

COSMOS® TURBO DICER

Cosmos Turbo Dicer is exclusively manufactured for obtaining very fine diced cuts of vegetables and fruits. The Turbo Dicer can cube from 3 mm upto 20 mm in precision. It can process upto 1000 kg/ hour. Most vegetables and fruits and even delicate products like onions, tomatoes can be processed. The Turbo Dicing Blade System is very flexible and the machine can also be used for Slicing and Strip Cutting of Vegetables. A variable speed controller is included in the machine to dice sensitive products like strawberries.

FEATURES

Dicing, Slicing and Strip Cuts

Cut Size from 3, 4, 5, 6, 7, 8, 10, 12, 15 and 20 mm

Variable Speed Controller

Interchangeable blade system for various shapes & sizes

Safety Cut Off

Easy Clean

Capacities: 300 - 1000 kg/hr

Ideal for: Hotel and restaurants, Institution Kitchen and caterers

TECHNICAL SPECIFICATIONS

Model	TD
Capacity / Batch	300 - 1000 kg/hr
Electrical	1 HP / 415V / 3 Phase / 50Hz
Dimensions (WxDxH)	700 x 800 x 1300 mm
Net Weight	110 Kgs

