

Vegetable cutter code: 231807

Durable housing made of aluminium.

Smooth, precisely finished housing helps minimise dirt accumulation and simplifies cleaning.

Cutting disc fitted with a metal bayonet mount for greater wear resistance than plastic bearing sleeves.

2 feed openings:

- Left: Large oval opening, 170x78 mm, with an integrated pusher arm.

- Right: Small round opening, Ø55 mm, with a detachable pusher.

Smooth pusher grip.

On/Off switch.

Motor protected against overheating by a large cooling fan and 15 ventilation openings.

Safety features:

- Lid secured with a latch and locking screw.

- Microswitches (electromagnetic sensors) on the left pusher arm and the cover screw automatically switch the machine off when the pusher arm is lifted, or the cover screw is loosened.

Speed: 295 RPM.

Output: 100-300 kg/h.

Disc diameter: 205 mm.

Included in the set:

- 5x Blade discs: 2 mm and 4 mm slicing discs, and 3 mm, 4.5 mm, and 7 mm grating discs.

- 1x Ejector disc.

- 1x Special cleaning brush.

Compatible with the following accessories, available separately:

- Slicing disc (code 280096).

- Grating disc (code 280317).

- Dicing disc (code 234730).

- French fries cutting disc (code 234754).

- Julienne disc (code 280423).

- Rasping disc (code 280621).

- Rack for 18 vegetable cutter discs (code 280690).

-  5 blade discs provide versatile slicing and grating results.
-  2 feed openings accommodate both large and small vegetables.
-  High output of 100-300 kg/h speeds up vegetable preparation in busy kitchens.
-  Multiple safety features provide added protection.
-  Aluminium housing combines strength with easy maintenance.





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Tools for Chefs

Code	V	W	LxWxH (W)
231807	230	550	615x239x(H)580