

Combi cutter Metos CC-34

MG4192712

Combi model of vegetable preparation machine and vertical cutter/mixer. Two safety switches

- motor is protected from over heating
- base of aluminium, vegetable preparation attachment with feed head made of polycarbonate, vertical cutter with stainless steel bowl with lid and scraper made of polysulfone
- the machine is equipped with the automatic speed setting senses whether the feed head or bowl is attached. During cutting with the feed head the machine operates at approx. 500 rpm in position "I" on the starting handle and approx. 800 rpm in position "II", and during chopping with the bowl approx. 1450 rpm in position "I" and approx. 2650 rpm in position "II"
- the pulse function operates at 800 rpm during cutting with the feed head and at 2650 rpm during chopping with the bowl, in "P" position
- feed head volume 0,9 litres
- diameter of feed tube 53 mm
- gross volume of bowl: 3 litres
- net volume of bowl, free-flowing liquid: 1,5 litres
- capacity: 10 - 80 portions/day
- disc stand Extra accessorie: (will be charged separately)
- cutting discs
- disc stand



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Product capacity	10-80 portion per day
Item width mm	223
Item depth mm	424
Item height mm	495
Package volume	0.001
Unit of volume	m3
Package volume	0.001 m3
Package length	52.4
Package width	59.5
Package height	32.3
Package unit of dimension	cm
Package dimensions (LxWxH)	52.4x59.5x32.3 cm
Net weight	11
Net weight	11 kg
Gross weight	12
Package weight	12 kg
Unit of weight	kg
Connection power kW	1
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Blade diameter mm	185
Portions / 24 h	80
Power range kW	1
Speed rpm	2650