

## HAND CHIPPING MACHINE CF-5 · 8 X 8 MM (5/16" X 5/16")

Ideal to make perfect french fries for restaurants and large kitchens

P/N 1020060



## SALES DESCRIPTION

Output: 100 - 150 Kg./h.

## 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 of 8x8 mm.

## **Accessories**

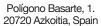
- ☐ Knife block and pusher set
- GN standard containers











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Project	Date
Item	Qty

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## **SPECIFICATIONS**

Hourly production: 100 Kg - 150 Kg

### External dimensions (WxDxH)

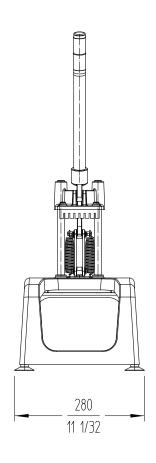
- √ Width: 280 mm
- ✓ Depth: 512 mm
- √ Height: 735 mm

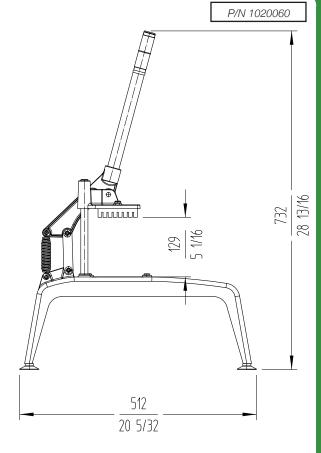
Net weight: 4 Kg

### **Crated dimensions**

285 x 565 x 425 mm

Gross weight: 5.6 Kg.







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