

**TM A***Continuous-feed Food Processor***TM A**

- Stainless steel and aluminum construction
- Convenient continuous-feed operation
- 300 RPM plate speed from a powerful 3/4 Hp fan-cooled motor
- Ideal speed and precise cut to reduce oxidation for better results and longer shelf life
- Up to 500 Lb. of fresh produce per hour
- Double Interlock on feed hopper and product pusher for a safe and continuous-feed operation
- Interlocked cover and pusher, preventing the machine from operating if lid is not in place.

**Features****Technical:**

- Ideal plate speed, the blades do not damage the product, giving it attractive and unblemished shape
- Product drops directly in the collecting container without being pushed out, preserving its shape.  
The ejector blade avoids the accumulation of food inside the disc slot
- Slotted drop-in drive
- Two feed chutes for different sized-products
- The wide selection of cast-aluminum discs and grids feature hardened and stainless steel knives
- Feed hopper designed also to continuously process long and/or thin products

**Safety:**

- One interlock stops the machine when the lever is lifted.
- A second interlock prevents the machine from starting if cover is not in place.

**Sanitary:**

- The stainless steel and aluminum construction is easy to clean, do not stain or crack.
- The design allows for easy accessibility and cleanability.
- The food ejector blade is removable for cleaning of the disc place.
- Easy disc removal for quick and accurate cleaning.

**RANGE****TM A - Unit only, please choose plates, refer to list****TM A3 3-pack plates:**

- DF1 1/16" (1mm) slicer
- DF4 5/32" (4mm) slicer
- DT3 1/8" (3mm) shredder

**TM A6 6-pack plates:**

- DF1 1/16" (1mm) slicer
- DF4 5/32" (4mm) slicer
- DF5 3/16" (5mm) slicer
- DF10 3/8" (10mm) slicer
- DT3 1/8" (3mm) shredder
- PS10 3/8" (10mm) dicer - use with DF10 slicer

**Specifications****Operation:**

Continuous feed, cut product drops into the container by gravity. Base is polished aluminum, motor shell is stainless steel.

**Construction:**

Aluminum with stainless steel blades.

**Discs:****Hopper opening sizes:**

Main opening is semi-round with maximum dimensions of 6 1/4" x 3" (160 mm x 76 mm). Feed-opening for long-shaped products has a 2" (50 mm) diameter.

**Yield:**

350 to 500 Lb. per hour (depending of product being processed)

**Motor:**

0.75 Hp (515W), belt-driven, fan cooled, with thermal circuit breaker.

**Electrical:**

120V AC, 60Hz, 4.29 Amp. (220V, 50Hz available on request).

**Plug & Cord:**

Attached, flexible, 3 wire SJT AWG 16, 6'4" long.

**Controls:**

Rocker thermal circuit breaker with undervoltage.



Certified to UL Standard 763 and NSF Standard 08  
 Certified to CSA Standard C22.2

**Available discs**



Chute for continuous product ejection, with safety microswitch.

**Model NO. Thickness Recommended use**

*Slicing*

<b>DF 1</b>	<b>1/16"</b>	Carrots, onions, mushrooms, cucumbers and other
<b>DF 2</b>	<b>5/64"</b>	Carrots, onions, mushrooms, cucumbers and other
<b>DF 3</b>	<b>1/8"</b>	Carrots, onions, mushrooms, cucumbers and other
<b>DF 4</b>	<b>5/32"</b>	Carrots, onions, mushrooms and other
<b>DF 5</b>	<b>3/16"</b>	Tomato and ripe vegetables
<b>DF 8</b>	<b>5/16"</b>	Carrots, onions, mushrooms, cucumbers and other
<b>DF 10</b>	<b>3/8"</b>	Carrots, onions, mushrooms, cucumbers and other
<b>DF 14</b>	<b>9/16"</b>	Carrots, onions, mushrooms, cucumbers and other

*Julienne*

<b>DQ 4</b>	<b>5/32"</b>	Carrots, potatoes, zucchini and other
<b>DQ 6</b>	<b>7/32"</b>	Carrots, potatoes, zucchini and other
<b>DQ 8</b>	<b>5/16"</b>	Carrots, potatoes, zucchini and other
<b>DQ 10</b>	<b>3/8"</b>	Carrots, potatoes, zucchini and other

*Grating & Shredding*

<b>DTV</b>	<b>1/16"</b>	Hard cheeses, dry fruit, bread
<b>DT 2</b>	<b>5/64"</b>	Mozzarella, cheddar, vegetables
<b>DT 3</b>	<b>1/8"</b>	Mozzarella, cheddar, vegetables
<b>DT 4</b>	<b>5/32"</b>	Mozzarella, cheddar, vegetables
<b>DT 7</b>	<b>9/32"</b>	Mozzarella, cheddar, vegetables
<b>DT 9</b>	<b>11/32"</b>	Mozzarella, cheddar, vegetables

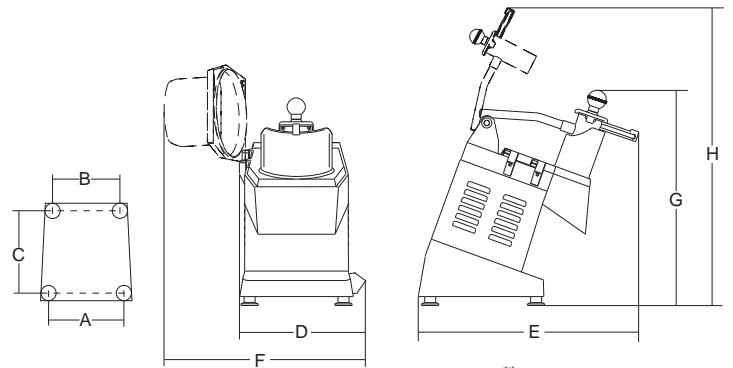
*Dicing*

<b>PS 8</b>	<b>5/16"</b>	Potatoes and similar (works with DF 8)
<b>PS 10</b>	<b>3/8"</b>	Potatoes and similar (works with DF 10)
<b>PS 14</b>	<b>19/16"</b>	Potatoes and similar (works with DF 14)
<b>PS 20</b>	<b>13/16"</b>	potatoes and similar (works with DF 14)

**DISC HOLDER RACK** Holds up to 5 discs



Discs holder



	Power	Power source	Disc revolutions	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
	watt/Hp		r.p.m.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
<b>TM A</b>	515/0,7	120V AC, 60Hz, 4.29 Amp	300	8 <sup>7/8"</sup>	7 <sup>11/16"</sup>	10 <sup>1/16"</sup>	11"	20 <sup>1/16"</sup>	15 <sup>3/4"</sup>	20 <sup>1/16"</sup>	30 <sup>5/16"</sup>	50	29" x 14" x 20"	57
<b>TM A 3</b>														62
<b>TM A 6</b>														66