

Commercial Vegetable Dicing Machine

This vegetable dicing machine is designed for efficient and precise food preparation in commercial kitchens. Constructed from durable stainless steel, it ensures longevity and hygiene.



ADDITIONAL IMAGES



Overview

Professional Commercial Vegetable Processing

This high-quality vegetable dicing machine is engineered for efficient and precise food preparation in demanding commercial kitchen environments. Constructed from durable stainless steel, it ensures excellent hygiene standards and long-term reliability. With its versatile modular blade system, it supports a wide variety of cutting styles including dicing, slicing, grating, and julienning, making it an essential tool for chefs handling diverse produce.

Certifications

| | |
|----------------------|---------------------|
| Regulatory Standards | CE, LFGB, RoHS, IEC |
|----------------------|---------------------|

Blade Configuration

Blade Types

| Category | Models |
|---------------------------|-----------------------|
| Slicing Blade (Included) | P2, P4 |
| Grating Blade (Included) | H3, H4, H7 |
| Julienne Blade (Optional) | HU2.5, HU4, HU8, HU10 |
| Dicing Blade (Optional) | D8, D10, D12, D20 |
| French Blade (Optional) | T8, T10 |
| Ripple Blade (Optional) | PB2, PB4 |

Operation

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|------------------|-----|
| Manual Operation | Yes |
|------------------|-----|