ZE RUI

EQUIPMENT

FOR PROFESSIONAL CHEF



Hangzhou Zerui Kitchen Appliance Manufacture Co. Ltd.

536 Shun Feng Road,
Yu Hang Area, Hangzhou,
China

86 571-85242653

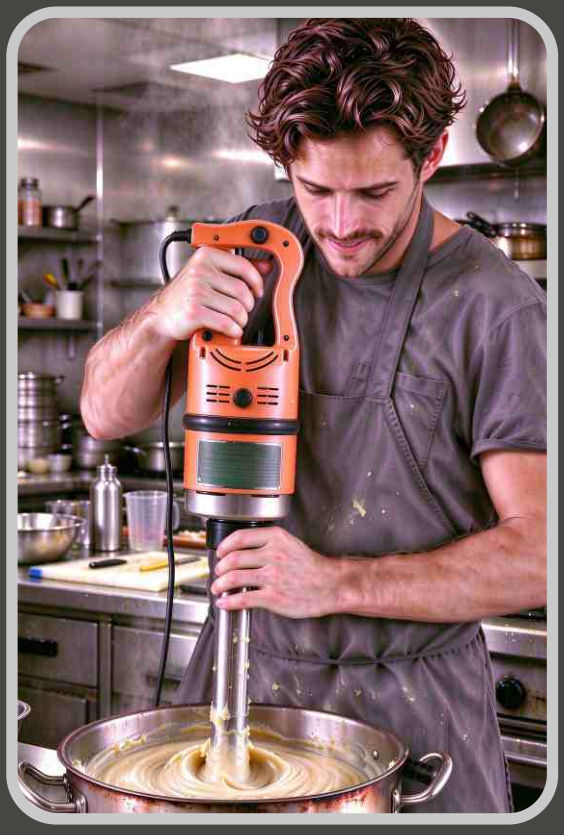
CE RoHS

SECTIONS

Commercial Immersion Blenders

1	BLM-550W series (BLDC motor)	3 - 6
2	BLM-750W series (BLDC motor)	7 - 12
3	HM-750W series (DC motor)	13 - 15
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Commercial Motor Drive Food Equipment



