

Combi cutter Metos CC-34

- combi model of vegetable preparation machine and vertical cutter/mixer
 - two safety switches
 - motor is protected from over heating
 - base of aluminium, vegetable preparation attachment with feed head made of polycarbonate, vertical cutter with stainless steel bowl with lid and scraper made of polysulfone
 - the machine is equipped with the automatic speed 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 "I" on the starting handle and approx. 800 rpm in position "II", and during chopping with the bowl approx. 1450 rpm in position "I" and approx. 2650 rpm in position "II"
 - the pulse function operates at 800 rpm during cutting with the feed head and at 2650 rpm during chopping with the bowl, in "P" position
 - feed head volume 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 accessories: (will be charged separately)
- cutting discs
 - disc stand





Product number	4192712
Product name	Combi cutter Metos CC-34
Size (mm) (w * d * h)	223 * 424 * 495
Weight	11,000 KG
Capacity	10-80 portion per day
Technical information	230 V, 10 A, 1,0 kW, 1N, 50 Hz