

# Коммерческие автоматические овощерезки СА-21, СА-31, СА-41, СА-62

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# VEGETABLE PREPARATION MACHINE CA-21

Compact vegetable preparation machine. 1-speed vegetable slicer.



- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

## INCLUDES

- ✓ 1-speed motor block.
- ✓ Vegetable slicer attachment.
- ✓ Gravity product expulsion ramp.
- ✓ Inner collecting container.
- ✓ Ejection disc.
- ✓ Universal grid cleaner QC-U.

## OPTIONAL

- ☐ Cutter bowl.
- ☐ Hub with toothed blades.
- ☐ Hub with smooth blades.
- ☐ Hub with perforated blades.

## ACCESSORIES

- ☐ Cutter bowl
- ☐ FCS slicing discs
- ☐ FCOS rippled slicing disc
- ☐ FMS dicing grid
- ☐ FFS chipping grid
- ☐ FCES julienne discs
- ☐ SHS shredding & grating discs
- ☐ Hubs with blades
- ☐ Disc and grid packs - Compact Line
- ☐ Déli-cut cutting kit - Compact Line
- ☐ Universal grid cleaner QC-U
- ☐ Inner collection container for delicate cuts

## SALES DESCRIPTION

Compact ACTIVE line.  
1-speed motor block + vegetable slicer attachment.

### A perfect cut

- ✓ High-precision settings ensure a uniform cut of outstanding quality.
- ✓ Gravity Slide System: Gravity product expulsion ramp allow to reconstruct the sliced product for storing or presentation purpose.
- ✓ Ejection disc included for the products that require its use.
- ✓ Can be fitted with a wide range of discs and grids of the highest cutting quality.
- ✓ By combining these accessories, more than 35 different types of cuts and gratings can be achieved.
- ✓ Possibility of extending its functionality by adding the cutter bowl with blades.

### Built to last

- ✓ Sturdy construction in food-grade best quality materials.
- ✓ High power asynchronous motor.

### Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ Adjustable product ejection direction to adapt to the workflow in the preparation area.
- ✓ Recessed cored relief allows for any position in the kitchen, side walls, back wall, light and compact, this machine can fit.
- ✓ The electronic control panel is extremely simple to operate.

### Maintenance, safety, hygiene

- ✓ Lever and lid easily removable for cleaning purposes.
- ✓ Stainless steel, dishwasher-safe discs. The removable blades allow for an even more thorough and efficient cleaning.
- ✓ Combination of safety systems: head, cover, power switch.
- ✓ Complete error warning system.

