

TAGLIAVERDURE
Costruzione in lega di alluminio lucidata e anodizzata e in acciaio INOX AISI 304.
Completo di disco espulsore.
Aperture coperchio e bocca protette con micro di sicurezza.
Alimentatore tubolare per prodotti di forma allungata.
Per tagliare a fette, a cubetti, a listelli, per grattugiare, granulare, sminuzzare, una grande varietà di verdure e di frutta, per grattugiare formaggi duri, per cubettare mozzarella, ... senza alterare le loro caratteristiche organolettiche.
Per la ristorazione ed i supermercati.
Macchina rispondente alla Direttiva Macchine 98/37/CEE.
Comandi con dispositivo N.V.R.

VEGETABLE PROCESSOR
Made of aluminium alloy polished and anodised and of AISI 304 stainless steel.
Complete with paddle ejector.
Interlocked lid and ram pusher on large feed opening.
Round feed opening for long shaped products. For cutting in slices, cubes, strips, for grating, granulating, shredding, a wide range of vegetables and fruit, for grating hard cheese for making mozzarella cubes ... without changing their organoleptic characteristics for catering and supermarkets.
Machine complies with Machine Directive 98/37/EEC.
Controls with N.V.R. device

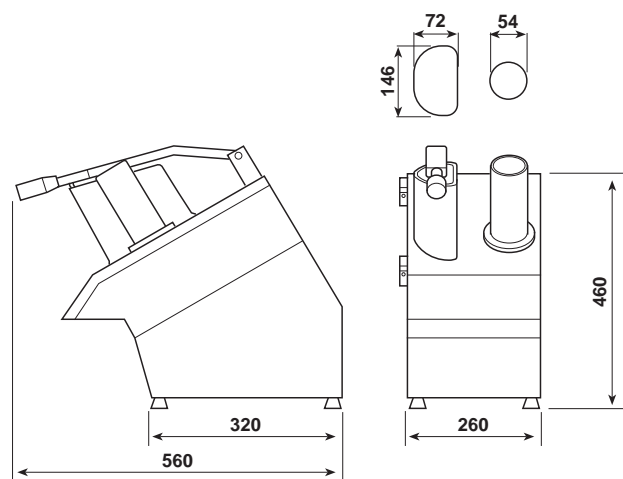
GEMÜSESCHNEIDER
Ausführung aus polierter und eloxierter Aluminiumlegierung und Edelstahl AISI 304.
Komplett mit Ausstoßscheibe.
Deckel und grosse Einfuelloeffnung sind mit Steuerung verriegelt.
Rundeinfuelloeffnung fuer langformige Produkte.
Zum Reiben, Granulieren, Zerkleinern, Schneiden einer großen Vielfalt von Obst und Gemüse in Stücke, Würfel, Streifen. Zum Reiben von Hartkäse, zum Würfeln von Mozzarella, ... ohne Beeinträchtigung der organoleptischen Eigenschaften.
Für Großgastronomie und Supermärkte.
Die Maschine entspricht der Maschinenrichtlinie 98/37/EWG.
Ein-Aus Schalter.

COUPE-LÉGUMES
Construction en alliage d'aluminium poli et anodisé et en acier INOX AISI 304.
Dotée de disque éjecteur.
Couvercle et grand ouverture verrouillés.
Alimentation tubulaire pour produits de forme allongée.
Pour couper en tranches, en cubes, en lamelles, pour râper, granuler, hacher menu, une grande variété de légumes et de fruits, pour râper les fromages durs, couper en cubes la mozzarella, ... sans altérer leurs caractéristiques organoleptiques.
Pour la restauration et les supermarchés.
Machine conforme à la Directive machines 98/37/CEE.
Boutons Demarrage-Arrêt.

CORTADORA DE VEGETALES
Estructura de aleación de aluminio lustrada y anodizada y acero inoxidable AISI 304.
Con disco expulsor.
Apertura de la tapa y boca protegidas con microinterruptor de seguridad.
Alimentador tubular para productos de forma alargada.
Para cortar en rodajas, cubos y tiras, y para rallar, granular y desmenuzar una gran variedad de verduras y frutas, para rallar quesos duros, para cortar en cubos mozzarella, etc. sin alterar sus características organolépticas.
Para restauración y supermercados.
Máquina conforme a la Directiva Máquinas 98/37/CEE.
Mandos con dispositivo N.V.R.

Specifiche tecniche / Technical specifications

	MASTER
motore, motor, Motor, moteur, motor	0,45 (0,60) kW (HP)
produzione, productivity, Leistung, productivité, productividad	150-450 kg/h
coperti/giorno, meals/day, Einheiten/Tag, couverts/jour, cubiertos/día	n° 450
peso netto, net weight, Nettogewicht, poids net, peso neto	25 kg



Nota: i dati del presente catalogo non sono impegnativi e potranno subire variazioni senza preavviso / Specifications and other features are subject to change without notice (02/10)



