatility. In effect, in a single appliance, multiple processes of preparation and cooking are contemporary possible, granting great savings in terms of time and labour. The **DSF Speedy Cutter** blends, chops

and homogenises, with adjustable speed, an infinite variety of products, including cheese, meat, eggs, vegetables, fruit and nuts. It creates and kneads: mayonnaise, pesto, confectionery and much more. It melts, heats, cooks and chills (optional), sauces, custards, pâtés, soups, ragouts, purées, béchamel sauces, cheeses and chocolate. Last but not least, it vacuum cooks jams and preserves, keeping unaltered the natural aroma and enhancing colour, taste and presentation.

Nilma

LA SCIENZA DELLE GRANDI CUCINE



DSF VERTICAL CUTTER

Heated vertical cutter with vacuum

MACHINE FEATURES

Entirely made of AISI 304 stainless steel

AISI 304 stainless steel platform for DSF 120

Balanced lid with gasket, handle and a funnel equipped with an ingredient-adding valve

Heat-treated stainless steel blades with AISI 304 stainless steel freehub

AISI 304 stainless steel frame with adjustable feet

Jacket-steam heating with safety valve, steam inlet solenoid valve and steam trap

FUNCTIONAL FEATURES

Automatic tilting of the cooking pan

Temperature setting with food probe

Self-braking motor with speed adjustable up to 2,800 rpm

Vacuum system equipped with a liquid-ring pump (-0.5 bar)

Safety devices on the lid opening and the pan tilting

24V electro-mechanical control panel with a protective door

OPTIONS

DN50 product discharging ball valve

DN65 product discharging ball valve with manual or automatic opening

Product chilling by means of refrigerated water circulating in the jacket

Automatic mixing system with side scraper

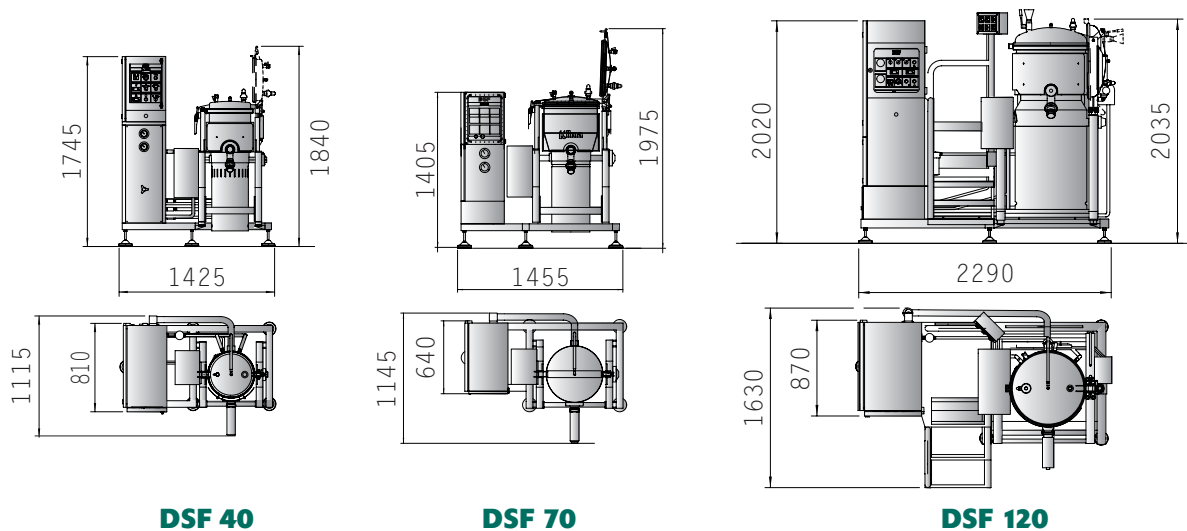
Steam injection in the cooking vat

Electric steam generator (0.5 bar).

Power: 18 kW – Voltage: 3~230/400V 50Hz + PE

TECHNICAL DATA	DSF 40	DSF 70	DSF 120
Capacity litres	40	70	120
Steam pressure bar	0.5	0.5	0.5
Steam consumption kg/h	50	60	100
Steam inlet diameter Ø	1/2"	1/2"	1/2"
Steam trap diameter Ø	1/2"	1/2"	1/2"
Water inlet diameter Ø	1/2"	1/2"	1/2"
Power kW	11.5	11.5	30.5
Voltage	3~230/400V50Hz+PE	3~230/400V50Hz+PE	3~230/400V50Hz+PE
IP protection level	65	65	65
Net weight kg	230	270	1,200

TECHNICAL DRAWINGS



Total or partial reproduction prohibited. - May 2021



APPLIANCE CONSTRUCTED TO HARMONISED STANDARDS AND COMPLETE WITH CE MARKING

Company with EN ISO 9001 certified Quality Management System