Mini BLDC Immersion Blenders

Light weight with great power

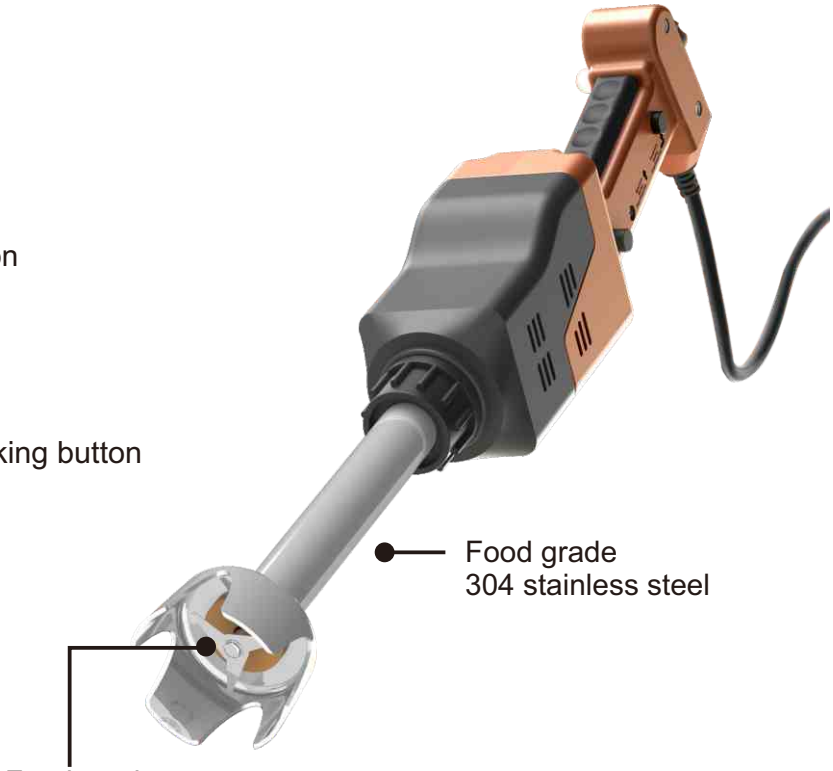
NEW

By Brushless DC Motor

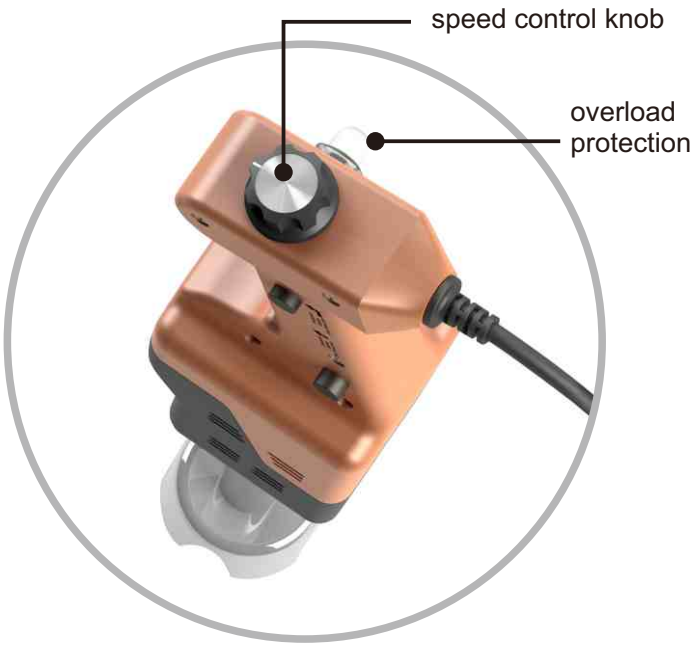
PATENTED

Power: 500W
Speed: 3,000 - 12,000rpm
Voltage: 110~240V, 50/60Hz

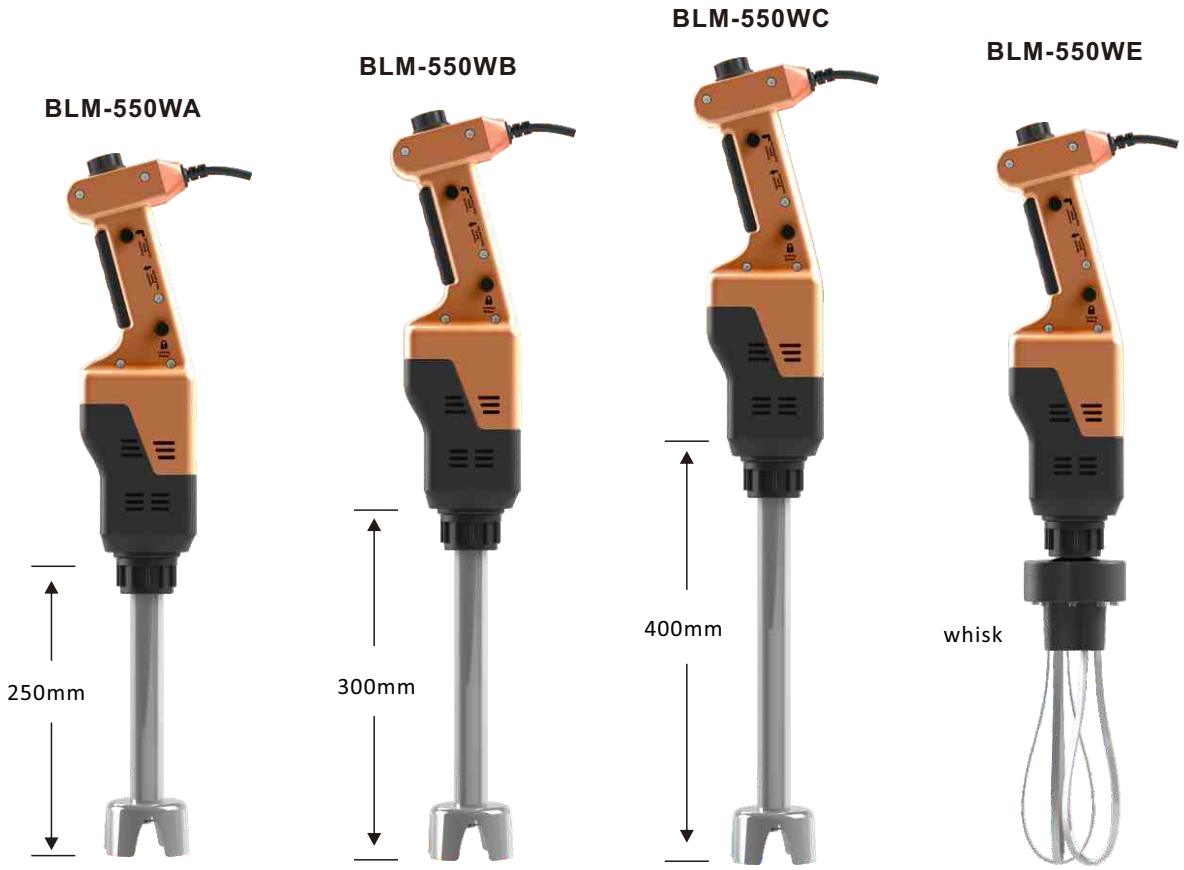




Food grade
304 stainless steel
blade



Specifications



Specifications

Model	BLM-550WA	BLM-550WB	BLM-550WC	BLM-550WE
Voltage	110-120V~ 60Hz / 220 - 240V~ 50Hz			
Power	550W (rating), 700W (Max)			
Speed	3000 - 12000 rpm			750 - 3000 rpm
Blender head	97 x 78 x 350mm /1.6 kg			
Shaft	250mm 0.4 kg	300mm 0.45kg	400mm 0.6 kg	whisk 0.7 kg
Whole set	2.0 kg	2.05 kg	2.2 kg	2.3 kg

Packaging

Model	Box	Box per carton	Carton	N.W.	G.W.
BLM-550WA	430 x 240 x 100mm	6	470 x 370 x 510mm	12.0 kg	15.2 kg
BLM-550WB	430 x 240 x 100mm	6	470 x 370 x 510mm	12.3 kg	15.5 kg
BLM-550WC	430 x 240 x 100mm	6	470 x 370 x 510mm	13.2 kg	16.4 kg
BLM-550WE	430 x 240 x 100mm	6	470 x 370 x 510mm	13.8 kg	17.0 kg
BLM-550WM	460 x 115 x 120mm	12	470 x 370 x 510mm	19.2 kg	22.4 kg
MST-250	460 x 115 x 120mm	12	470 x 370 x 510mm	4.8 kg	8.0 kg
MST-300	460 x 115 x 120mm	12	470 x 370 x 510mm	5.4 kg	9.6 kg
MST-400	460 x 115 x 120mm	12	470 x 370 x 510mm	7.2 kg	10.4 kg
MEW01	460 x 115 x 120mm	12	470 x 370 x 510mm	8.4 kg	12.4 kg

Accesories



MST-250
250mm

MST-300
300mm

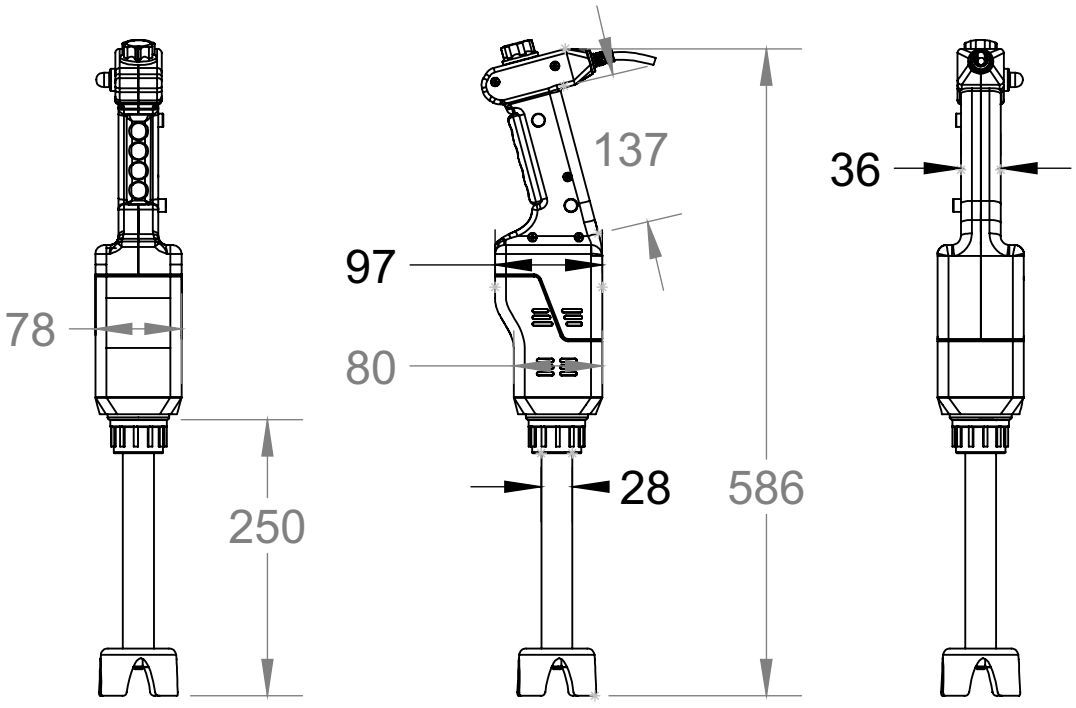
MST-400
400mm

MEW01
whisk

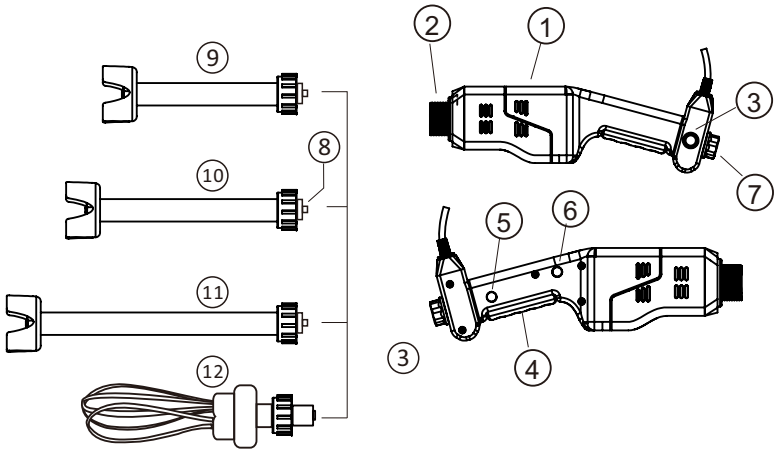
BLM-550WM
Machine head

Dimension

unit mm

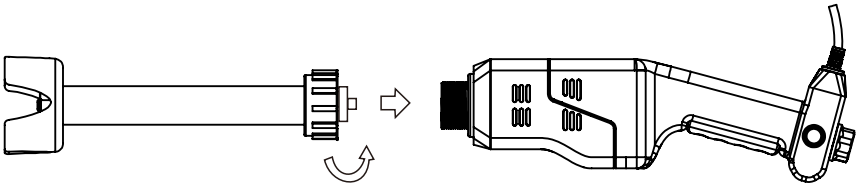


No. and Parts



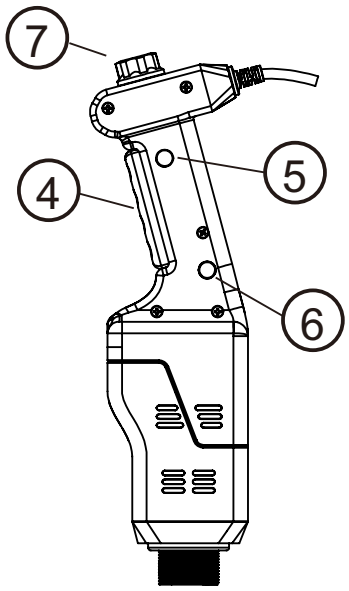
No.	Parts
1	Machine body
2	Joints for tools
3	Overload protection
4	ON/OFF button
5	Protection button
6	Locking button
7	Speed controller
8	Couplier
9	Stainless steel shaft 530mm (for BLM-550WC)
10	Stainless steel shaft 450mm (for BLM-550WB)
11	Stainless steel shaft 377mm (for BLM-550WC)
12	Stainless steel egg whisk (for BLM-550WE)

Assembling



How to operate

- Place the stainless steel shaft or egg whisk into the food container which holding ingredients to be mixed. Ensure not to allow more than 3/4 of the stainless steel shaft or egg whisk to be immersed into the ingredients.
- The blender has 3 buttons. Press the Protection Button [5] first, then press the ON/OFF button [4] without releasing the Protection Button [5]. The blender should start turning.
- Press the Locking button [6], you can then lock the operation and have the blender continue turning even you have releasing the Protection Button [5] and ON/OFF button [4]
- When the blender is operating, you can adjust the speed by rotating the Speed Controller [7]. Turn the Speed Controller clockwise to increase the speed; turn it counter-clockwise to reduce the speed
- You are recommended to start at low speed when using the whisk.
- To stop operation, press the ON/OFF button [4] and release it.
- Remove the blender from the food container only after it has completely stopped.
- To prevent any spills, switch OFF the blender first before you lift it up from the food container.