## SPECIFICATIONS

**Hourly production:** 50 kg - 350 kg

**Inlet opening:** 89 cm<sup>2</sup>

**Disc diameter:** 180 mm

**Motor speed:** 1500 rpm

### Loading

Total loading: 800 W

**Noise level (1m.):** <70 dB(A)

**Background noise:** 32 dB(A)

### External dimensions (W x D x H)

Width: 378 mm

Depth: 309 mm

Height: 533 mm

**Net weight:** 15.2 kg

Crated dimensions

382 x 563 x 480 mm

Volume Packed: 0.8 m<sup>3</sup>

Gross weight: 19.5 kg

## AVAILABLE MODELS

1050940 Vegetable preparation machine CA-21 230/50/1

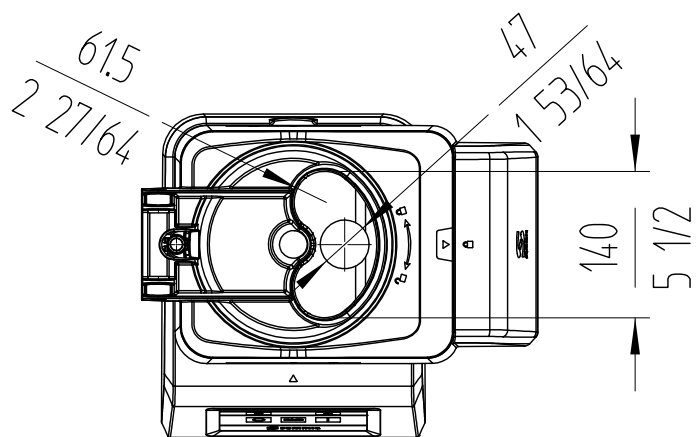
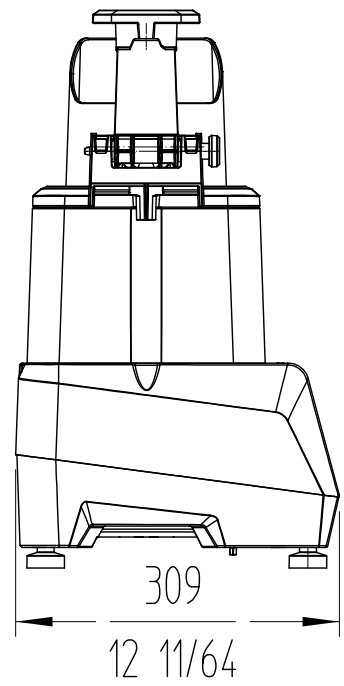
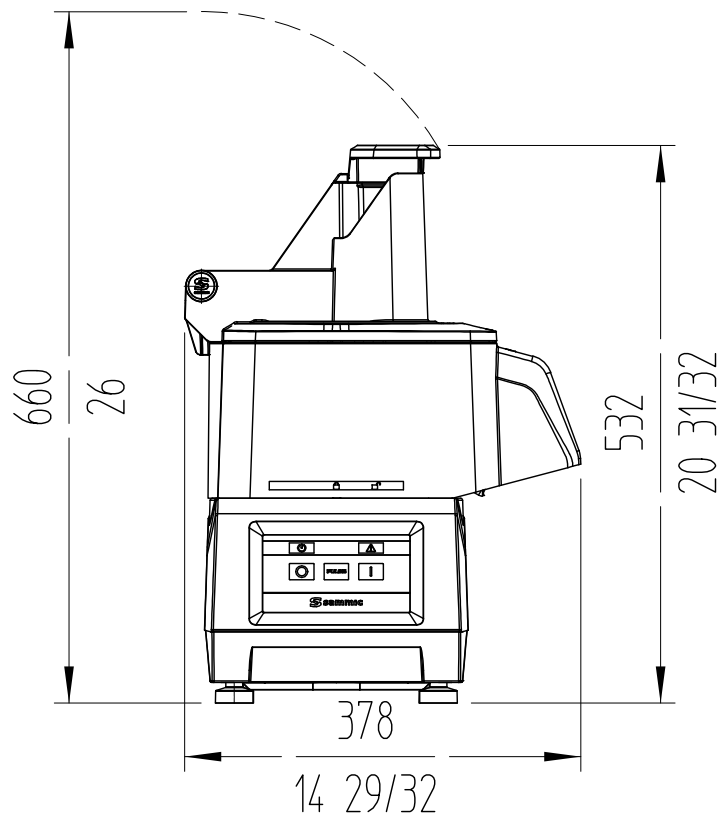
1050942 Vegetable preparation machine CA-21 230/50/1 UK

1050946 Vegetable preparation machine CA-21 220/60/1

1050952 Vegetable preparation machine CA-21 120/60/1

1050954 Vegetable preparation machine CA-21 2D 120/60/1 · 2 discs included

\* Ask for special versions availability



# VEGETABLE PREPARATION MACHINE CA-31

Production up to 450 kg.



## SALES DESCRIPTION

Single-speed motor block + regular hopper.

### 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.

### Built to last

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

### Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ The electronic command panel is very intuitive.

### 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

- ✓ Single-speed motor block.
- ✓ Regular hopper.
- ✓ Universal grid cleaner QC-U.

## OPTIONAL

- ☐ Tube head for long products.
- ☐ Discs and grids.
- ☐ Support-trolley.
- ☐ Grid cleaning kit.

## ACCESSORIES

- ☐ FCC curved slicing discs
- ☐ FCO rippled slicing discs
- ☐ FFC chipping grids
- ☐ FMC dicing grids
- ☐ FCE julienne discs
- ☐ Long vegetable attachment
- ☐ Disc and grid packs - Heavy Duty
- ☐ Disc and grid holder
- ☐ Stand-trolley
- ☐ Quick Cleaner: grid cleaners
- ☐ FC-D slicing discs
- ☐ SH shredding & grating discs
- ☐ Déli-cut cutting kit - Heavy Duty
- ☐ Universal grid cleaner QC-U

## SPECIFICATIONS

Hourly production: 150 kg - 450 kg

Inlet opening: 136 cm<sup>2</sup>

Disc diameter: 205 mm

Motor speed: 365 rpm

### Loading

Single Phase: 550 W

Three phase: 550 W

Electrical connection: [v;cable\_manguera]

