

COMMERCIAL VEGETABLE CUTTER

The Maxel Commercial Vegetable Cutter is a must-have for any commercial kitchen! The cutter helps to chop large quantity of vegetables in less time and saves labour. Featuring high performance stainless steel blades, the sizes and shapes can be customized as per the output requirement. It is a highly efficient cutting tool that can handle large quantities with ease.



Features



Compact Size



Push Stick For
Faster Cutting



Throw Disc For
Smooth Performance



Totally Enclosed
Electricals



Less Labour
& Time



Two Entry Points For Large
And Small Vegetables



Food Grade SS
Blades



Variety Of
Shapes & Sizes



Leg Bush For
Vibration Absorbance

COMMERCIAL VEGETABLE CUTTER



Technical Specifications

Product Code	LEP213
Capacity	150 kg/hr
Operating Voltage	220V 50Hz
Motor Power	½ HP Single phase
Machine Dimensions	24"x13"x24"(LxBxH)
Machine Weight	31 kg
Blades Available	
Slicer	1.2mm, 3mm, 6mm, 10mm, 14mm
Dicer	10mmx10mm, 15mmx15mm, 20mmx20mm
Grater	3mm, 5mm, 8mm
French Fry / Finger Chips	4mmx4mm, 6mmx6mm, 6mmx8mm

Machine with above product codes operate on 220V 50Hz

For 110V 60Hz, please visit our website.

*Above data is subject to change without any prior notice