



HAND CHIPPING MACHINE CF-5 · 10 X 10 MM (3/8" X 3/8")

Ideal to make perfect french fries for restaurants and large kitchens.

1020061



FEATURES AND BENEFITS

- Equipped with a knife block and pusher set.
- ✓ Light stainless alloy body: light and strong.
- ✓ Clean cut, without breaching or throw-away and without fatigue.
- ✓ The use of exchangeable knife blocks and pusher sets allows thicknesses of 8, 10 or 12 mm to be achieved.
- ✓ Controls and nuts and bolts in stainless steel.
- ✓ The pusher ejects the chips and leaves the grid free.
- ✓ Extended handle which provides optimal results with minimal effort.
- ✓ Comfortable use: The springs at the rear leave the grid completely free.
- ✓ The springs are highly flexible compensators which help to raise the presser-ejector.
- ✓ Equipped with suction feet to provide stability on the work surface.
- ✓ Easy to clean.
- ✓ Blade units of various sizes and holding bowls for cut potatoes are available as optional accessories.

INCLUDES

- ✓ 1 Knife block + pusher set.

ACCESSORIES

- ☐ Knife block and pusher set
- ☐ GN standard containers

SALES DESCRIPTION

Output: 100 - 150 Kg./h.



www.sammic.co.uk

Food Service Equipment Manufacturer

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Project

Date

Item

Qty

Approved

DYNAMIC PREPARATION
HAND OPERATED POTATO CHIPPING MACHINE

product sheet
updated 12/03/2020



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SPECIFICATIONS

Hourly production: 100 Kg - 150 Kg

External dimensions (WxDxH)

✓ Width: 280 mm

✓ Depth: 512 mm

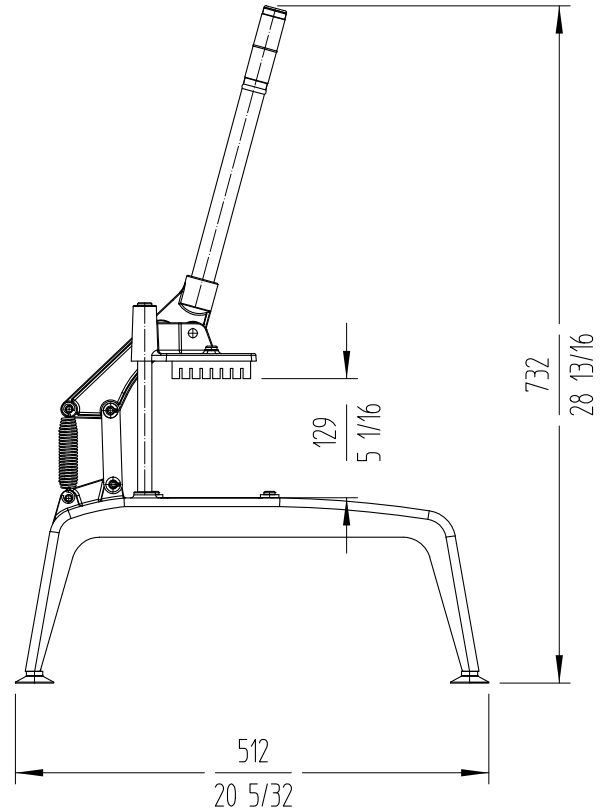
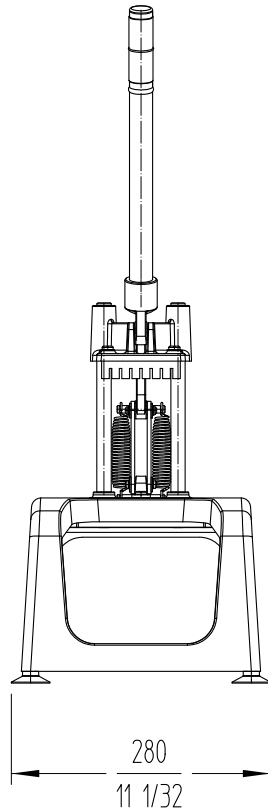
✓ Height: 735 mm

Net weight: 4 Kg

Crated dimensions

285 x 565 x 425 mm

Gross weight: 5.6 Kg.



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