



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.



P/N 1020061



Hourly production: 100 kg - 150 kg

External dimensions (W x D x H)

✓ 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

SALES DESCRIPTION

Output: 100 kg - 150 kg per hour.

Precise and efficient cutting

- ✓ It allows the user to obtain a clean, uniform cut without breakage or waste.
- ✓ The use of **exchangeable knife blocks** and pusher sets allows thicknesses of 8, 10, or 12 mm to be achieved
- ✓ Its **extended handle** provides optimal results with minimal effort.

Durable and resistant design

- ✓ Made of a light stainless alloy, the body is both light and strong.
- ✓ Controls and nuts & bolts are made of stainless steel.
- ✓ CF-5 is equipped with suction feet to provide stability on the work surface.

Safety and hygiene

- ✓ Equipped with springs at the rear leave the grid completely free.
- ✓ NSF International listed.
- ✓ Very easy to clean.

INCLUDES

- ✓ 1 Knife block + pusher set of 10x10 mm.

OPTIONAL

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

ACCESSORIES

- ☐ Knife block and pusher set
- ☐ GN standard containers

SPECIFICATIONS



DYNAMIC PREPARATION
HAND OPERATED POTATO CHIPPING MACHINE

product sheet
updated 10/03/2025



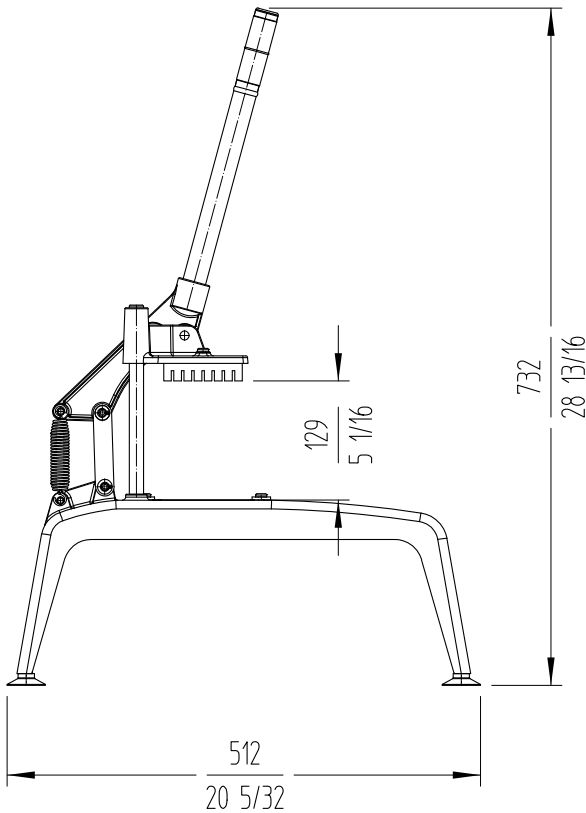
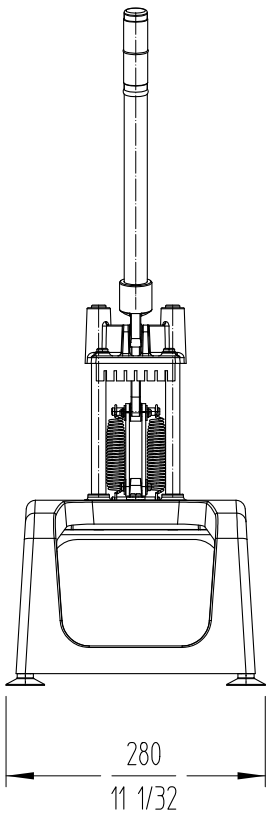
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Project	Date
Item	Qty
Approved	

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updated 10/03/2025