MASTER

AFFETTARE - SLICING - AUFSCHEIDEN
- COUPER EN TRANCHES - CORTAR

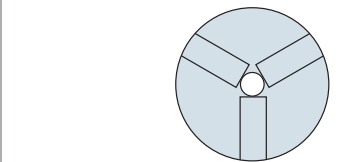
GRATTUGIA - GRATING
- REIBEN - RÄPER - RALLADOR

FIAMMIFERI - MATCH LIKE CUT
- STREIFEN - ALLUMETTES - FÓSFOROS

STRISCE E CUBETTI - STRIPS AND DICE
- LEISTEN UND WÜRFEL - LISTES ET CUBES
- TIRAS Y CUBITOS



Dischi per affettare
Slicing discs
Messerscheiben zum Aufschneiden
Disques à couper en tranches
Discos para cortar

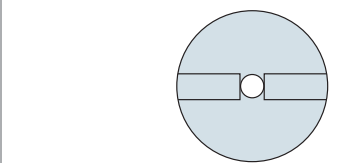


E1 (1/32")
E2 (1/16")

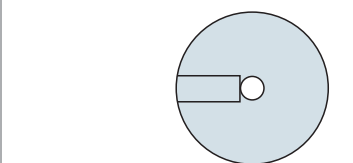
- Fette finissime, sfoglie di patate
- Very fine slicing, potato crisps
- Sehr dünn Aufschneiden
- Couper en tranchers tres fines
- Corte muy fino, patatas a la inglesa

E2 (1/16")

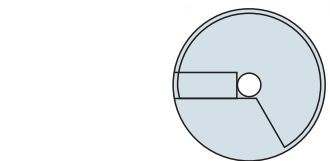
- Fette fini
- Fine slicing
- Dünn Aufschneiden
- Couper en tranchers fines
- Corte fino



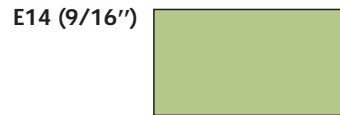
E3 (1/8")
E4 (5/32")
E6 (1/4")



E8 (5/16")
E10 (3/8")

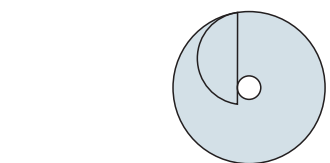


E14 (9/16")



E/O

- Taglio ondulato
- Scallop cut
- Wellenformiger Schnitt
- Coupe ondulé
- Corte ondulado

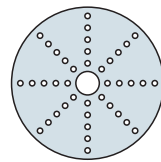


S2 (1/16")
S3 (1/8")
S4 (5/32")
E5 (3/16")
S10 (3/8")

- Pomodori, limoni, arancie, mele, ananas
- Tomatoes, lemons, oranges, apples, pineapples
- Tomaten, Zitronen, Orangen, Äpfel, Ananas
- Tomates, citrons, oranges, pommes, ananas
- Tomates, limones, naranjas, manzanas, ananas



Dischi grattugia
Grating discs
Reibe- und Raffelscheiben
Disques à râper
Discos ralladores



Z2 (1/16")

Z3 (1/8")

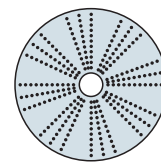
Z4 (5/32")

Z6 (1/4")

Z7 (9/32")

Z9 (3/8")

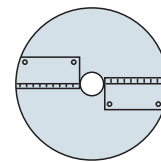
V



- Parmigiano, cioccolato, noci, pan grattato, ecc.
- Parmesan, chocolate, nuts, breadcrumbs, etc.
- Parmesan Käse, Schokolade, Nüsse, Brot, usw.
- Parmesan, chocolat, noixes, pain rrape, etc.
- Queso parmesano, chocolate, nueces, pan rallado, etc.



Dischi "Julienne"
Discs "Julienne"
Streifenscheiben "Julienne"
Disques "Julienne"
Discos "Julienne"



HS 2 (1/16")

HS 2,5 (1/8")

H4 (5/32")

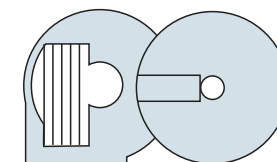
H6 (1/4")

H8 (5/16")

H10 (3/8")



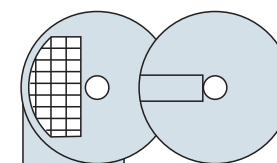
Dischi per taglio a strisce e a cubetti
Discs to cut strips and dice
Streifen und Würfel
Disques à couper pour listes et cubes
Discos para cortar tiras y cubitos



B6 + E6 (1/4")

B8 + E8 (5/16")

B10 + E10 (3/8")

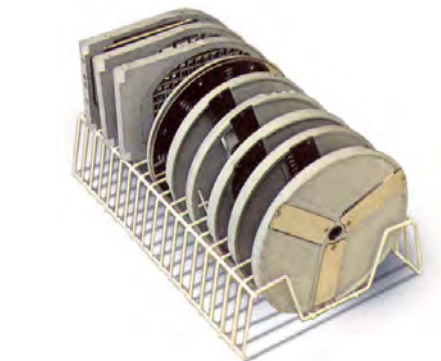


D8 + E8 (5/16")

D10 + E10 (3/8")

D12 + E10 (1/2"+3/8")

D20 + E14 (3/4"+9/16")



Rastrelliera portadischi
Discs holding rack
Scheibengestell
Grille de rangement
Percha para accesorios

