sammic

DYNAMIC PREPARATION

P/N 1020061

HAND OPERATED POTATO CHIPPING MACHINE

Hand chipping machine CF-5 (10 x 10 mm · 3/8" x 3/8")

IDEAL TO MAKE PERFECT FRENCH FRIES FOR RESTAURANTS AND LARGE KITCHENS.

Output: 100 - 150 Kg./h.

Equipped with a knife block and pusher set.

· Light stainless alloy body: light and strong.
· Clean cut, without breaching or throw-away and without fatigue.
· The use of exchangeable knife blocks and pusher sets allows thicknesses of 8, 10 or 12 mm to be achieved.
· Controls and nuts and bolts in stainless steel.
· The pusher ejects the chips and leaves the grid free.
· Extended handle which provides optimal results with minimal effort.
· Comfortable use: The springs at the rear leave the grid completely free.
· The springs are highly flexible compensators which help to raise the presser-ejector.
· Equipped with suction feet to provide stability on the work surface.
· Easy to clean.
· Blade units of various sizes and holding bowls for cut potatoes are available as optional accessories.

DEFAULT EQUIPMENT
· 1 Knife block + pusher set of 10x10 mm.

OPTIONAL EQUIPMENT
· Knife block + pusher sets of different sizes.
· Recipient for cut potato. (See gastronorm containers, maximum 1/1 150mm.)

TECHNICAL SPECIFICATIONS

Hourly production: 100 Kg - 150 Kg

External dimensions (WxDxH)

·Width: 280 mm
·Depth: 512 mm
·Height: 735 mm

Net weight: 3,9 Kg

AENOR ER Empresa Registrada ER-0437/1/96 · IQNet CERTIFIED QUALITY SYSTEM UNE-EN ISO 9001

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CE

NSF

NSF/ANSI Standard 169.

1935/2004 CE, 2001/95 CE
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