



Combi CK-301

2 IN 1: VEGETABLE PREPARATION MACHINE AND CUTTER

It consists of a variable speed motor block with a regular hopper and a 5 qt. food processor bowl complete with a hub with serrated blades.

- User-friendly, waterproof led-lit control panel.
- Hopper, lid and bowl easily detachable for interchanging or cleaning.

As vegetable preparation machine:

- Machine and discs specially designed to obtain the perfect cut.
- Adjustable speed (5 positions).
- Argonomic design: large production with only one arm motion.
- Lateral shootout: allows operation in reduced spaces and directs the product avoiding spray.

As food processor:

- Adjustable speed (10 positions), programmable by time and pulse switch.
- 5 qt. stainless steel food processor bowl.
- Polycarbonate lid complete with scraper that allows consistent and homogeneous mixing and avoids product overheating.
- Optional flat blade set for raw meat and fibrous products.
- Optional perforated blade set specially designed to beat and mix.

DEFAULT EQUIPMENT

- Variable speed motor block.
- Regular hopper.
- Food processor bowl complete with hub with serrated blades.

OPTIONAL EQUIPMENT

- Long vegetable attachment.
- Discs, grids, disc holder device.
- Stand-trolley.
- Hub with flat blades.
- Hub with perforated blades.

TECHNICAL SPECIFICATIONS

Loading: 3 Hp

As vegetable preparation machine

Hourly production: 300 lbs. - 1000 lbs.

Inlet opening dimensions: 21 in2

Disc diameter: 8 "

Speeds as veg. slicer (positions): 5 (365 rpm - 1000 rpm)

External dimensions: 15.4 " x 16.3 " x 22.3 "

Net weight: 62 lbs.

As cutter

Boiler capacity: 5 qt.

Speeds as cutter (positions): 10 (365 rpm - 3000 rpm)

External dimensions: 11.1 " x 15.4 " x 18.4 "

Net weight: 51 lbs.

Please note: ETL listing in progress as for Feb 2012.



European Directives:
2006/42/CE, 2006/95/CE, 2004/108/CE

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