Noise level (1m.): <70 dB(A)

Background noise: 32 dB(A)

### External dimensions (W x D x H)

Width: 389 mm

Depth: 405 mm

Height: 544 mm

Net weight: 21 kg

Crated dimensions

435 x 430 x 600 mm

Volume Packed: 0.11 m<sup>3</sup>

Gross weight: 25.5 / 27 kg

## AVAILABLE MODELS

1050701 Vegetable preparation machine CA-31 230-400/50/3N

1050700 Vegetable preparation machine CA-31 230/50/1

1050702 Vegetable preparation machine CA-31 120/60/1

1050705 Vegetable preparation machine CA-31 220/60/1

1050707 Vegetable preparation machine CA-31 220-380/60/3N

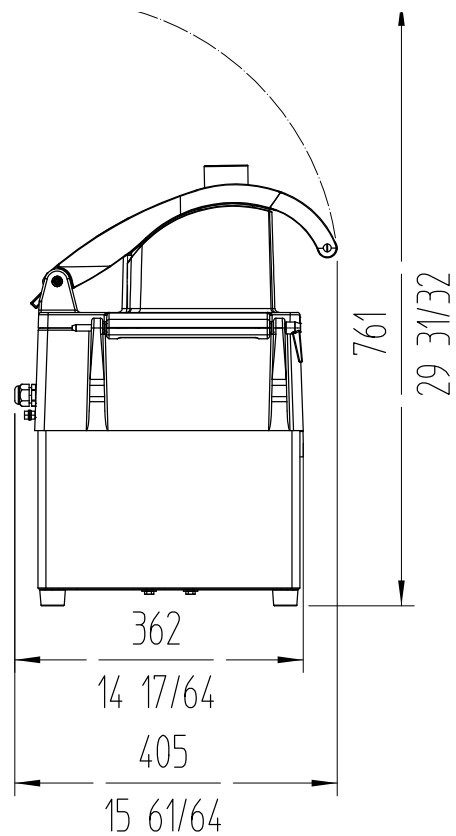
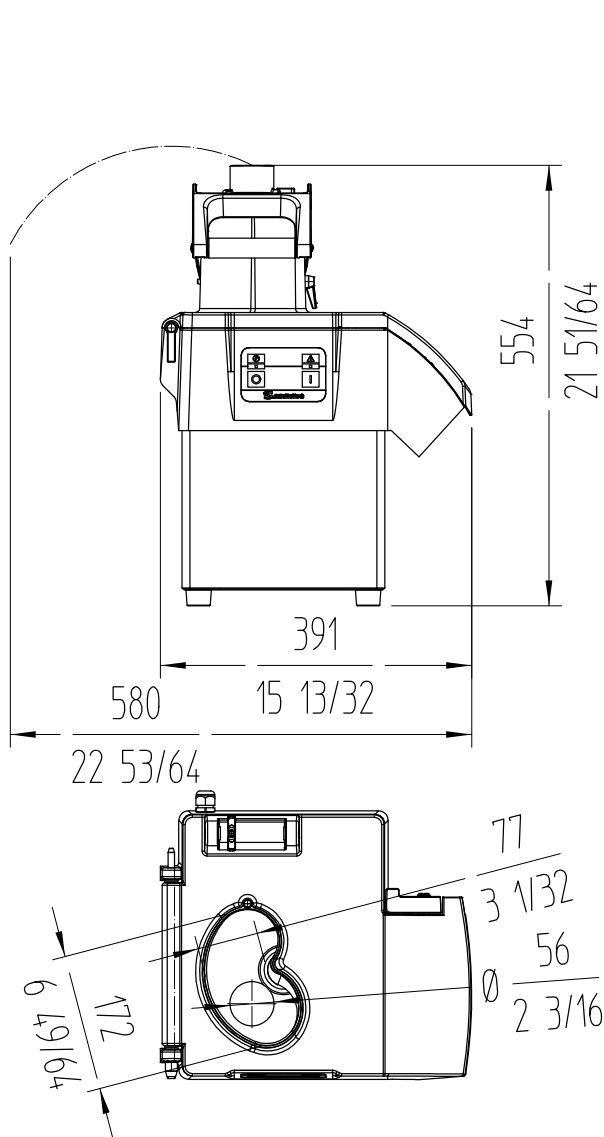
1050712 Vegetable preparation machine CA-31 230/50/1 UK

1050703 Vegetable preparation machine CA-31 CP 120/60/1

1050714 Vegetable preparation machine CA-31 CP 230/50/1 UK

1050715 Vegetable preparation machine CA-31 CP 230/50/1

\* Ask for special versions availability



# VEGETABLE PREPARATION MACHINE CA-41

High production vegetable preparation machine with an hourly output of up to 1300 lb / 650 kg.



