

Cod: 3240626

Stainless steel table on legs and splashback depth 600 mm 1100x600 mm



Description

Professional almond grater

The almond grater and slicer is a machine suitable for the preparation of sliced or chopped almonds for use in the kitchen and confectionery.

The machine includes several discs with different functions, depending on the type of cut to be obtained: they are useful for chopping, slicing, mincing dried fruit, whether almonds, hazelnuts, pistachios or walnuts.

How an Almond Grater and Slicer works

The almond grater consists of an opening upper compartment, into which the discs to be used for shredding or slicing almonds are inserted. Through the lid on the upper compartment, the nuts are inserted. The blades are operated via a convenient side button. The dried fruit, chopped in this way, flows out through the lower opening of the compartment.

The almond grater is electrically operated. The output is about 80 kg in 24 hours.

Maintenance Almond Grater and Slicer

Before cleaning the almond grater and slicer, it is a good idea to remove the used discs individually and clean the inside with a sponge and non-aggressive kitchen detergent.

The inside of the compartment is made of stainless steel, a material compatible with food contact according to current regulations.

Why choose an Almond Grater and Slicer

The professional almond grater and slicer is a very useful tool for confectioners who use chopped almonds or thin slices of almonds in their confectionery production.

Almond Grater and Slicer on Ristoattrezzature

All almond graters and slicers in our catalogue are CE-marked.

Dimensions

Altezza alzatina	100 mm
Dimensioni esterne	1100x600x850 mm