INDUSTRIAL TYPE PERFORMANCE

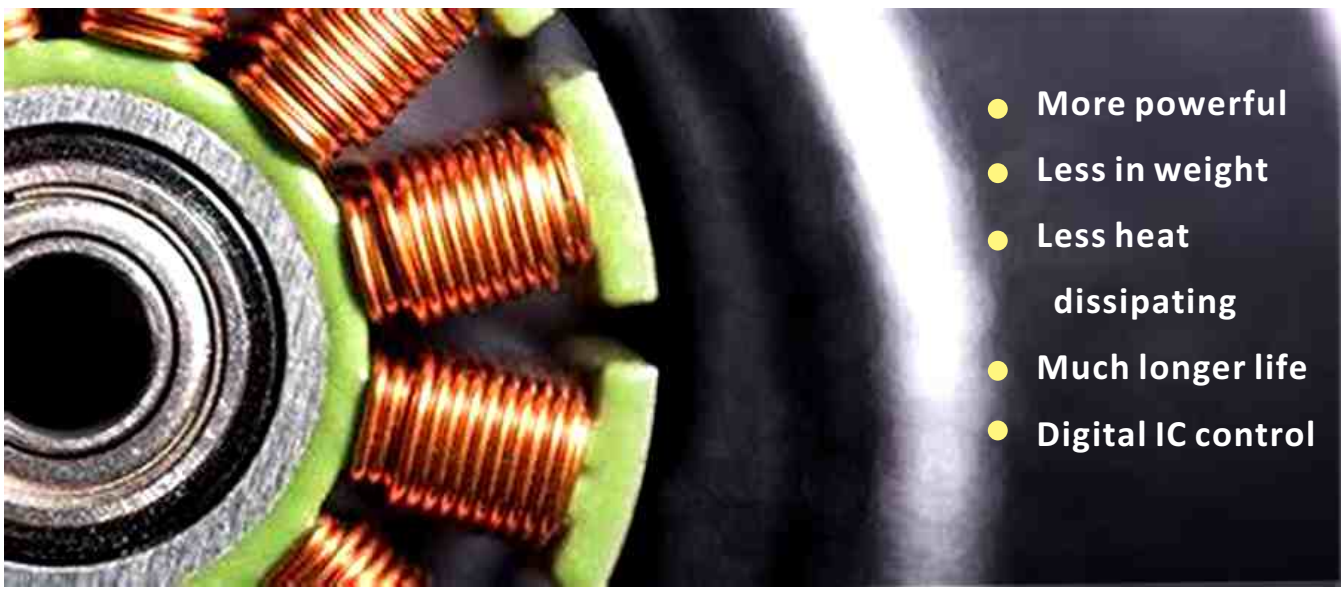
IMMERSION BLENDERS

BLM-750W series

By Brushless DC Motor



Commercial Immersion Blenders



- More powerful
- Less in weight
- Less heat dissipating
- Much longer life
- Digital IC control

COMMERCIAL IMMERSION BLENDERS



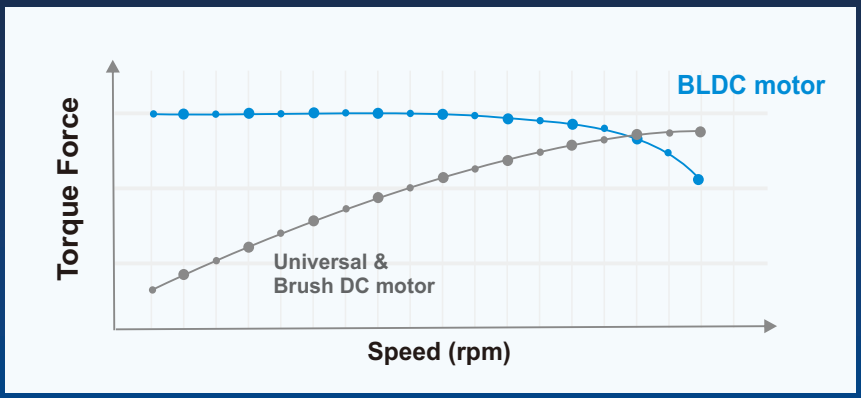
Professional
Immersion Blender

By Brushless DC Motor

It is well known that the Brushless DC Motor operating by IC control has many advantages comparing to the universal motors and DC brush motors which have been prevailing in the applications of commercial and household immersion blenders in the market.

Thanks to the progress of the electronic technology, we are able to put the Brushless DC motor into the Immersion Blenders with sophisticated microchips controllers.

BLDC motor vs Universal & Brush DC motor



One of the main advantage of Brushless DC motors compared to Universal and Brush DC motor is its stable torque force which does NOT decrease with rotational speed increase (see graphical illustration at the left).

This advantage allows user to shorten their operating time because of the strong force provided by the blender.

INDUSTRIAL TYPE

IMMERSION BLENDERS

The BLM-750W Immersion Blenders combines the latest motor and microcontroller technology with quality and attention to details.

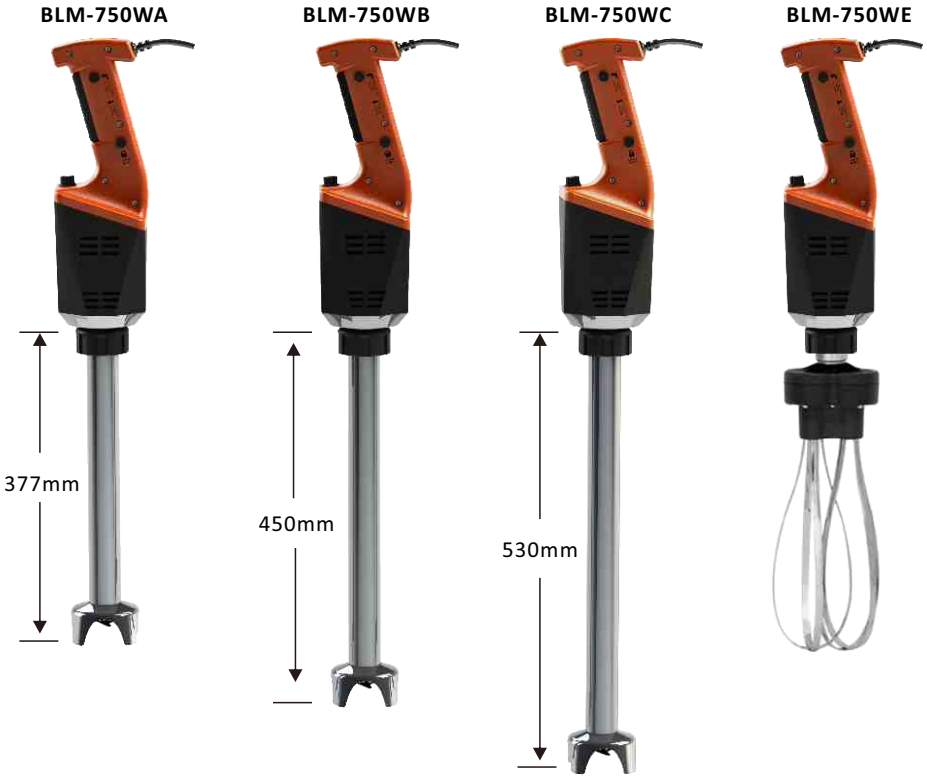




Main features

- 1 HP, heavy-duty motor
- 750W BLDC motor - speed 3,000 - 12,000 rpm
- With speed control knob
- Large input voltage range from 110 to 240 VAC & 50/60 Hz without affecting output power
- All- purpose stainless steel blade
- High efficiency due to BLDC working principle
- Little heat dissipation which sustaining long time continuous operation
- Stable torque force which does not decrease as rotation speed increases (this happens in the most prevailing immersion blenders using universal or Brush DC motors
- Durable and long life due to brushless operating (no wear out of commutator)
- Ergonomic design for easy and comfortable operation
- Completely sealed stainless steel shaft, easily removable and dishwasher safe
- Operating with Protection and Power button that avoid accidental switching ON
- Operating with Locking button for easy handling