## INCLUDES

- ✓ 1 speed motor block.
- ✓ Large capacity hopper.
- ✓ Core drill (optional use).
- ✓ Universal grid cleaner QC-U.

## OPTIONAL

- ☐ Tube head.
- ☐ High production semi-automatic hopper.
- ☐ Support-trolley.
- ☐ Discs and grids.
- ☐ Grid cleaning kit.

## ACCESSORIES

- ☐ FCC curved slicing discs
- ☐ FCO rippled slicing discs
- ☐ FFC chipping grids
- ☐ FMC dicing grids
- ☐ FCE julienne discs
- ☐ Long vegetable attachment
- ☐ Disc and grid packs - Heavy Duty
- ☐ Disc and grid holder
- ☐ Stand-trolley
- ☐ Automatic hopper
- ☐ Quick Cleaner: grid cleaners
- ☐ FC-D slicing discs
- ☐ SH shredding & grating discs
- ☐ Déli-cut cutting kit - Heavy Duty
- ☐ Universal grid cleaner QC-U

## SALES DESCRIPTION

Single-speed motor block + large production attachment.

### 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. By combining these accessories, it is possible 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 processed.

### Built to last

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

### Maximum comfort for the user

- ✓ Ergonomic design for maximum user comfort.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ The electronic command panel is very intuitive.

### 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.

## SPECIFICATIONS

**Hourly production:** 200 kg - 650 kg

**Inlet opening:** 286 cm<sup>2</sup>

**Disc diameter:** 205 mm

**Motor speed:** 365 rpm

**Loading:** 550 W

Electrical connection: [v:cable\_manguera]

