Cutting accessories





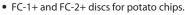




FC-1+



FC Slicing discs of up to 25mm. width.

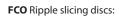


• FC-2+, FC-3+, FC-6+, FC-8+, FC-10+, FC-20+ and FC-25+ discs for slices of 2 to 25 mm width of potatoes (soufflé), carrots, beetroots, cabbages, etc.

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







- 2, 3 or 6 mm. width.



FC-8+













FFC-8+



• FFC Grid for fries:

delicate products.

- Combined with FC discs.
- 8 and 10 mm. width.



- Combined with FC discs.
- 8, 10, 14, 20 or 25 mm. width.

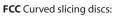


FMC-14+









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

















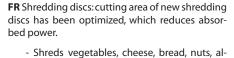
FCE Julienne discs for french fries, strips or batons of potato, carrot, celery, beetroot, etc.

- 2, 4 or 8 mm. width.









monds, etc.

- 2, 3, 4 or 7 mm. width.

- FR-1+/8+: Grating discs for bread, hard cheese, chocolate, etc.











