

Cod: 42660910

Freezing cell height 2200 mm - price excluding motor 5400x6000x2200h mm



Description

Professional potato cutter The professional potato cutter is a useful kitchen tool for catering, delicatessen, restaurants and pizzerias, suitable for cutting different quantities of potatoes to distribute them within recipes with fresh potatoes, such as salads, baked potatoes, pizzaiola potatoes, or pizza fries. Its operation is simple: the potatoes are placed on the central part of the machine and, by means of a knob, are pushed towards the blades which automatically proceed to cutting. There is a choice of three models with different thicknesses for the fries: 8 mm, 10 mm or 12 mm. The operation is manual: the potatoes are cut through the passage for the well-sharpened blades, which make it easy to achieve a precise, smudge-free cut. The material the potato cutters are made of is stainless steel, which does not oxidise in contact with the starch in the potatoes and is compatible with food contact, according to current regulations. Why choose a professional potato cutter The professional potato cutter is a very useful tool for those who use fresh potatoes to prepare chips and baked potatoes in their culinary preparations. It speeds up the potato cutting process and produces potato sticks of the same thickness, an indispensable requirement in the kitchen. Potato cutters on Ristoattrezzature All potato cutters in our catalogue are CE-marked.

Dimensions

Spessore pareti	100 mm
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