**Noise level (1m.):** <70 dB(A)

**Background noise:** 32 dB(A)

### External dimensions (W x D x H)

Width: 391 mm

Depth: 396 mm

Height: 652 mm

**Net weight:** 24 kg

Crated dimensions

440 x 430 x 700 mm

Volume Packed: 0.13 m<sup>3</sup>

Gross weight: 28.5 / 29 kg

## AVAILABLE MODELS

1050721 Vegetable preparation machine CA-41 230-400/50/3N

1050719 Vegetable preparation machine CA-41 230/50/1

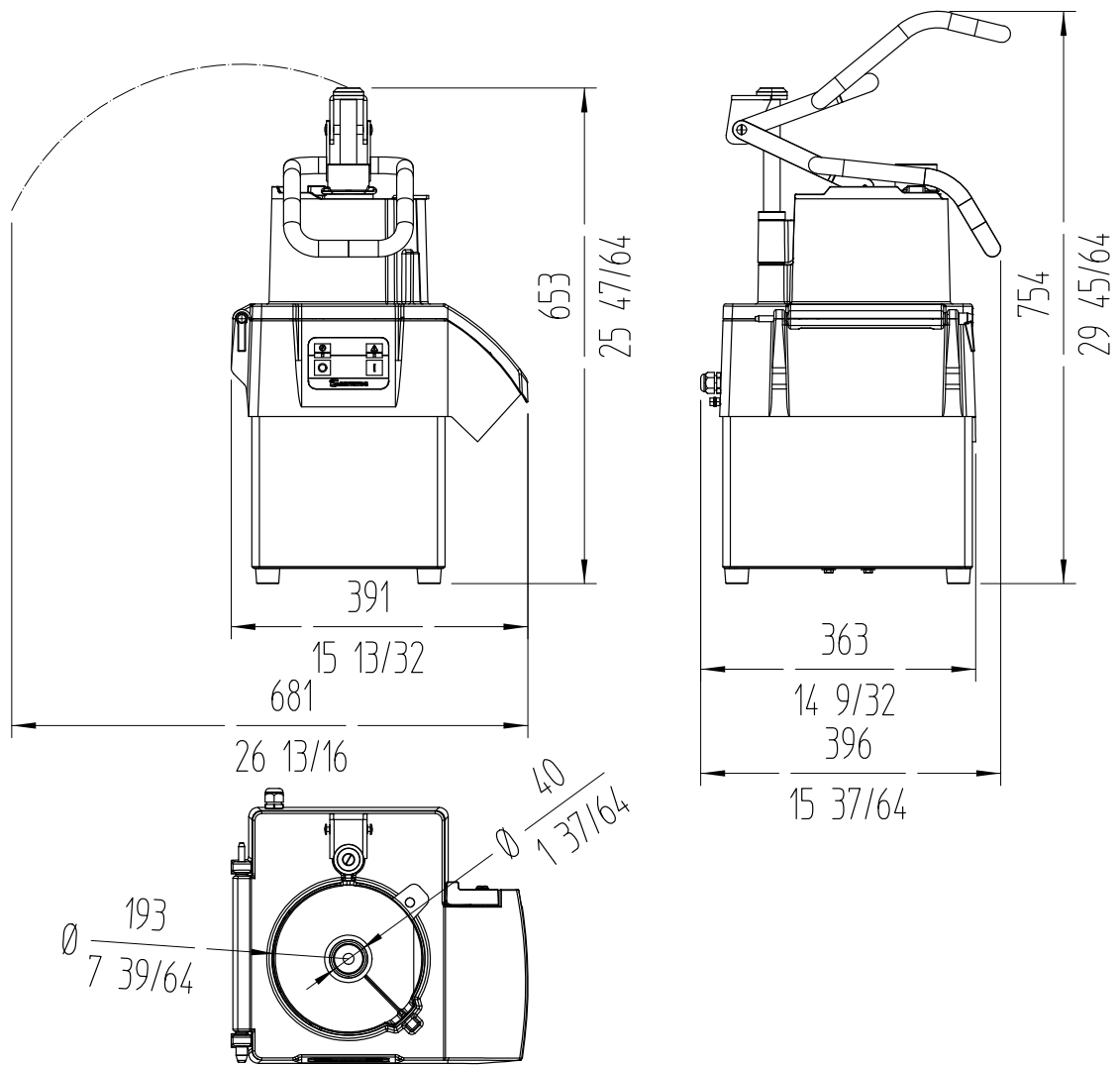
1050720 Vegetable preparation machine CA-41 120/60/1

1050725 Vegetable preparation machine CA-41 220/60/1

1050726 Vegetable preparation machine CA-41 220-380/60/3N

1050731 Vegetable preparation machine CA-41 230/50/1 UK

\* Ask for special versions availability



# VEGETABLE PREPARATION MACHINE CA-62

High-production vegetable cutter, up to 1000 kg.



## INCLUDES

- ✓ Two-speed motor block.
- ✓ High production semi-automatic hopper.
- ✓ Universal grid cleaner QC-U.

## OPTIONAL

- ☐ Large capacity head.
- ☐ Discs and grids.
- ☐ Tube head.
- ☐ Grid cleaning kit.
- ☐ Support-trolley.

## ACCESSORIES

- ☐ FCC curved slicing discs
- ☐ FCO rippled slicing discs
- ☐ FFC chipping grids
- ☐ FMC dicing grids
- ☐ FCE julienne discs
- ☐ Long vegetable attachment
- ☐ Disc and grid packs - Heavy Duty
- ☐ Disc and grid holder
- ☐ Stand-trolley
- ☐ Large capacity attachment
- ☐ Quick Cleaner: grid cleaners
- ☐ FC-D slicing discs
- ☐ SH shredding & grating discs
- ☐ Déli-cut cutting kit - Heavy Duty
- ☐ Universal grid cleaner QC-U

## SALES DESCRIPTION

Two-speed motor block + high-production semi-automatic hopper.

### 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 equipped with high ejector: enables a higher quantity of product to be shifted.

### Built to last

- ✓ Made from stainless steel and materials of the highest quality and suitable for food contact: stainless steel motor block and hopper and food-grade aluminium head.
- ✓ High power asynchronous motor.

### Maximum comfort for the user

- ✓ Ergonomic design for maximum user comfort.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ The electronic command panel is very intuitive.