Specifications



Specifications

Model	BLM-750WA	BLM-750WB	BLM-750WC	BLM-750WE
Voltage	adapt to different input voltage range: 110-120V~ 60Hz / 220 - 240V~ 50Hz			
Power	750W (rating), 1000W (Max)			
Speed	3000 - 12000 rpm			
Torque force	3 Nm			
Blender head	2.2 kg			
Shaft	377mm 0.9 kg	450mm 1.0 kg	530mm 1.1 kg	Egg whisk 1.0 kg
Whole set	3.1 kg	3.3 kg	3.4 kg	3.2 kg

Packaging

Model	Box	Box per carton	Carton	N.W.	G.W.
BLM-750WA	590 x 325 x 165mm	3	610 x 520 x 350mm	9.4 kg	12.4 kg
BLM-750WB	590 x 325 x 165mm	3	610 x 520 x 350mm	9.8 kg	12.7 kg
BLM-750WC	590 x 325 x 165mm	3	610 x 520 x 350mm	10.1 kg	13.2 kg
BLM-750WE	590 x 325 x 165mm	3	610 x 520 x 350mm	9.6 kg	12.7 kg
BLM-750WM	590 x 165 x 165mm	6	610 x 520 x 350mm	13.2 kg	18.4 kg
ST-377	590 x 165x 165mm	6	610 x 520 x 350mm	5.6 kg	9.9 kg
ST-450	590 x 165 x 165mm	6	610 x 520 x 350mm	6.3 kg	10.7 kg
ST-530	590 x 165 x 165mm	6	610 x 520 x 350mm	7.0 kg	11.4 kg
EW01	590 x 165 x 165mm	6	610 x 520 x 350mm	6.0 kg	10.1 kg

Parts



ST-377
377mm

ST-450
450mm

ST-530
530mm

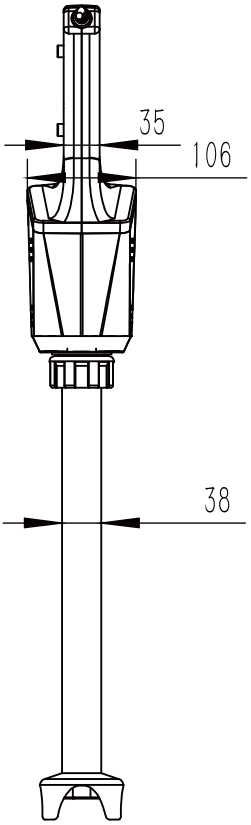


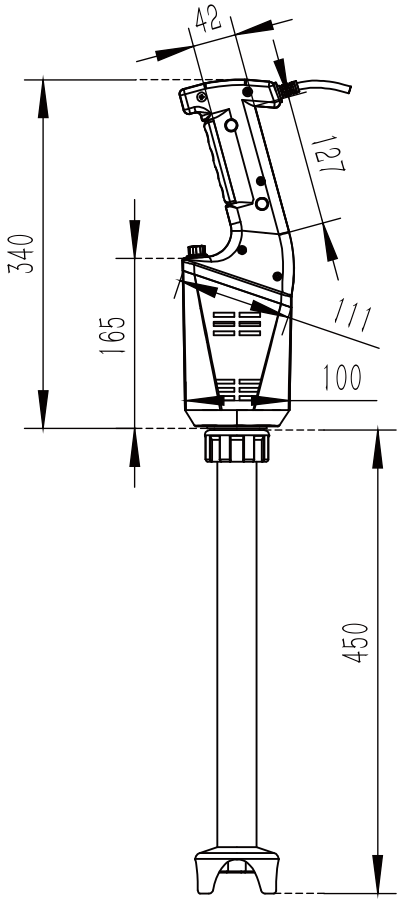
EW01
Whisk,
385mm

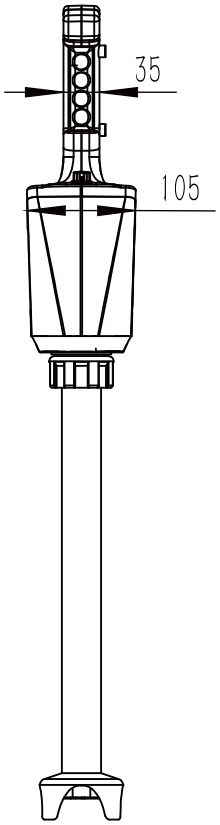


BLM-750WM
Machine head

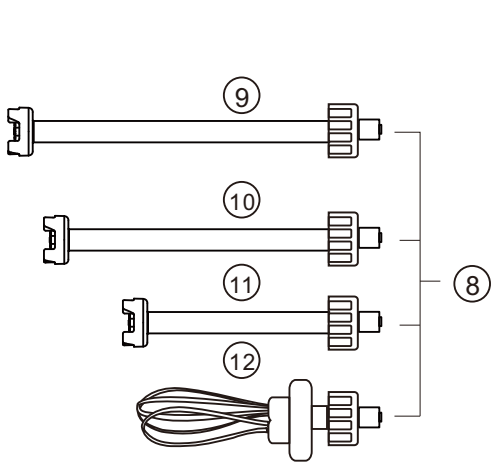
Dimensions In mm

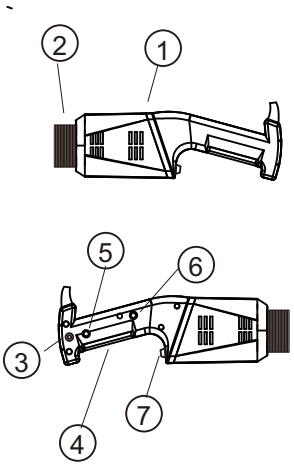






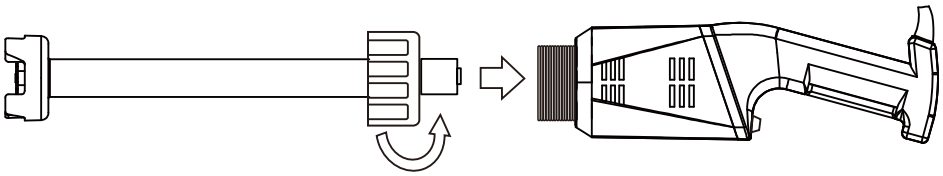
No. and Parts





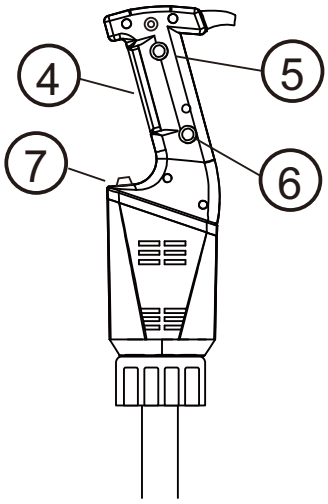
No.	Parts
1	Machine body
2	Joints for tools
3	Overload protection
4	ON/OFF button
5	Protection button
6	Locking button
7	Speed controller
8	Joining coupler
9	Stainless steel shaft 530mm (for BLM-750WC)
10	Stainless steel shaft 450mm (for BLM-750WB)
11	Stainless steel shaft 377mm (for BLM-750WC)
12	Stainless steel egg whisk (for BLM-750WE)

Assembling



How to operate

- Place the stainless steel shaft or egg whisk into the food container which holding ingredients to be mixed. Ensure not to allow more than 3/4 of the stainless steel shaft or egg whisk to be immersed into the ingredients.
- The blender has 3 buttons. Press the Protection Button [5] first, then press the ON/OFF button [4] without releasing the Protection Button [5]. The blender should start turning.
- Press the Locking button [6], you can then lock the operation and have the blender continue turning even you have releasing the Protection Button [5] and ON/OFF button [4]
- When the blender is operating, you can adjust the speed by rotating the Speed Controller [7]. Turn the Speed Controller clockwise to increase the speed; turn it counter-clockwise to reduce the speed
- You are recommended to start at low speed when using the whisk.
- To stop operation, press the ON/OFF button [4] and release it.
- Remove the blender from the food container only after it has completely stopped.
- To prevent any spills, switch OFF the blender first before you lift it up from the food container.



By DC Motor

Professional Immersion Blender

Model: HM-750W

This is professional immersion blender HM-750W which is powered by DC motor with rated power of 750W and maximum 1000W. This type of motor has better performance than universal motor which is being used by most popular brands in the market. Rotation speed can be up to 12,000 rpm.



