



VEGETABLE PREPARATION MACHINE CA-4V

High-production Commercial vegetable preparation machine, up to 650 kg/h.



SALES DESCRIPTION

Variable speed motor block + high-production head.

Equipped with “brushless” technology.

FEATURES AND BENEFITS

Equipped with “brushless” technology: powerful and efficient motors.

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive “force control system”: guarantee of a uniform and high quality cut.
- ✓ Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- ✓ They generate less noise: improved workplace environment.

A perfect cut

- ✓ High precision adjustments to obtain a uniform and excellent-quality cut.
- ✓ It can be fitted with a wide range of discs and grids of the highest cutting quality. Combining these accessories together to obtain more than 70 different types of cuts and grating grades.
- ✓ Head with blade on one side that distributes products inside the mouth and cuts and distributes whole products such as cabbage.
- ✓ Head equipped with high ejector: enables a higher quantity of product to be shifted.
- ✓ Exclusive “Force Control System” to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.

Built to last

- ✓ Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head.

Maximum comfort for the user

- ✓ Ergonomic design. Maximum comfort for the user.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

Maintenance, safety, hygiene

- ✓ Lever and lid easily removable for cleaning purposes.
- ✓ Combination of safety systems: head, cover, power switch.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Large capacity head.
- ✓ Optional use drill.

ACCESSORIES

- | | |
|---|---|
| <input type="checkbox"/> FCC Curved Slicing Discs | <input type="checkbox"/> Universal hopper |
| <input type="checkbox"/> FCO Rippled Slicing Discs | <input type="checkbox"/> Disc and Grid Holder |
| <input type="checkbox"/> FFC Chipping Grids | <input type="checkbox"/> Stand-trolley |
| <input type="checkbox"/> FMC Dicing Grids | <input type="checkbox"/> Grid Cleaning Kit |
| <input type="checkbox"/> FCE Julienne Discs | <input type="checkbox"/> FC-D Slicing Discs |
| <input type="checkbox"/> FR Shredding & Grating Discs | <input type="checkbox"/> SH Shredding & Grating Discs |
| <input type="checkbox"/> Long vegetable attachment | ∴ NEW: Detachable without tools & dishwasher safe |





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SPECIFICATIONS

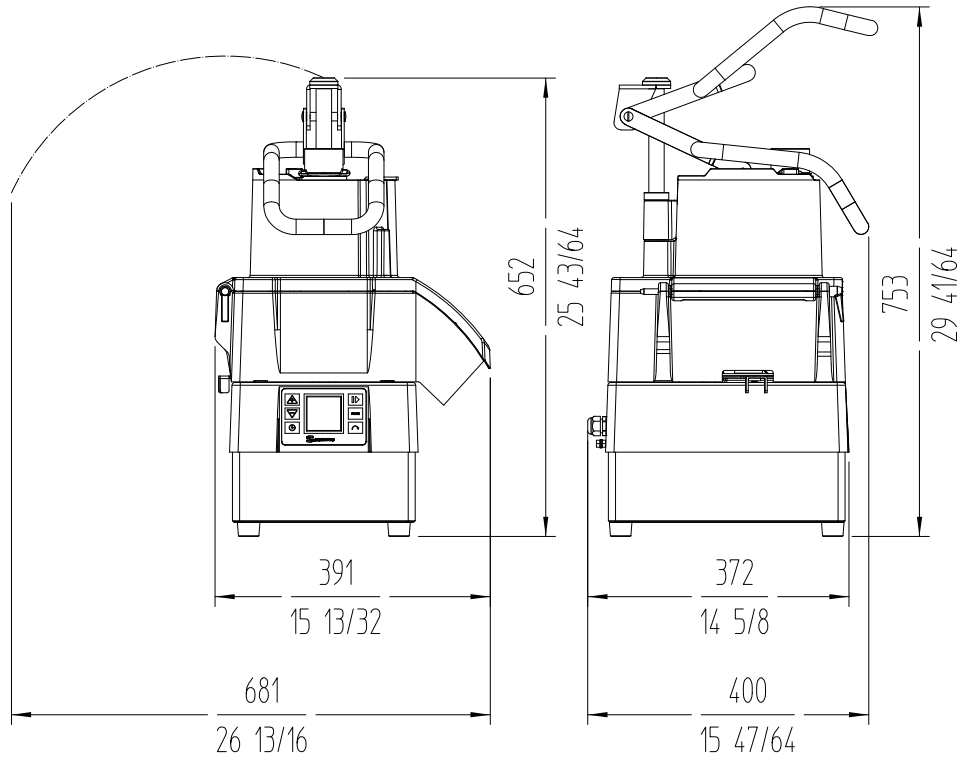
- Hourly production: 200 Kg - 650 Kg
- Inlet opening: 286 cm²
- Disc diameter: 205 mm
- Speed as veg. slicer: 300 rpm - 1000 rpm
- Total loading: 1500 W

External dimensions (WxDxH)

- Width: 391 mm
- Depth: 400 mm
- Height: 652 mm
- Net weight: 27 Kg
- Noise level (1m.): <70 dB(A)
- Background noise: 32 dB(A)

Crated dimensions

- 445 x 430 x 595 mm
- Volume Packed: 0.13 m³
- Gross weight: 31.2 Kg.



AVAILABLE MODELS

1050796 Vegetable preparation machine CA-4V 230/50-60/1

1050799 Vegetable preparation machine CA-4V 120/50-60/1

* Ask for special versions availability

DYNAMIC PREPARATION
COMMERCIAL VEGETABLE PREPARATION MACHINES