### Maintenance, safety, hygiene

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

## SPECIFICATIONS

**Hourly production:** 500 kg - 1000 kg

**Inlet opening:** 273 cm<sup>2</sup>

**Disc diameter:** 205 mm

**Motor speed:** 365 - 730 rpm

**Loading:** 750 W

Electrical connection: [v:cable\_manguera]

**Noise level (1m.):** <70 dB(A)

**Background noise:** 32 dB(A)

### External dimensions (W x D x H)

Width: 430 mm

Depth: 420 mm

Height: 810 mm

**Net weight:** 29.5 kg

Crated dimensions

480 x 480 x 740 mm

Volume Packed: 0.17 m<sup>3</sup>

Gross weight: 34 kg

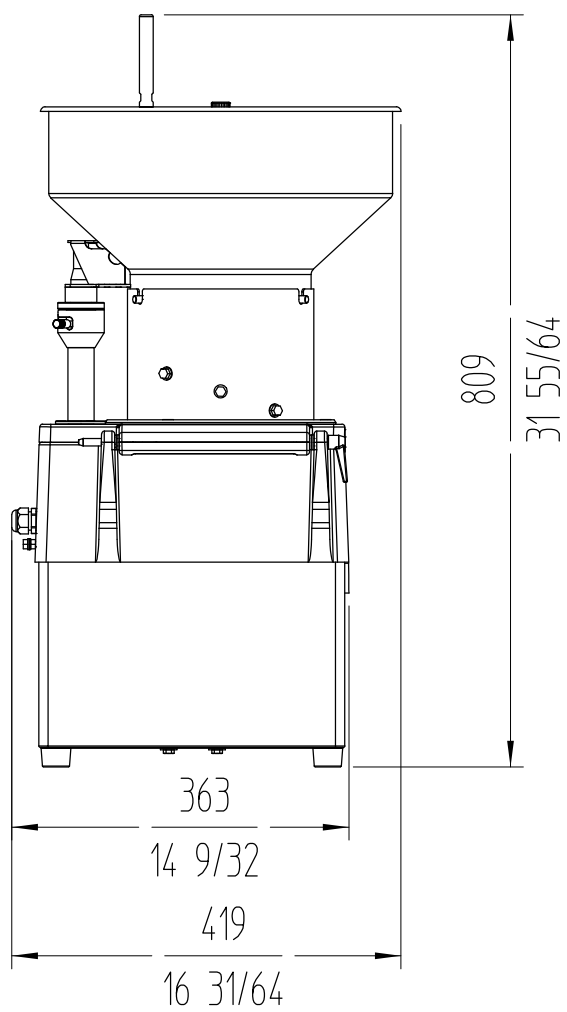
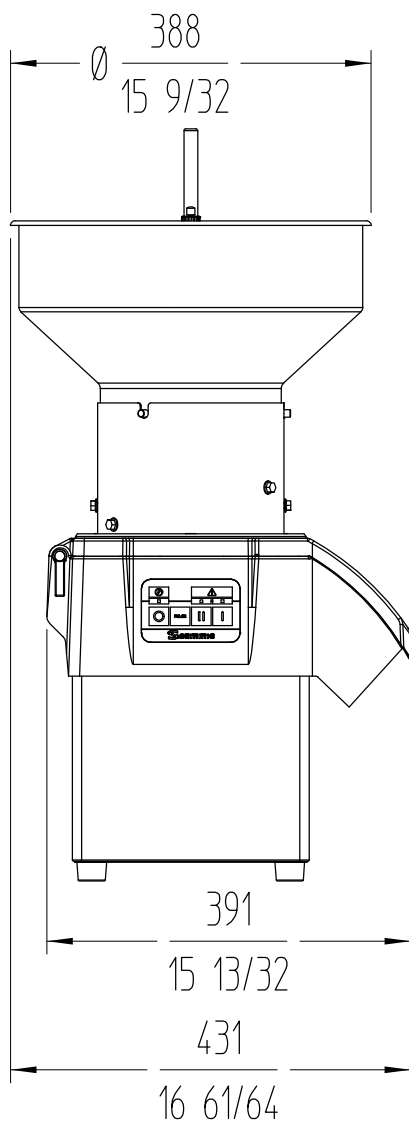
## AVAILABLE MODELS

1050738 Vegetable preparation machine CA-62 400/50/3

1050740 Vegetable preparation machine CA-62 400/60/3

1050744 Vegetable preparation machine CA-62 220/60/3

\* Ask for special versions availability





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