

# HAND CHIPPING MACHINE CF-5 · 10 X 10 MM (%" X %")

Ideal to make perfect french fries for restaurants and large kitchens.



P/N 1020061



### SALES DESCRIPTION

### 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.

### **NCLUDES**

√ 1 Knife block + pusher set of

10x10 mm.

## **Accessories**

Knife block and pusher set

☐ GN standard containers









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Project	Date
Item	Qty

Approved



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## **SPECIFICATIONS**

Hourly production: 100 Kg - 150 Kg

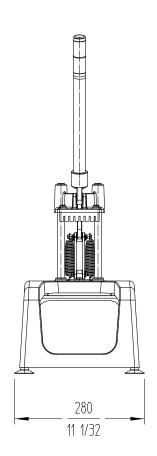
#### External dimensions (WxDxH)

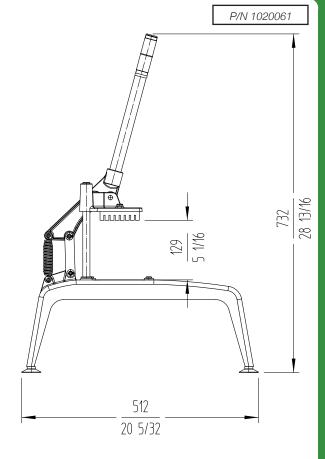
- √ Width: 280 mm
- ✓ Depth: 512 mm
- √ Height: 735 mm

Net weight: 4 Kg

#### **Crated dimensions**

285 x 565 x 425 mm Gross weight: 5.6 Kg.







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