Features

- High efficiency 1 HP motor, 750W, Max 1000W
- Variable Speed adjustment from 3,000 - 12,000 rpm
- Lightweight and Ergonomic design
- Rubberized comfort grip and second handle allow for safe and controlled operation
- Completely Sealed Shafts
- Easily removable and dishwasher safe Stainless steel shafts
- Continuous speed control on operation versatility



Parts



EW01
Egg whisk



ST-377
377mm



ST-450
450mm

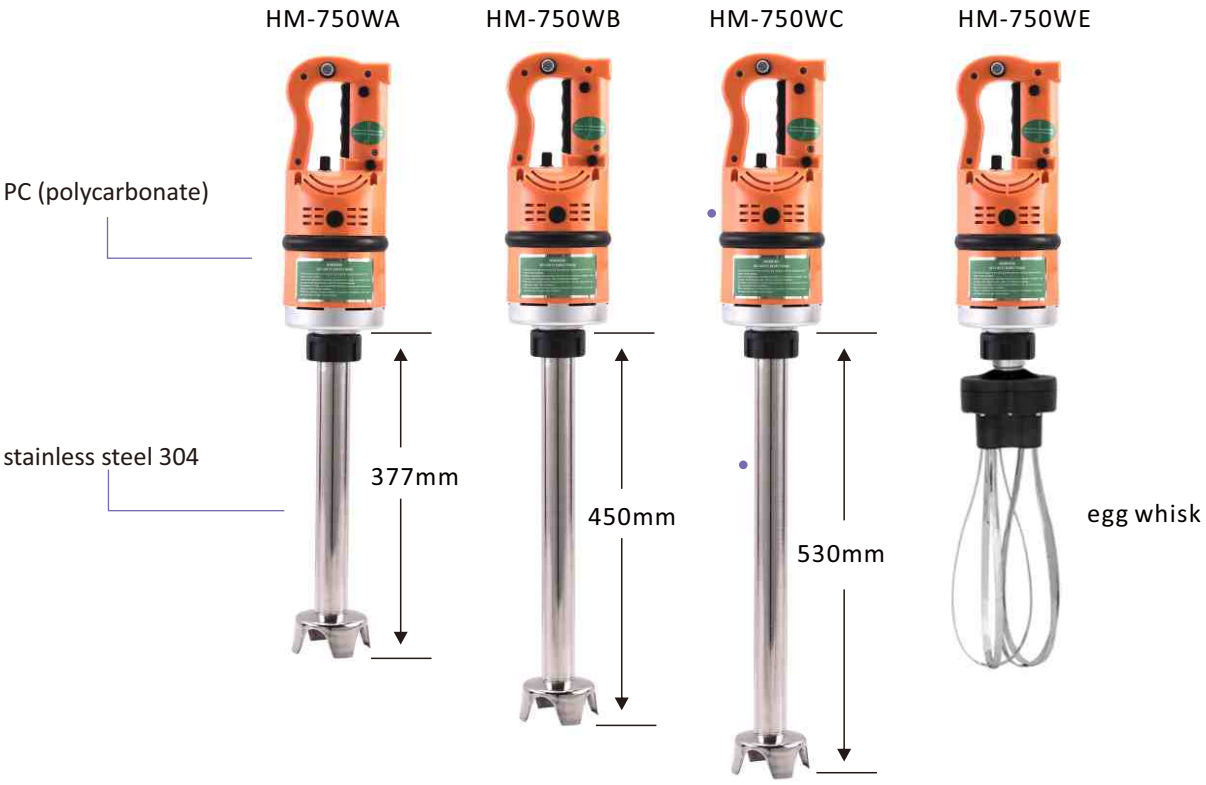


ST-530
530mm



HM-750WM
Machine head

Specifications

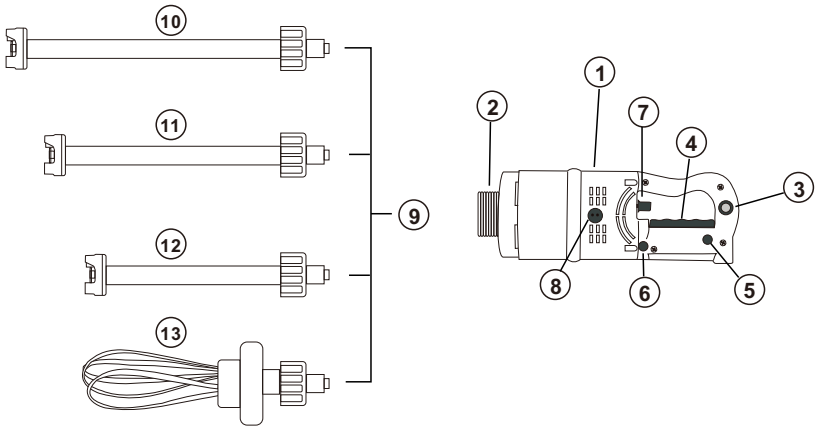


Model	HM-750WA	HM-750WB	HM-750WC	HM-750WE
Voltage	110-120V~ 60Hz / 220 - 240V~ 50Hz			
Power	750W (rating), 1000W (Max)			
Speed	3000 - 12000 rpm			
Blender head	331 x 113mm / 2.6 kg			
Shaft	377mm 0.9 kg	450mm 1.0 kg	530mm 1.1 kg	Egg whisk 1.0 kg
Whole set	3.6 kg	3.7 kg	3.9 kg	3.7 kg

Packaging

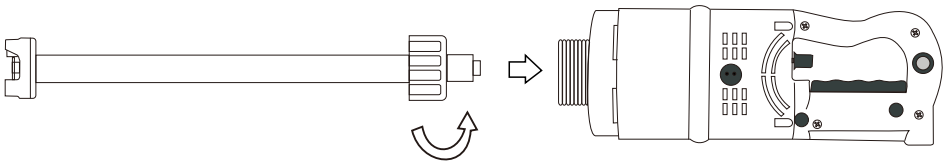
Model	Box	Box per carton	Carton	N.W.	G.W.
HM-750WA	590 x 325 x 165mm	3	610 x 520 x 350mm	10.9 kg	13.8 kg
HM-750WB	590 x 325 x 165mm	3	610 x 520 x 350mm	11.2 kg	14.1 kg
HM-750WC	590 x 325 x 165mm	3	610 x 520 x 350mm	11.6 kg	13.0 kg
HM-750WE	590 x 325 x 165mm	3	610 x 520 x 350mm	11.1 kg	13.8 kg
HM-750WM	590 x 165x 165mm	6	610 x 520 x 350mm	16.2 kg	21.4 kg
ST-377	590 x 165x 165mm	6	610 x 520 x 350mm	5.6 kg	9.9 kg
ST-450	590 x 165x 165mm	6	610 x 520 x 350mm	6.3 kg	10.7 kg
ST-530	590 x 165x 165mm	6	610 x 520 x 350mm	7.0 kg	11.4 kg
EW01	590 x 165x 165mm	6	610 x 520 x 350mm	6.0 kg	10.1 kg

No. and Parts



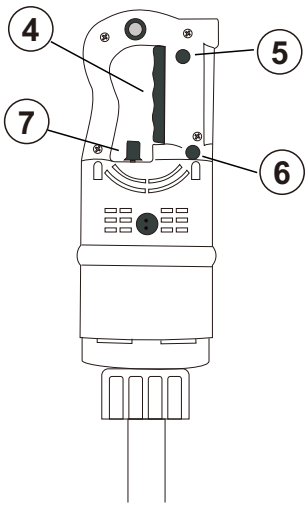
No.	Parts
1	Machine body
2	Joints for tools
3	Overload protection
4	ON/OFF button
5	Protection button
6	Locking button
7	Speed controller
8	Position for commutator replacement
9	Joining coupler
10	Stainless steel shaft 530mm (for HM-750WC)
11	Stainless steel shaft 450mm (for HM-750WB)
12	Stainless steel shaft 377mm (for HM-750WC)
13	Stainless steel egg whisk (for HM-750WE)

Assembling



How to operate

- Place the stainless steel shaft or egg whisk into the food container which holding ingredients to be mixed. Ensure not to allow more than 3/4 of the stainless steel shaft or egg whisk to be immersed into the ingredients.
- The blender has 3 buttons. Press the Protection Button [5] first, then press the ON/OFF button [4] without releasing the Protection Button [5]. The blender should start turning.
- Press the Locking button [6], you can then lock the operation and have the blender continue turning even you have releasing the Protection Button [5] and ON/OFF button [4]
- When the blender is operating, you can adjust the speed by rotating the Speed Controller [7]. Turn the Speed Controller clockwise to increase the speed; turn it counter-clockwise to reduce the speed
- You are recommended to start at low speed when using the whisk.
- To stop operation, press the ON/OFF button [4] and release it.
- Remove the blender from the food container only after it has completely stopped.
- To prevent any spills, switch OFF the blender first before you lift it up from the food container.



