



Potato Chipping Machine CF-5

MAKE PERFECT FRENCH FRIES FOR RESTAURANTS AND LARGE KITCHENS.

Output: 100 - 150 kg/h / 200 - 350 Kg/h

- Ideal for restaurants and large kitchens. · 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.

DEFAULT EQUIPMENT
· 1 Knife block + pusher set

OPTIONAL EQUIPMENT
· Knife block + pusher sets of different sizes
· Recipient for cut potato

TECHNICAL SPECIFICATIONS

Hourly production: 100 Kg - 150 Kg

External dimensions

- Width: 280 mm
- Depth: 512 mm
- Height: 735 mm

Net weight: 3,9 Kg



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