



HAND CHIPPING MACHINE CF-5 · 10 X 10 MM (3/8" X 3/8")

Ideal to make perfect french fries for restaurants and large kitchens.

Cód. 1020061



FEATURES AND BENEFITS

- Equipped with a knife block and pusher set.
- ✓ 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.

SALES DESCRIPTION

Output: 200-350 lbs/hour.

INCLUDES

- ✓ 1 Knife block + pusher set of 10x10 mm.



sammic | www.sammic.us
Food Service Equipment Manufacturer

usa@sammic.com phone +1 (224) 307-2232
1225 Hartrey Avenue toll free +1 844 275 3848
60202-1056 Evanston, IL



Project

Date

Item

Qty

Approved

product sheet
updated 19/04/2018

FOOD PREPARATION EQUIPMENT
FRENCH FRY CUTTER MACHINE



HAND CHIPPING MACHINE CF-5 · 10 X 10 MM ($\frac{3}{8}$ " X $\frac{3}{8}$ ")

Ideal to make perfect french fries for restaurants and large kitchens.

Cód. 1020061

SPECIFICATIONS

Hourly production: 200 lbs. - 350 lbs.

External dimensions (WxDxH)

✓ Width: 11 "

✓ Depth: 20.1 "

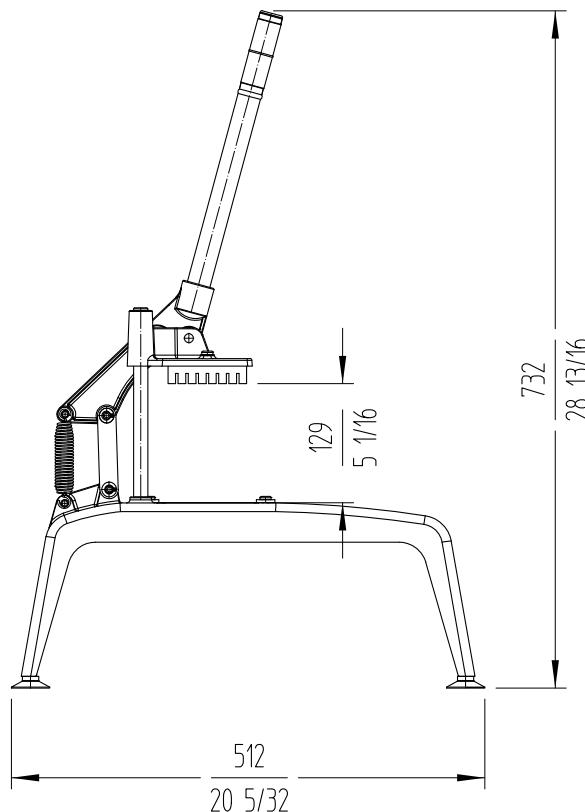
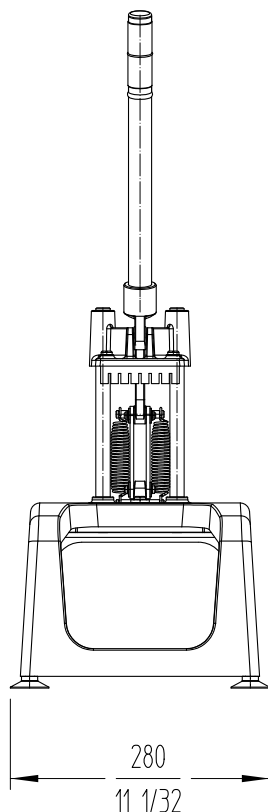
✓ Height: 28.9 "

Net weight: 8.6 lbs.

Crated dimensions

285 x 565 x 425 mm

Gross weight: 5.6 Kg.



ACCESSORIES

- ☐ Knife block and pusher set

FOOD PREPARATION EQUIPMENT
FRENCH FRY CUTTER MACHINE

sammic | www.sammic.us
Food Service Equipment Manufacturer

usa@sammic.com
1225 Hartrey Avenue
60202-1056 Evanston, IL

phone +1 (224) 307-2232
toll free +1 844 275 3848



Project

Date

Item

Qty

Approved

product sheet
updated 19/04/2018