Professional Immersion Blender

Mini Version

By Series Motor

Model:
HM-350W /550W

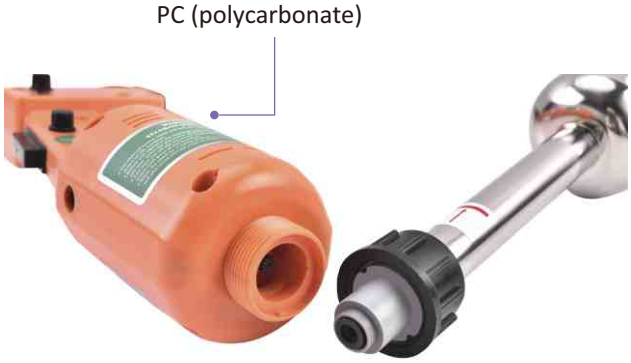
These are professional immersion blenders HM-350 / 550W which are powered by serial motor with rated power of 350W and 550W with maximum power up to 500W and 700W. This is the type of motor being used in most popular brands in the market. Rotation speed can be up to 16,000 rpm.



Features

- **1/2 HP motor, 350 W / 550W, Max 500 / 700W**
- **Variable Speed adjustment from 3,000 - 16,000 rpm**
- **Lightweight and Ergonomic design**
- **Completely Sealed Shafts**
- **Easily removable and dishwasher safe Stainless steel shafts**
- **Continuous speed control on operation versatility**







MST-250
250mm

MST-300
300mm

MST-400
400mm

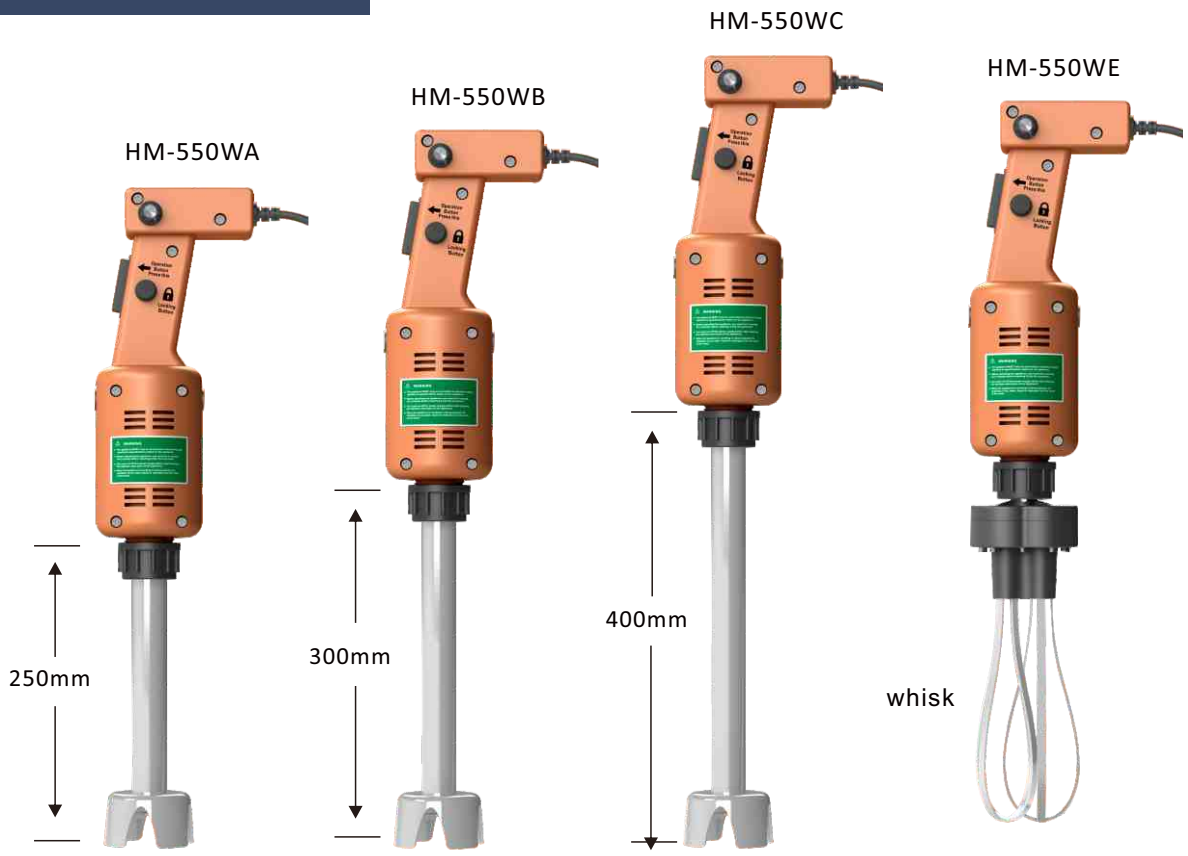


MEW01
whisk



HM-550WM
Machine head

Specifications



Specifications

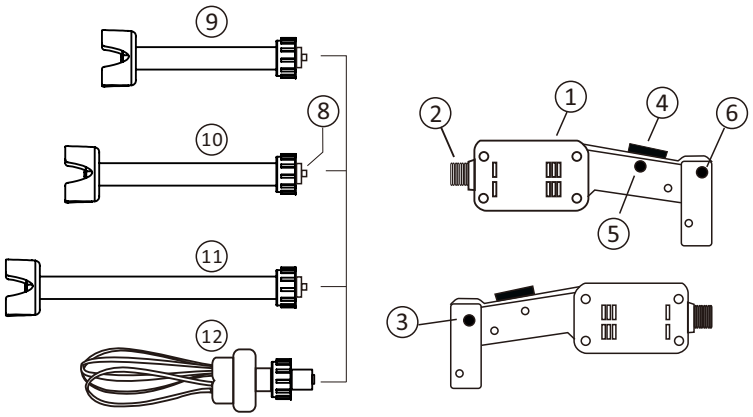
Model	HM-550WA	HM-550WB	HM-550WC	HM-550WE
Voltage	220 - 240V~ 50Hz			
Power	550W (rating), 700W (Max)			
Speed	3000 - 16000 rpm			750- 4000 rpm
Blender head	306 x 873mm /1.35 kg			
Shaft	250mm 0.4 kg	300mm 0.45kg	400mm 0.6 kg	whisk 0.7 kg
Whole set	1.75kg	1.8 kg	1.95 kg	2.05 kg

Packaging

Model	Box	Box per carton	Carton	N.W.	G.W.
HM-550WA	430 x 240 x 100mm	6	470 x 370 x 510mm	10.5 kg	13.7 kg
HM-550WB	430 x 240 x 100mm	6	470 x 370 x 510mm	10.8 kg	14.0 kg
HM-550WC	430 x 240 x 100mm	6	470 x 370 x 510mm	11.7 kg	14.9 kg
HM-550WE	430 x 240 x 100mm	6	470 x 370 x 510mm	12.3 kg	15.5 kg
HM-550WM	460 x 115 x 120mm	12	470 x 370 x 510mm	16.2 kg	19.4 kg
MST-250	460 x 115 x 120mm	12	470 x 370 x 510mm	4.8 kg	8.0 kg
MST-300	460 x 115 x 120mm	12	470 x 370 x 510mm	5.4 kg	9.6 kg
MST-400	460 x 115 x 120mm	12	470 x 370 x 510mm	7.2 kg	10.4 kg
MEW01	460 x 115 x 120mm	12	470 x 370 x 510mm	8.4 kg	11.6 kg

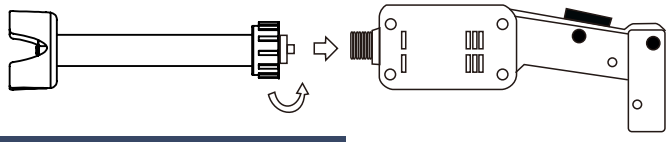


No. and Parts

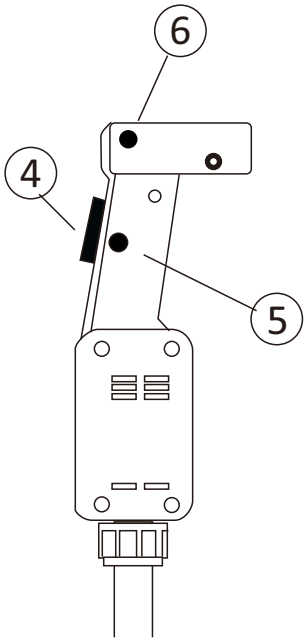


No.	Parts
1	Machine body
2	Joints for tools
3	Overload protection
4	ON/OFF button
5	Locking button
6	Speed controller
7	Position for brush replacement (at the side, not shown)
8	Joining coupler
9	Stainless steel shaft 250mm (for HM-550WA)
10	Stainless steel shaft 300mm (for HM-550WB)
11	Stainless steel shaft 400mm (for HM-550WC)
	Stainless steel whisk (for HM-550WE)

