



# POTATO CHIPPING MACHINE CF-5

Ideal to make perfect french fries for restaurants and large kitchens.



## ACCESSORIES

- Knife block and pusher set
- GN standard containers

## SALES DESCRIPTION

Output: 100 - 150 Kg./h.

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.

DYNAMIC PREPARATION  
HAND OPERATED POTATO CHIPPING MACHINE



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## SPECIFICATIONS

Hourly production: 100 Kg - 150 Kg

### External dimensions (WxDxH)

✓ Width: 280 mm

✓ Depth: 512 mm

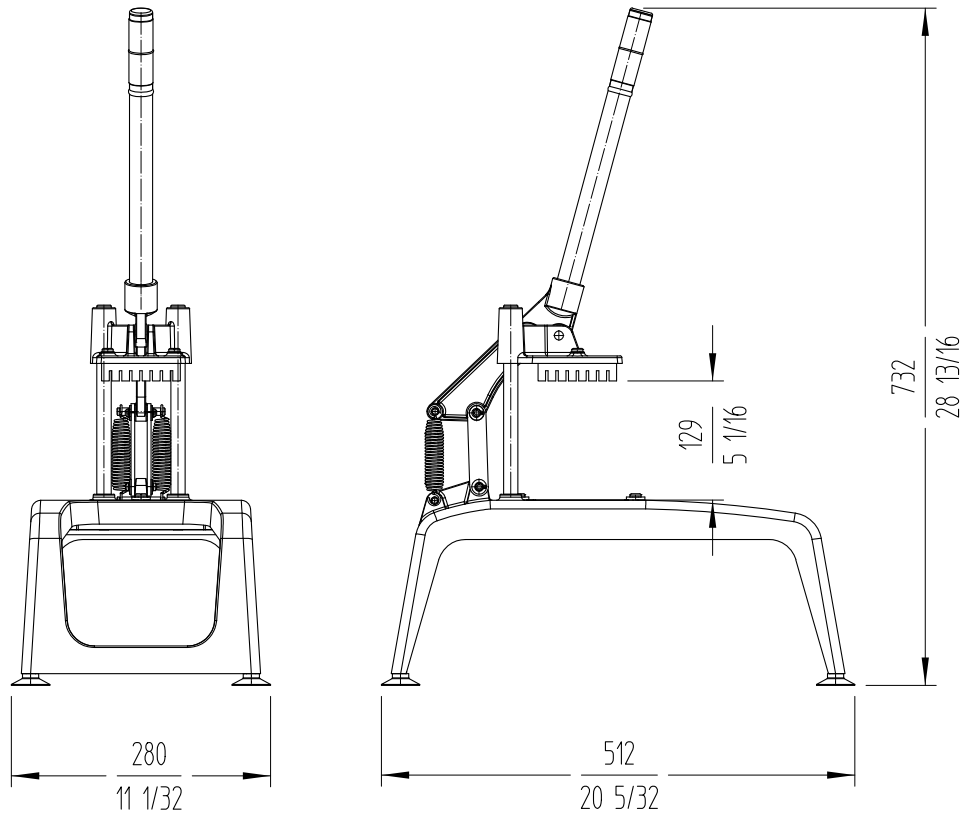
✓ Height: 735 mm

Net weight: 4 Kg

### Crated dimensions

285 x 565 x 425 mm

Gross weight: 5.6 Kg.



## AVAILABLE MODELS

1020060 Hand chipping machine CF-5 · 8 x 8 mm (5/16" x 5/16")

1020061 Hand chipping machine CF-5 · 10 x 10 mm (3/8" x 3/8")

1020062 Hand chipping machine CF-5 · 12 x 12 mm (1/2" x 1/2")

\* Ask for special versions availability

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