



DYNAMIC PREPARATION

VEGETABLE PREPARATION MACHINES & COMBI MODELS



CA-301

THE PERFECT CUT: QUALITY, PRODUCTIVITY, ERGONOMICS

- · It consists of a 1-speed motor block and a regular hopper.
- · Stainless steel construction and highest quality material, all suitable for contact with good.
- · New production technology that gives a uniform, highest-quality cutting result.
- The large range of high quality discs and grids allows the operator to obtain over 70 different styles of product.
- · Ergonomic design that allows to cut the product in just one movement.
- Lateral product ejection, which allows the appliance to be placed in a less deep working surface. This directs the product avoiding splashing.
- · Electronic, user-friendly control board.
- · Easily removable lever and lid for cleaning purpose.
- · NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).
- This appliance has been designed and manufactured in compliance with 89/392/ EEC, 93/68/EEC and 73/23/EEC Directives.
- · Please note: as a result of continuous product improvements, these specifications are subject to change without prior notice.

TECHNICAL SPECIFICATIONS

Hourly production: 150 Kg - 450 Kg

Inlet opening dimensions: 136 cm2

Disc diameter: 205 mm Motor speed:365 rpm

Single Phase: 550 W Three phase: 370 W

External dimensions Width: 389 mm Depth: 405 mm Height: 544 mm

Net weight: 21 Kg

DEFAULT EQUIPMENT

- 1 speed motor block.
- Regular hopper.

OPTIONAL EQUIPMENT

· Long vegetable attachment.











WA DEALER PRACTICAL PRODUCTS PTY LTD

PH: 08 9302 1299 51 Paramount Dr Wangara WA 6065 sales@practicalproducts.com.au www.practicalproducts.com.au



European Directives 89 / 392 / EEC, 93 / 68 / EEC and 73 / 23 / EEC