Assembling



How to operate



- Place the stainless steel shaft into the food container which holding ingredients to be mixed. Ensure not to allow more than 3/4 of the stainless steel shaft to be immersed into the ingredients.
- The blender has 2 buttons and a turning knob. Press the ON/OFF button [4] to start the operation
- When the blender is operating, you can adjust the speed by rotating the Speed Controller [6]. Turn the Speed Controller clockwise to increase the speed; turn it counter-clockwise to reduce the speed
- Press the Locking button [5], you can then lock the operation and have the blender continue turning even you ON/OFF button [4]
- To stop operation, press the ON/OFF button [4] and release it.
- Remove the blender from the food container only after it has completely stopped.
- To prevent any spills, switch OFF the appliance first before you lift it up from the food container.

CORDLESS AND PRE-PREGRAMMED IMMERSION BLENDER

By Brushless DC Motor





LITHIUM BATTERIES
6000 mAH

CONTROL PANEL
for operation modes and speed selections

POWERFUL MOTOR
300W BLDC motor
Speed 1000 – 12000rpm

11 PROGRAMS
tailor-made operation patterns for different recipes

NO TOOLS REQUIRED
to remove or install blending sticks

STAINLESS STEEL
blending sticks and blades provide optimal sanitation

BLADE PROTECTOR
protects operator during operation

REPLACEABLE BLADE
easily removed with tool

Cordless and Pre-programmed Immersion Blenders





XCB-300L



XCB-300K

300W BLDC motor

Specifications

Model	XCB-300L	XCB-300K
Voltage	110-120V~ 60Hz / 220-240V~ 50Hz (for battery charger)	
Power	300W, 12V / 25A (rating)	
Speed	1000 - 12000 rpm	
Charging time	1.5 hours	
Dimension	Head: dia. 80 x L. 300mm Shaft: 200mm (for XCB-300L) 250mm (for XCB-300K)	
Weight	1.6 kg	1.65 kg

Packaging

Each set has one unit with a battery pack and one extra battery pack, afterwards one set in a box (we call it the packaging box)

Packaging box:
440 x 240 x 100mm

6 packaging box in one carton box
470 x 370 x 510mm

N.W.: 9.6 kg (for XCB-300L)
9.9 kg (for XCB-300K)
G.W.: 12.7kg (for XCB-300L)
12.8kg (for XCB-300K)

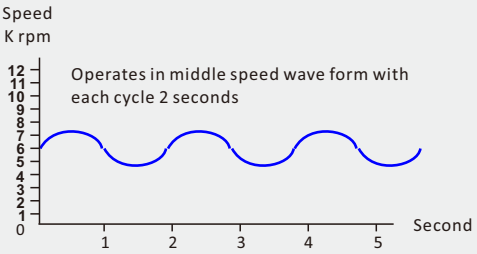
ACCESSORIES



11 Operation Programmes

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING ◀
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM

e.g Salad dressing





Milkshake

Operate at high speed with low frequent pulses



Pancake batter

Beginning with stable low speed and then change to high speed



Pestosauce

Beginning with low speed and then speed increase gradually



Eggs

Operate at the slowest speed



Salad dressing

Operate with middle speed in wave form



Hummus

Operate at high speed with mild wave



Soup

Operate with moderate speed and pulses



Ice

Operate at high speed with pulse 8



Tomato sauce

Operate with high speed and minor wave but great torque force



Mayonnaise

Beginning with strong pulses, then change to slow speed after 3 times of pulses



Whipped cream

Beginning with low and stable speed, after a while change to high speed

Professional Electric Citrus Juicers

By Brushless DC Motor





Say goodbye to manual squeezing and hello to effortless juicing. Our electric citrus juicer is powered by a robust BLDC motor, ensuring optimal performance and maximum extraction of juice from your favorite citrus fruits.



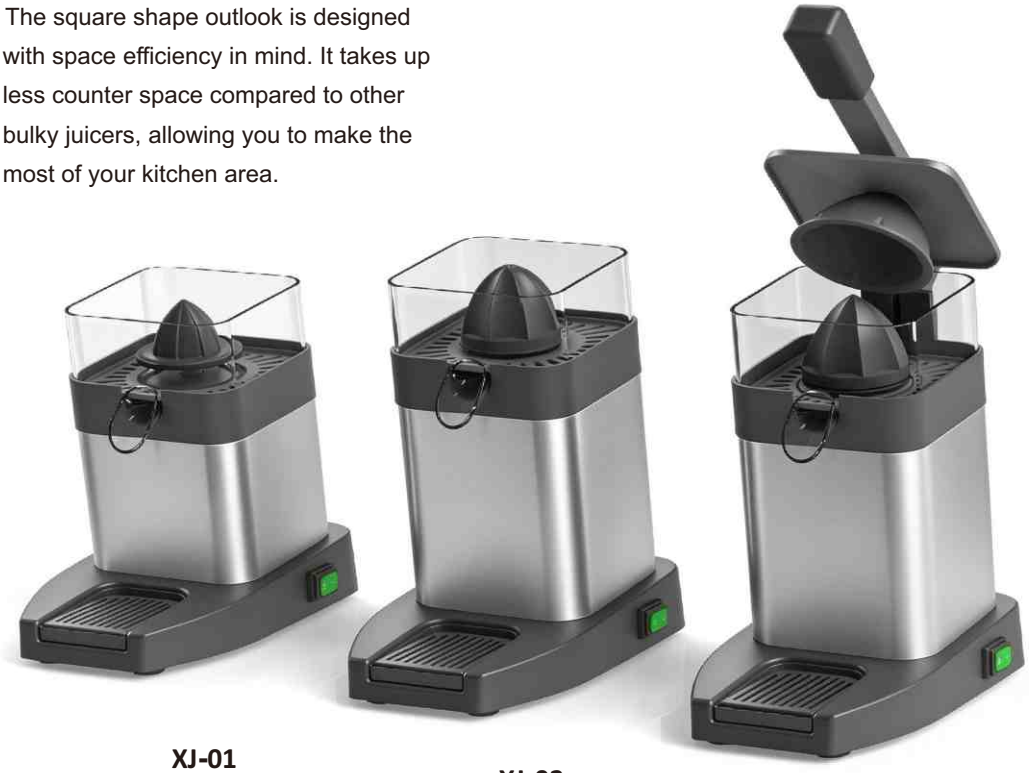
The square shape outlook of our juicer is not only aesthetically pleasing but also serves practical purposes. Let's explore its features:

1. The square shape design sets our juicer apart from the traditional round or cylindrical juicers. It adds a touch of elegance and modernity to your kitchen countertop, making it a stylish addition to your kitchen decor.

2. The square shape outlook is designed with space efficiency in mind. It takes up less counter space compared to other bulky juicers, allowing you to make the most of your kitchen area.

3. The square shape provides enhanced stability and balance during operation. With its wider base, the juicer remains steady on your countertop, preventing any wobbling or tipping while juicing.

4. The square shape outlook adds a unique and eye-catching element to your kitchen decor. It's a refreshing departure from the traditional round or cylindrical appliances, making a statement and adding a touch of sophistication to your space.



XJ-01 **XJ-02** **XJ-02T**

Specifications

Model	XJ-01	XJ-02	XJ-02T
		220 - 240V~ 50Hz	
Motor		BLDC motor	
Power	450W (rating)	450W (rating)	450W (rating)
Speed		1500 rpm (50Hz) /1800 rpm (60Hz)	
Output	35 L. / hour	50 L. / hour	50 L. / hour
No. of Squeezers		3 removable squeezers	
Product	155 x 300 x H. 320mm	155 x 300 x H. 375mm	155 x 367 x H. 414mm
N.W.	4.2 kg	4.5 kg	4.8 kg
Package	390 x 220 x 440 mm	390 x 220 x 540mm	390 x 220 x 540mm
G.W.	5.3 kg	5.6 kg	5.9 kg

5 Heads Glass Washer

By Brushless DC Motor







Main features

- High efficiency
- High speed
- No maintenance
- Fast response
- Lower radio frequency interference
- Linear speed-torque characteristics
- High starting torque
- Much less heat dissipation
- Much better controllability versus induction motors
- Noiseless operation

This new electric glass washer is re-constructed and powered by Brushless DC Motor. This makes our product operate much more smooth and the noise is much lower. In addition, because of less heat dissipation, it allows our product to be completely enclosed in water proof housing and can work can continuously without pause due to overheating.

