



DYNAMIC PREPARATION

VEGETABLE PREPARATION MACHINES & COMBI MODELS



CA-301

THE PERFECT CUT: QUALITY, PRODUCTIVITY, ERGONOMICS

- · It consists of a 1-speed motor block and a regular hopper.
- · Stainless steel construction and highest quality material, all suitable for contact with good.
- · New production technology that gives a uniform, highest-quality cutting result.
- · The large range of high quality discs and grids allows the operator to obtain over 70 different styles of product.
- · Ergonomic design that allows to cut the product in just one movement.
- · Lateral product ejection, which allows the appliance to be placed in a less deep working surface. This directs the product avoiding splashing.
- · Electronic, user-friendly control board.
- · Easily removable lever and lid for cleaning purpose.
- NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).
- · This appliance has been designed and manufactured in compliance with 89/392/ EEC, 93/68/EEC and 73/23/EEC Directives.
- \cdot Please note: as a result of continuous product $\,$ improvements, these specifications are subject to change without prior notice.

DEFAULT EQUIPMENT

1 speed motor block. Regular hopper.

OPTIONAL EQUIPMENT

Long vegetable attachment.

TECHNICAL SPECIFICATIONS

Hourly production: 300 lbs. - 1000 lbs.

Inlet opening dimensions: 21 in2

Disc diameter: 8 " Motor speed: 365 rpm

Power: 1.5 Hp

External dimensions Width: 15.4 " Depth: 16 " Height: 21.4 "

Net weight: 46 lbs.





European Directives 89 / 392 / EEC, 93 / 68 / EEC and 73 / 23 / EEC