

Model 51 is a medium output vegetable and fruit cutter: 220-770 lbs/hour. Suitable for institutions, hotels, restaurants and catering businesses. The uniqueness of this appliance is its ability to cut soft and delicate vegetables and fruits in addition to the regular cutting discs that exist in the ordinary appliances on the market. It is this unique cutting ability which sets it apart from every other cutter of this type in the world.

STANDARD FEATURES

- Vegetables and Fruit Slicing Machine
- Unique oscillating blade system with cut off knife below for cubing soft vegetables and fruits
- Also utilizes standard disc system for firmer products
- Wall Rack available for easy storage of 8 discs.
- Blades automatically start as pusher enters product tube
- Interlocking door safety system
- Carrot sleeve to assure proper cut on cylindrical products
- Maximum feed dimensions: 3 1/2" by 6 1/2" (kidney shaped)

Types of Applications:

Tomatoes (cubed and sliced), peppers, oranges, melons, watermelons, plums, bananas, peaches, strawberries, grapes, parsley and cold cooked meats. Also cucumbers cleanly cut without tearing, boiled vegetables for serving cold: potatoes, carrots, squash, etc.

Technical Data:

Diameter of cutting plates: 8 in.
 Diameter of the supply sleeve for cutting delicate products: 3 in.
 Cutting capacity: up to 770 lbs/hour
 Rotation Speed: 370rpm (including the soft products)
 Power: 1/2 hp 208-230V; 3 phase; 60Hz, 105-120V; 1 phase; 60Hz
 Weight of appliance: 84 lbs.
 Amps: 11 amps max



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MODEL: CUTOMATO 51

FRUIT AND VEGETABLE CUTTER/DICER

UTILITY REQUIREMENTS:

Motor: 1/2 HP / 370 Watt

Electrical:

1/2 HP

208-230V; 3 phase; 60Hz,

Amps: 2.15

105-120V; 1 phase; 60Hz

Amps: 11 amp max

NEMA Plug Configuration: 5-15P

SPECIFICATIONS:

- Cutting of relatively large and hard vegetables, such as: potatoes, radishes, onions, apples.
- Slicing of soft and squashy vegetables and fruits of max 3" in diameter in chips, cubes, and slices.
- Precise cutting of round slices of up 1 3/4" diameter, of elongated vegetables and fruits such as: cucumbers, squash, bananas, carrots – using a special feed tube.

CUTTING DISCS:

There are 36 (model Cutomato 51) cutting discs available. These plates are 8" in diameter and the diameter for the supply sleeves for cutting soft products is 3".

• Soft product slicing frames:



- Fr1** (2) 1 blade 1 1/2" spacing
- Fr3** (2) 3 blades 1 3/16" spacing
- Fr5** (2) 5 blades 5/8" spacing
- Fr7** (2) 7 blades 3/8" spacing
- Fr9** (2) 9 blades 3/16" spacing



Cutoff knife for Fr blades

• Slicing Discs:



E1 1/32"-straight knife, 3 knives per disc

E2 1/16"-straight knife, 3 knives per disc



E3 1/8"-straight knife, 2 knives per disc

E4 5/32"-straight knife, 2 knives per disc

E6 1/4"-straight knife, 2 knives per disc



E5 3/16"-curved knife, one knife per disc

E8 5/16"-straight knife, one knife per disc



E10 3/8"-straight knife, one knife per disc



E14 9/16"-straight knife, one knife per disc



W3 1/8"-scallop cut, 2 knives per disc

W6 1/4"-scallop cut, 2 knives per disc

• Match Like Cut Discs:



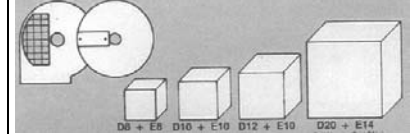
H2 1/16" Matchstick Cut

H3 1/8" Matchstick Cut

H4 5/32" Matchstick Cut

H8 5/16" Matchstick Cut

• Dicing Grids:

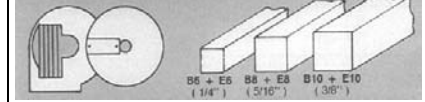


D8 5/16" (use with E8)

D10 3/8" (use with E10)

D20 3/4" (use with E14)

• Strip cutting Blades:



B6 1/4" (use with E6)

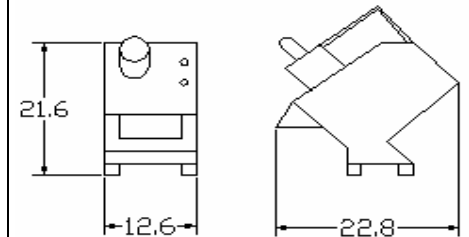
B8 5/16" (use with E8)

B10 3/8" (use with E10)

Wall Rack:

Wall rack made to hold 8 discs.

Note that soft product slicing frames do not fit into this wall rack.



Dimensions:

Depth: 22.8 inches

Height / arm down: 21.6 inches

Height / arm up: 37 inches

Width: 12.6 inches

Discharge height: 6 inches



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