

Комбинированный резак СС-34

Технические характеристики

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Россия +7(495)268-04-70

Казахстан +(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: nab@nt-rt.ru || сайт: <http://nilma.nt-rt.ru/>

CC-34 COMBI CUTTER

**Two functions in one appliance.
4 working speeds.**



The **CC-34** combi cutter is ideal as a vegetable preparation machine for slicing, dicing, grating and cutting into strips not only fruit and vegetables but also bread, cheese, walnuts, mushrooms, etc., and as a cutter for chopping, mincing, mixing, and homogenising, for the preparation of sauces, meat, vegetables, fruit, mayonnaise, pesto, purées, chocolate, mousses, dressings, etc.

The **CC-34** is a professional appliance, the perfect compromise between a vegetable preparation machine and a vertical cutter. Small and compact, it requires very little space and is easy to use and stow. It is ideal for restaurants, pizzerias, salad bars, fast food outlets and kitchens in general preparing up to 80 meals a day.

The ideal speed

The **CC-34** has four optimal cutting speeds: 500 and 800 rpm for the vegetable preparation machine, 1.450 and 2.650 rpm for the vertical cutter. This means that every product can be prepared perfectly with the most suitable speed, assuring optimal presentation.

The best hygiene

The **CC-34** is manufactured solely from hygiene certified materials.

Surfaces are smooth for easy cleaning and have rounded corners to stop dirt building up in inaccessible zones. All appliance accessories are easily removable and dishwasher-friendly.

and ... the best materials

In the **CC-34** the base is manufactured of robust metal. The vegetable preparation feed head is in tough polycarbonate and the VCB bowl in stainless steel. The blades are in special stainless steel, selected for the best quality and strength, able to maintain sharpening for a long time.



TECHNICAL SPECIFICATIONS

- Four speed motor: vegetable preparation machine 500 and 800 rpm cutter 1,450 and 2,650 rpm and pulse control
- Electrical connection: 230 V single-phase, 50 Hz – 10 A delayed fuse
- Belt drive transmission
- Materials: sturdy aluminium base, polycarbonate lid and vegetable preparation insert, stainless steel bowl and blades, Xylex scrapers.
- Safety system with two micro-switches
- IP 34 protection degree
- Noise level: 67 dBA
- Weight: appliance body 8.8 kg – vegetable preparation insert 1 kg – cutter insert 1.4 kg – cutting discs 0.5 kg

THE VEGETABLE CUTTING MACHINE

The vegetable cutter feed head is fitted onto the appliance body with a turning movement. The vegetables can be inserted when the push-feeder is raised; when it is lowered, the appliance starts operation. A quick procedure that allows the processing of large volumes in complete safety.

The feed head includes a 0.9 litre mouth in which voluminous, round vegetables such as potatoes and tomatoes are placed, and a feed cylinder 53 mm in diameter, ideal for the guided cutting of long vegetables like carrots and courgettes.

A double safety system

When the vegetable cutter feed head is not fitted correctly, or the push-feeder is raised, the appliance will not work. This dual protective function allows completely safe operation.

Cutting tools for all occasions

The large assortment of cutting discs, 170 mm in diameter, available in the **CC-34** range, allows both firm and juicy products to be sliced, diced, cut into strips or grated. The knife blades are interchangeable. This means that complete replacement of worn discs is not necessary.



STANDARD
SLICER
10 mm



FINE
CUT
SLICER
1/1,5/2/4/6/15
mm



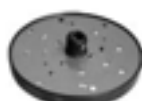
CRIMPING
SLICER
4,5 mm



JULIENNE
CUTTER
2x2/2,5x2,5
4,5x4,5/6x6
8x8/10x10
mm



DICING
GRID
10x10/15x15
mm



GRATER
1,5/2/3/4
5/6/8/10
mm



FINE GRATER
EXTRA FINE
GRATER
HARD CHEESE
GRATER



SOFT DICING SET
8x8x8
10x10x10
12x12x12
15x15x15
mm



VERTICAL CUTTER

The bowl has a capacity of 3 litres, and thanks to the lid with seal it is capable of preparing large quantities of both dry and liquid products. The **CC-34** cutter is able to operate at two speeds, 1,450 and 2,650 rpm. It also has a handy pulse function which switches directly to high speed.

Exclusive features

The **CC-34** is fitted with a patented system of three scrapers which allow the product to be detached from the sides of the bowl during processing. The action of the blades on the whole product assures its perfect homogenising. The special shape and inclination of the cutting blades allow the product to be evenly mixed in short times.





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