



N° 16

Vegetable cutter n°16 - 17

**For hotels, restaurants, institutions,
food stores...**

- Motor : 1/2 HP
Power consumption : 600 Wh
with circuit breaker
Single phase 220/240 V - 50/60 Hz
100/120 V - 50/60 Hz
Three phase 220/240 V - 50/60 Hz
380 V - 50 Hz
1500 RPM (50 Hz) - 1800 RPM (60 Hz)
- Working speed : 300 RPM
- Aluminium casting housing.
- Net weight : 19 Kg (42 lbs).
- Shipping weight : 21 Kg (47 lbs).
- Dimensions : Height : 420 mm (17")
 Width : 260 mm (10")
 Depth : 380 mm (15")
- Ø 180 mm (7") discs : slicers, grids, graters...
(see detailed list).
- Average output : 100 to 250 kg/hour
(220 to 550 lbs/hour).
- Safety on hopper.




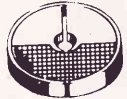



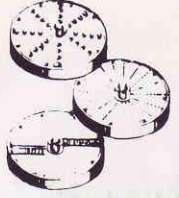
N° 17

COMBINED VEGETABLE CUTTER / MEAT MINCER

- Same characteristics with adaptation of a mincer
n°12. Provided with 3 n°8 grids Ø 62 mm,
with Ø 3, 4.5 and 10 mm holes.
- Average output of meat mincer : 25 kg/hour
(55 lbs/hour).
- Net weight : 22 kg (49 lbs)
- Shipping weight : 24 kg (53 lbs)
- Dimensions : Height : 480 mm (19")
 Width : 350 mm (14")
 Depth : 380 mm (15")
- Option : stone grinding wheel for knives
sharpening.



N° 17

	Size m/m	Size Inches	Part Number	Applications
SLICERS				
	1	1/16	T1	Very-thin Slicer — for potatoes & vegetables
	2	3/32	T2	Double-edged Slicer — for vegetables & fruits
	3	1/8	T3	
	5	3/16	T5	
 	8	5/16	T8	Single-edged Slicer — for carrots, potatoes, peppers, onions, tomatoes, oranges, lemons, etc.
	10	3/8	T10	
	14	9/16	T14	Thick Slicer — designed for use with cuber grid, GC16
	5	3/16	TD5	Double-edged Tomato Slicer — with serrated blades
CUBING/DICING				
	8x8	5/16	GC8	Dicing Grids — for small cubes for use with T-8 or T-10 slicers
	10x10	3/8	GC10	
	16x16	5/8	GC16	Dicing Grids — for large cubes for use with T-14 slicer
FRENCH FRIES				
	8	5/16	GF8	French Fry Grids — 8mm (5/16") or 10mm (3/8")
	10	3/8	GF10	
SHREDDERS				
	2x2	3/32	TB2x2	Shredders — for shoe string potatoes, carrot strips, shredded celery
	4x4	5/32	TB4x4	
GRATERS				
	3	1/8	R3	Graters — for hash browns, shredded carrots, beets, radishes, bread crumbs, grated chocolate, cheese
	4	5/32	R4	
SPECIALTY				
	8	5/16	RR	Coarse Grater
			RP	Parmesan Cheese Grater — also for grated chocolate, etc.
	5	3/16	T0	Crinkle Cutter

For French fries or uniform cubes, select a slicer thickness that matches the grid size you wish to use. For example : T-8 + GF-8 ; T-8 + GC-8.

For cubing tomatoes and onions, use the T-10 slicer and the GC16 cube grid. This combination will produce a 3/8" x 1/2" x 1/2" cube.

All plates are interchangeable in the machines and can be purchased separately as required.