With excellent torque characteristics, our electric glass washer have superior performance compared to the same products prevalent in the market.

5 Heads Glass Washer





Rid your glassware of unsightly lipstick marks, fingerprints, and smudges with this electric glass washer. Powered by Brushless DC Motor, our new electric glass washer has been made to deliver outstanding performance. It is durably built for efficient washing of your different types of glassware. It's perfect for use at your bar, pub, or restaurant that cycles through a lot of glassware daily.

Specifications

Model	GW-1
Voltage	110-120V~ 60Hz / 220-240V~ 50Hz
Power	500W
No. of brushes	4 x 7" brush + 1 x 8" brush
Speed	1750 rpm
Capacity	500 / hour
Product	340 x 170 x H.445mm
N.W.	6.8kg
Package	390 x 220 x 540H. mm
G.W.	7.9 kg

Electric Glasses Polishers

By Induction Motor



GD-5

Polishers - 265mm



If you need glasses polished, but don't want to spend hours to do that, this electric glass polisher is a good help to you. It features 5 polishing brushes and powered by industrial electric motor. No matter you own a bar, resort, club, or fine dining venue, this glass polisher will help expedite the polishing task so that you put your effort and time to other important and profitable tasks.

Specifications

CE

Model	GD-5
Voltage	110-120V~ 60Hz / 220-240V~ 50Hz
Power	1200W
No. of polishers	5
Speed	365rpm
Capacity	500 glasses / hour
Product	325 x 265 x H.565mm
N.W.	15.3kg
Package	380 x 360 x H. 650mm
G.W.	18.3 kg

Features

- Polishes up to 5 times as many glass as a person can in the same amount of time
- Features 5 easy replaceable , soft polishing brushes
- Heated fan for quick drying; includes separate heating element for easy maintenance
- On/off button controls operation; quiet and does not vibrate
- Compact, portable design for maximum convenience
- Heavy-duty stainless steel exterior and steel frame for long-lasting use

COMING SOON

Vegetable Slicer

XV-01VP



Features

- Strong and quiet operation provided by BLDC motor
- Slicing complete cabbage or several tomatoes in one time by large hopper
- Slicing celery, leeks, zucchini or cucumbers easily by dia. 50mm extra-long cylindrical hopper
- HIgh discharge zone permits the use of deep pan up to 200mm high
- Water proof control panel against water penetration by jets of water
- Speed range from 300 to 1000 rpm
- Easy access to cutting chamber for easy removal of slicing and discharging plates
- Pulse function for precise control of slicing time
- Ergonomic fit handle allows comfortable operation





High discharge zone permits the use of deep containers up to 200mm



Large hopper guarantees a higher output and allows vegetables of large size and unusual shapes to be easily inserted



Cylindrical hopper allows inserting vegetables with suitable diameter for precise slicing shapes and thickness

- Removable parts can be disassembled easily, without tools, for fast cleaning by dishwasher
- Multiple safety protection to stop the machine in case of misuse
- Automatic start/stop function stops the device when the lever hopper is lifted and will restart automatically when reloaded

ACCESSORIES



Discharging plate | **Slicing plate 4mm** | **Slicing plate 2mm** | **Shedding plate 3 mm** | **Shedding plate 7mm**

SPECIFICATIONS

CE

Model	XV-01VP
Description	Vegetable Slicer
Voltage	230V~ 50Hz
Engine	Brushless DC Motor
Power	1000W
Speed	300 - 3000 rpm
Speed control	Available
Pulse function	Available
Product	230 x 310 x 508mm
N.W.	11.3 kg
Package	650 x 310 x 310mm
G.W.	13 kg

COMING SOON

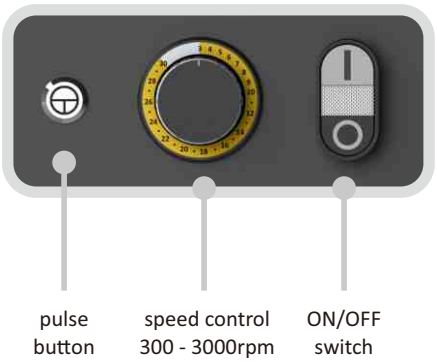
Food Processor

XM-01VP



Features

- Powered by strong BLDC motor
- 4.5L capacity food pot is a good compliment to any size kitchen
- Equipped with unique scraper
- Speed range from 300 to 3000rpm
- Transparent food pot and lid allows you to monitor food process in real time
- Food pot made of durable polycarbonate material to stand the rigors of a busy kitchen.
- Study construction ensures longevity, provides you with a reliable tool for years to come
- Handheld knife driver added versatility, use if for precise cutting tasks, giving you even more control over your culinary creations





Bowl with big capacity



Unique designed scraper allows preparation of wide varieties of recipes



Handheld knife driver

- Pulse button offers precise operation time control that allows you to achieve perfect and consistency processing result.
- Overload protection provides safeguard to motor against potential damage due to excessive loads.

ACCESSORIES



Smooth blade



Food pot scraper



Food pot lid cover

SPECIFICATIONS

Model	XM-01VP
Description	Food Processor
Voltage	230V~ 50Hz
Engine	Brushless DC Motor
Power	1000W
Speed	300 - 3000 rpm
Speed control	Available
Pulse function	Available
Pot capacity	3.8 L.
Product	230 x 310 x 508mm
N.W.	11.3 kg
Package	650 x 310 x 310mm
G.W.	13 kg

COMING SOON

Vegetable Slicer and Food Processor Combo

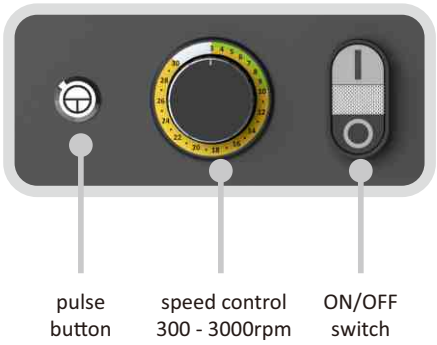
XVM-01VP





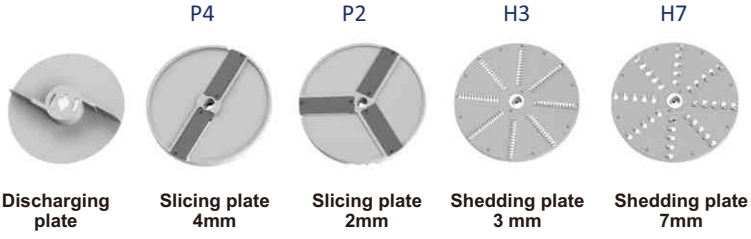
Features

- Powered by strong BLDC motor
- Easily changing from vegetable slicer to food processor
- Easy cleaning for all turning edges and corners in round shape
- Variable speed from 300 to 3000 rpm that leads to smooth sauces as silk
- Efficient scraper allows easy remove of food from the sides of the bowl
- Transparent vegetable head cover and food pot
- enables you to observe the contents as they are being processed. Whether it is slicing, shredding, or mixing, you can effortlessly monitor the progress and adjust as needed
- Pulse function for precise operation time control



- User friendly control panel
  Safety protection that stops the machine automatically if any parts are not properly closed or operated
- Overload protection provides safeguard to motor against potential damage due to excessive loads.

ACCESSORIES



Discharging plate | Slicing plate 4mm | Slicing plate 2mm | Shedding plate 3 mm | Shedding plate 7mm



Smooth blade



Food pot scraper



Food pot lid cover

SPECIFICATIONS

CE

Model	XVM-01VP
Description	Vegetable & Food Processor combi
Voltage	230V~ 50Hz
Engine	Brushless DC Motor
Power	1000W
Speed	300 - 3000 rpm
Speed control	Available
Pulse function	Available
Pot capacity	3.8 L.
N.W.	13 kg
Package	920 x 310 x 310mm
G.W.	15 kg

PROFESSIONAL CHEF TOOLS



EQUIPMENT

Hangzhou Zerui Kitchen Appliance Manufacture Co. Ltd.

536 Shun Feng Road,
Yu Hang Area, Hangzhou,
China

86 571-85242653