

Combi cutter Metos CC-34



Product information

SKU
Product name
Dimensions
Weight
Capacity
Technical information

4192712 Combi cutter Metos CC-34 223 × 424 × 495 mm 11,000 kg 10-80 portion per day 230 V, 10 A, 1,0 kW, 1N, 50 Hz

Description

- combi model of vegetable preparation machine and vertical cutter/mixer
- two safety switches
- motor is protected from over heating
- base of aluminium, vegetable preparation attacment with feed head made of polycarbonate, vertical cutter with stainless steel bowl with lid and scraper made of polysulfone
- the nachine is equipped with the automatic speedd 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 `´l`´ on the starting handle and approx. 800 rpm in position `´ll´´, and during chopping with the bowl approx. 1500 rpm in position `´l´ and approx.3000 rpm in position `´l´
- the pulse function operates at 800 rpm during cutting with the feed head and at 3000 rpm during chopping with the bowl, in



``P`' position

- feed head volyme 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