

Cutting accessories



FC-1+



FC-3+



FC Slicing discs of up to **25mm. width.**

- FC-1+ and FC-2+ discs for potato chips.
- FC-2+, FC-3+, FC-6+, FC-8+, FC-10+, FC-20+ and FC-25+ discs for slices of 2 to 25 mm width of potatoes (soufflé), carrots, beetroots, cabbages, etc.



FC-8+



FCO+



FCO Ripple slicing discs:

- 2, 3 or 6 mm. width.



FFC-8+



New grids: new thinner 360° cut grids, which allow a more precise and uniform cut with less pressure to the food and less liquid generated in delicate products.

- **FFC** Grid for fries:
 - Combined with FC discs.
 - 8 and 10 mm. width.
- **FMC** Grid for dices:
 - Combined with FC discs.
 - 8, 10, 14, 20 or 25 mm. width.



FMC-14+



FMC-25+



FCC Curved slicing discs:

- Specially designed for soft products. Slices tomatoes, oranges, lemons, bananas, apples, etc..
- 2, 3 or 5 mm. width.



FCC-2+



FCC-5+



FCE Julienne discs for french fries, strips or batons of potato, carrot, celery, beetroot, etc.

- 2, 4 or 8 mm. width.



FCE-4+



FCE-8+



FR Shredding discs: cutting area of new shredding discs has been optimized, which reduces absorbed power.

- Shreds vegetables, cheese, bread, nuts, almonds, etc.
- 2, 3, 4 or 7 mm. width.
- FR-1+/8+: Grating discs for bread, hard cheese, chocolate, etc.



FR-3+



FR-7+



FR-1+



FR-8+

