



solo per professionisti

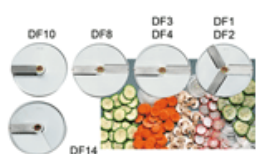
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TM COP. ALLUMINIO



- Aluminium alloy and S/S construction.
- Ventilated motor for continuous operation.
- Thanks to its compact design the machine is easy to install inside every kitchen.
- The exclusive feeding system makes easy to process also soft products like moz-zarella cheese.
- Safe operation is ensured by interlock switches on product pusher, lid and collect-ing tray.
- Version with dishwashing safe S/S lid available.
- Large number of discs available for every purpose.

DETAILS



DF



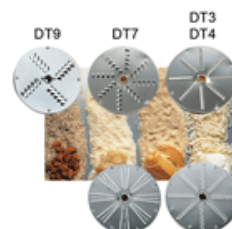
DF5



DQ

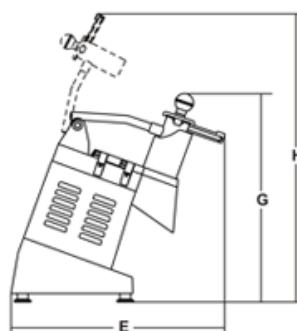
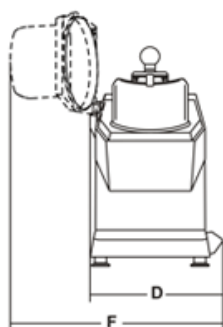
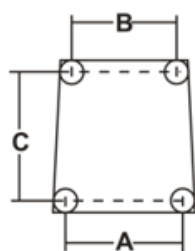


PS



DT

TECHNICAL DATA



Model
Power
Power source
Disc revolutions
A
B
C
D
E
F
G
H
Net weight
Shipping
Gross weight

TM ALL.
Watt 515 - Hp 2/3
230-400V/50Hz
r.p.m. 300
mm 225
mm 195
mm 255
mm 280
mm 510
mm 400
mm 510
mm 770
Kg 18,5
mm 720x350x500
Kg 22