

COMBI VEGETABLE PREP.-CUTTER CK-38V 230/50-60/1 **AUS**

2 in 1: high capacity vegetable cutter (450 kg/h) + cutter with 8 litre hopper

P/N 1050810



It has a variable speed motor block, universal

head and 8-litre cutter hopper equipped with

a rotor with micro-serrated blades.

FEATURES AND BENEFITS

As a veg prep machine, its ergonomic design enables the product to be cut in one single movement. As a food processor, it has a 8-litre hopper with mixer and micro-serrated

Equipped with "brushless" technology: powerful and efficient motors.

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- Exclusive "force control system": guarantee of a uniform and high quality result.
- \checkmark Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- They generate less noise: improved workplace environment.

Cutting function: a perfect cut

- √ High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- \checkmark It can be fitted with a wide range of discs and grids of the highest cutting quality. Combining these accessories together to obtain more than 70 different types of cuts and grating grades.
- ✓ Exclusive "Force Control System" to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force

Cutter function: efficiency and performance

- ✓ Possibility of programming by time and pulse button.
- Reverse function, ideal for mixing products instead of cutting.
- √ 8 litre stainless steel hopper.
- ✓ Polycarbonate lid with built-in "cut&mix" mixer.
- Depending on the purpose, the possibility of using optional smooth or perforated blades.

√ Made from stainless steel and food-grade materials of the highest quality; stainless steel motor block and food-grade aluminium head. Stainless steel hopper with highly-resistant polycarbonate lid.

Maximum comfort for the user

- Ergonomic design: product sliced in one single movement.
- ✓ Lateral product output: it requires less room on the work surface and directs the product
- Advanced control panel that is very intuitive to use and offers all the information at a glance.

Maintenance, safety, hygiene

- ✓ Plunger, lid and hopper easy to remove for changing or cleaning.
- ✓ Combination of security systems: head, covers, hopper, power switch.
- Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods)
- √ 100% tested.

INCLUDES

- √ Variable speed motor block.
- √ Universal head.
- ✓ Cutter hopper, with micro-serrated blade rotor.

ACCESSORIES

- ☐ FCC Curved Slicing Discs
- ☐ FCO Rippled Slicing Discs
- ☐ FFC Chipping Grids
- ☐ FMC Dicing Grids
- ☐ FCE Julienne Discs
- ☐ FR Shredding & Grating Discs
- Disc and Grid Holder Device
- ☐ Grid Cleaning Kit
- □ FC-D Slicing Discs
- ☐ SH Shredding & Grating Discs





SALES DESCRIPTION

Brushless technology.







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Project	Date
Item	Qty



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SPECIFICATIONS

Total loading: 1500 W

Electrical supply: $230 \, \text{V} / 50\text{-}60 \, \text{Hz} / 1 \sim$

(10 A)

Plug: AU/NZ

As vegetable preparation machine

Hourly production: 100 Kg - 450 Kg

Inlet opening: 136 cm2 Disc diameter: 205 mm

Speed as veg. slicer: 300 rpm - 1000 rpm

External dimensions (WxDxH): 391 mm x 409 mm x 552 mm

Net weight: 27.6 Kg

As cutter

Bowl capacity: 8 I

Speeds as cutter (positions): 300 rpm -

3000 rpm

External dimensions (WxDxH):286 mm x

387 mm x 517 mm

Net weight (Cutter): 19 Kg.

Noise level (1m.): <70 dB(A)

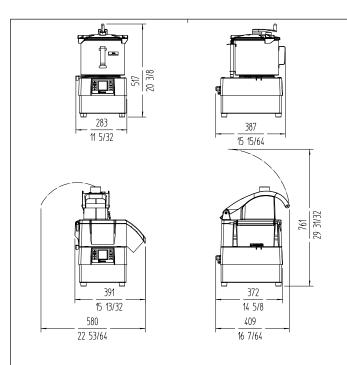
Background noise: 32 dB(A)

Crated dimensions

705 x 415 x 515 mm

: 0.15 m³

Gross weight: 32.9 Kg.





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