

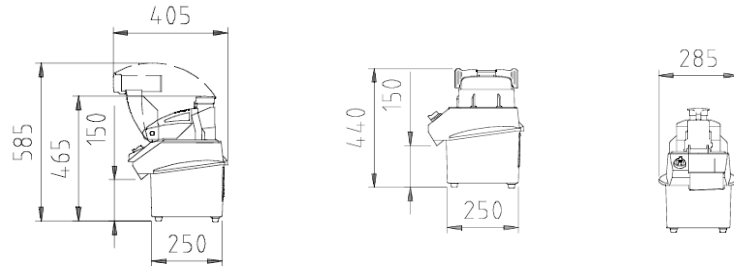


CC34 COMBI CUTTER																					
	Brand	HOBART																			
	Description	Cutter, Combination																			
	Model	CC34																			
	Origin	Sweden																			
	<p>Function Slicer, dices, shreds, grates and make julienne of vegetables, etc. Chops and grinds meat, fish, vegetables, fruits, nuts, etc. Blends and mixes sauces, soups, dressings, desserts, etc.</p> <p>Specification</p> <table><tr><td>Capacity:</td><td>2 kg/min</td></tr><tr><td>Speed:</td><td>500 and 800 rpm(vegetable preparation) 1450 and 2650 rpm(vertical cutter)</td></tr><tr><td>Cutting tool diameter:</td><td>185 mm</td></tr><tr><td>Feed cylinder:</td><td>0.9 liter(volume), 185 mm(height), 170 mm(diameter)</td></tr><tr><td>Feed tube diameter:</td><td>53 mm</td></tr><tr><td>Knife unit diameter:</td><td>170 mm</td></tr><tr><td>Bowl volume:</td><td>3 liter(gross), 1.4 liter(net liquids)</td></tr><tr><td>Motor power:</td><td>1 kW</td></tr><tr><td>Electrical:</td><td>220/50/1</td></tr><tr><td>Weight:</td><td>Machine base 8.8 kg, Cutting tools 0.5 kg Vegetable preparation attachment 1 kg, Vertical cutter attachment 1.4 kg</td></tr></table> <p>Features & benefits</p> <p>Super Combi Machine Both vegetable preparation and vertical cutter are in one machine</p> <p>Speed Selector Automatically detects attached top type and sets speed to be used</p> <p>Pulse Function Provides direct access to higher speed</p> <p>Wide Range of Cutters Can handle every conceivable task from firm to soft products</p> <p>Easy to Stack Tomatoes, onions, peppers etc. can be sliced in a predetermined direction</p> <p>Three Armed Scraper Keeps the lid and the bowl inside clean and produces more even results</p> <p>Aluminum Machine Base Can withstand rough handling</p> <p>Standard accessories</p> <p>Vegetable Preparation Attachment Vertical Cutter Attachment 4-pack Cutting Tools (2, 4 mm Fine Cut Slicer, 2×2 mm Julienne Cutter, 4.5 mm Grater/Shredder)</p> <p>Optional accessories</p> <p>Wall Rack for 3 Cutting Tools</p>		Capacity:	2 kg/min	Speed:	500 and 800 rpm(vegetable preparation) 1450 and 2650 rpm(vertical cutter)	Cutting tool diameter:	185 mm	Feed cylinder:	0.9 liter(volume), 185 mm(height), 170 mm(diameter)	Feed tube diameter:	53 mm	Knife unit diameter:	170 mm	Bowl volume:	3 liter(gross), 1.4 liter(net liquids)	Motor power:	1 kW	Electrical:	220/50/1	Weight:
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08/12	<p>HOBART / ITW FEG Shanghai · China Tel 021-34612000 Service Hotline 400-6000-976</p> <div></div> <div>1/2</div>																				

CC34 COMBI CUTTER

Dimensions



Cutting tools

Optional Dimensions

Standard Slicer	8, 10 mm
Fine Cut Slicer	1, 1.5, 2, 4, 6, 15 mm
Crimping Slicer	4.5 mm
Julienne Cutter	2×2, 2.5×2.5, 4.5×4.5, 6×6, 8×8, 10×10 mm
Dicing Grid	10×10, 15×15 mm
Grater/Shredder	1.5, 2, 3, 4.5, 6, 8, 10 mm
Fine Grater, Extra Fine Grater, Hard Cheese Grater	
Soft Dicing	8, 10, 12, 15 mm

Function Description

Standard Slicer	/ Slices firm products such as root vegetables / Dices in combination with a suitable dicing grid
Fine Cut Slicer	/ Slices firm and soft products, such as root vegetables, onion, leek, cucumber, tomato, apple, citrus fruit, mushrooms, etc. / Shreds lettuce and cabbage / Chops onions in combination with dicing grid / Dices in combination with suitable dicing grid
Crimping Slicer	/ For ripple slicing of beetroot, cucumber, carrots, etc.
Julienne Cutter	/ Makes julienne potatoes and carrots for soups, cucumber for salads, etc. / Julienne potatoes to curved French fries
Dicing Grid	/ Dices root vegetables, fruit, potatoes, cabbage, swedes, carrots, cucumbers, apples, etc. in combination with a suitable standard slicer or fine cut slicer
Grater/Shredder	/ Grates carrots and cabbage for raw salad / Grates nut, almonds and dry bread / Grates cheese for pizza and gratin / Shreds cabbage/white cabbage
Fine Grater Extra Fine Grater Hard Cheese Grater	/ Grates root vegetables, dry bread, cheese etc. / Fine Grater grates raw potatoes for potato pancakes / Extra Fine Grater grates radish, dry bread, etc. / Hard Cheese Grater is perfect for cheese such as parmesan
Soft Dicing	/ Combination to dice soft products like tomatoes, onion, pepper, bananas, kiwi, strawberries etc.