



K series



*1 Speed
Food processors
with recipes!*

K25 / K35

Food Processors

The right choice for chopping, mixing or emulsifying. Easy to use and heavy duty food processor for small and medium size kitchen.



Transparent lid with opening to add ingredients during use



Waterproof control buttons

Pulse function for **coarse chopping** of large pieces



Rotor and bowl design ensure **consistent mixing** every time



Asynchronous **industrial motor** for long life and silent operation



- 10 - 50 covers/day
- Working capacity from 100 g to 1 kg (K25) / 1,8 kg (K35)



- All parts in contact with food can be **easily disassembled** without tools and are **100% dishwasher safe**

K25 2.5 lt capacity

Model	Speed	Phases	Power	rpm
K25	1 speed	1 ph	370 W	1500

External dimensions (WxDxH) 216x297x371

K35 3.5 lt capacity

Model	Speed	Phases	Power	rpm
K35	1 speed	1 ph	500 W	1500
K35	2 speeds	3 ph	500 W	1500-3000

External dimensions (WxDxH) 247x407x303

Herb pesto

For Dito Sama K25

Ingredients:

- 150 g fresh seasonal herbs
(basil, arugula, parsley, wild garlic, etc.)
- 250 g aged hard cheese
(parmesan, Grana padano, goat cheese, etc.)
- 50 g seeds (pine nuts, sunflower, pumpkin)
- 250-300 ml oil (olive, sunflower, rapeseed)
- ½ clove of garlic
- Salt, white pepper



1. In the **cutter**, process the **seeds** together with the **chopped cheese** using the **pulse function**, then with **continuous speed**. **2.** Add half the **garlic** and **alternating add herbs** and **oil**, adding oil slowly **through the lid** opening until everything is well blended. **3.** Season with **salt and white pepper**.

The secret of a perfect pesto is the **temperature of the ingredients or parts of the cutter** that are in contact with the pesto. All ingredients, such as the **stainless steel bowl** and the **knife rotor** should be kept in the refrigerator for at least 1 hour so that the pesto does not heat up during processing so not to lose colors and flavors.

Liver dumplings for liver dumpling soup

For Dito Sama K45

Ingredients:

- 6 stale white bread
- 250 ml liters of milk
- 800 g beef liver
- 300 g bacon
- 4 eggs
- 2 onions
- ½ bunch of parsley
- ½ tsp marjoram
- Salt, pepper



1. Soak the **bread** in the **milk** and set aside.
2. Chop the **parsley** and **marjoram in the cutter** and set it aside.
3. Finely cut the onions, put **beef liver** and **bacon** in the cutter to **finely cut**.
4. Put all processed ingredients in a bowl.
5. Now, gradually fold in all the ingredients and season with **salt and pepper** and set aside for about half an hour, while bringing the water to a boil with salt.
6. Shape the dumplings into the desired size and cook until done.

K45

Food Processors

Dito Sama K45 food processor is built to last and can chop, mince, emulsify and knead any preparation required by your recipes.



Transparent lid with scraper for **better consistency**



High chimney to optimize liquid capacity



Wall mounted blade holder for **safe storage of blades** (included)



Flat and **waterproof** control panel (IP55)



Pulse function for **coarse chopping** of large pieces

All parts in contact with food can be **easily disassembled** without tools and are **100% dishwasher safe**



- From **50 to 150 covers/day**
- Working capacity from **100 g to 2 kg**



- **2 in 1 machine**, thanks to the scraper: consistent results in a matter of seconds
- **stainless steel** 4,5 lt **bowl** with insulated plastic handle
- lid hinged to the motor base for better **handling** and **hygiene**

K45 4.5 lt capacity

Model	Speed	Phases	Power	rpm
K45	1 speed	1 ph	750 W	1500
External dimensions (WxDxH) 256x415x482				

ETABLISSEMENT AUBUSSON

Z.I du Mont - 23200 AUBUSSON – France

Tel: +33 (0)5 55 83 23 23 - Fax: +33 (0)5 55 83 23 40

See our range online at www.ditosama.com



K25



K45



K35

