nodated **07/11/2022** product sheet

COMBI VEGETABLE PREP.-CUTTER CK-35V 230/50-60/1

2 in 1: vegetable cutter (450 kg/h) + cutter with 5.5 lt bowl.





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 avoiding splashing.
- Advanced control panel that is very intuitive to use and offers all the information at a glance.

Maintenance, safety, hygiene

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

NCLUDES

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

OPTIONAL

- □ Tube head.
- ☐ Discs, grids and disc support.
- ☐ Rotor with smooth cutting blades.
- Rotor with perforated cutting blades.
- Support-trolley.
- Grid cleaning kit.

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
- Blades for CK / K / KE
- Grid cleaning kit
- ☐ FC-D slicing discs
- ☐ SH shredding & grating discs

SPECIFICATIONS

Total loading: 1500 W

Electrical supply: 230 V / 50-60 Hz / 1 ~ (10 A)

Plug: EU (SCHUKO 2P+G)

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 (Veg.Prep.):24 Kg

As cutter

Bowl capacity: 5.5 l

Speeds as cutter (positions): 300 rpm - 3000 rpm

External dimensions (WxDxH):286 mm x 387 mm x 487 mm

Net weight (Cutter): 18 Kg Noise level (1m.): <70 dB(A) Background noise: 32 dB(A)

Crated dimensions

705 x 415 x 515 mm Volume Packed: 0.15 m³ Gross weight: 31.8 Kg



It has a variable speed motor block, universal head and

5.5-It cutter bowl equipped with a rotor with micro-se-

Equipped with "brushless" technology: powerful and effi-

√ Maximum efficiency: maintain the torque throughout the speed

✓ Exclusive "force control system": guarantee of a uniform and high

√ Lightweight and compact design: they weigh less, they occupy less

✓ High precision settings and comprehensive cutter and disc design

✓ It can be fitted with a wide range of discs and grids of the highest

✓ Exclusive "Force Control System" to optimise and standardise the

cutting of each product: acoustic warning when the motor exceeds

cutting quality. Combining these accessories together to obtain more

✓ Improved air/water-tightness since no ventilation is required.

√ They generate less noise: improved workplace environment.

Cutter function: efficiency and performance Possibility of programming by time and pulse button.

than 70 different types of cuts and grating grades.

- √ Reverse function, ideal for mixing products instead of cutting.
- √ 5.5 It stainless steel bowl.

the pre-established force.

SALES DESCRIPTION

"Brushless" technology.

Cutting function: a perfect cut

aimed at obtaining a perfect cut.

rrated blades.

cient motors.

quality result.

space.

- ✓ Polycarbonate lid with built-in "cut&mix" mixer.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.

Built to last

✓ Made from stainless steel and food-grade materials of the highest

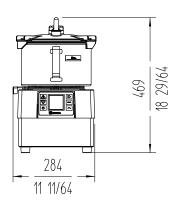


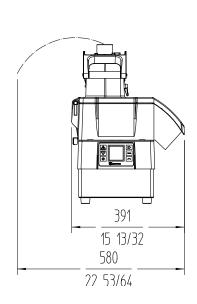


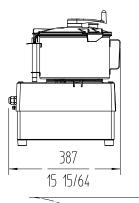
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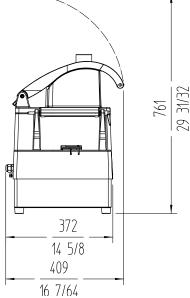
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	Project	Date
	Item	Qty

Approved