CUTTING TOOLS FOR CONTINUOUS-FEED FOOD PROCESSORS


Slicer

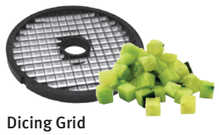

Crimping Slicer


Soft Slicer


Julienne Cutter

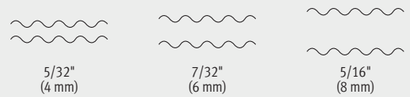
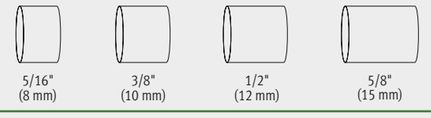
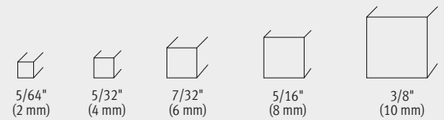
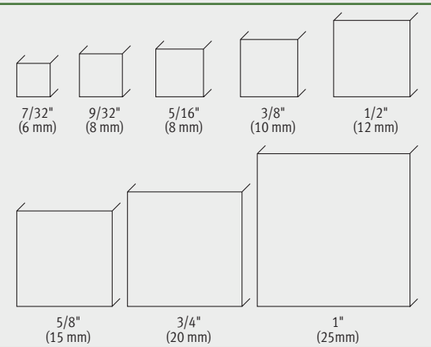
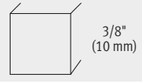

Grater


Shredder


Dicing Grid


French Fry


Chicken Chopping

			CUTTING TOOLS	FP100	FP150/FP250	FP350/FP300i/ FP400i
SLICER	• Slices firm and soft products, including root vegetables, bell peppers, onions, leeks, cucumbers, tomatoes, apples, citrus fruit, bananas and mushrooms. • Shreds lettuce and cabbage. • Dices in combination with a suitable dicing grid. • "SS" indicates stainless steel. • 3SLICE-9/16AL: fine slicer, aluminum plate, stainless steel knife.		1/32" (1 mm)	SLICE-1/32-SS	15SLICE-1/32-SS	3SLICE-1/32-SS
			1/16" (1.5 mm)	SLICE-1/16-SS	15SLICE-1/16-SS	3SLICE-1/16-SS
			5/64" (2 mm)			
			1/8" (3 mm)	SLICE-1/8-SS	15SLICE-1/8-SS	3SLICE-1/8-SS
			5/32" (4 mm)	SLICE-5/32-SS	15SLICE-5/32-SS	3SLICE-5/32-SS
			7/32" (6 mm)	SLICE-7/32-SS	15SLICE-7/32-SS	3SLICE-7/32-SS
			5/16" (8 mm)	SLICE-5/16-SS	15SLICE-5/16-SS	3SLICE-5/16-SS
			3/8" (10 mm)	SLICE-3/8-SS	15SLICE-3/8-SS	3SLICE-3/8-SS
			9/16" (14 mm)			3SLICE-9/16AL
CRIMPING SLICER	• For ripple-slicing beets, cucumbers, carrots, etc. • Stainless steel.		5/32" (4 mm)	SLICER-5/32CR-SS	15SLICE-5/32CR-SS	
			7/32" (6 mm)			
			5/16" (8 mm)			
SOFT SLICER	• Slices soft products. • Dices in combination with a suitable dicing grid.		5/16" (8 mm)	SFTSLCE-5/16	15FSLC-5/16	35FSLC-5/16
			3/8" (10 mm)	SFTSLCE-3/8	15FSLC-3/8	35FSLC-3/8
			1/2" (12 mm)	SFTSLCE-1/2	15FSLC-1/2	35FSLC-1/2
			5/8" (15 mm)	SFTSLCE-5/8	15FSLC-5/8	35FSLC-5/8
JULIENNE CUTTER	• Juliennes potatoes for French fries. • Juliennes carrots, cucumbers, etc. • "SS" indicates stainless steel.		5/64" (2 mm)	JUL-5/64-SS	15JUL-5/64-SS	3JUL-5/64-SS
			5/32" (4 mm)	JUL-5/32-SS	15JUL-5/32-SS	3JUL-5/32-SS
			7/32" (6 mm)			3JUL-7/32-SS
			5/16" (8 mm)	JUL-5/16-SS	15JUL-5/16-SS	
			3/8" (10 mm)			3JUL-3/8-SS
GRATER	• Grates carrots, cabbage, hard cheese, nuts, almonds, dry bread, etc. • "SS" indicates stainless steel.			GRATE-FINE	15GRATE-FINE-SS	3GRATE-FINE-SS
				GRATE-CHEESE	15GRATE-CHEESE-SS	3GRATE-CHEESE-SS
SHREDDER	• Shreds carrots, cabbage, cheese, etc. • "SS" indicates stainless steel.		1/16" (1.5 mm)	SHRED-1/16	15SHRED-1/16-SS	3SHRED-1/16-SS
			5/64" (2.5 mm)	SHRED-5/64	15SHRED-5/64-SS	3SHRED-5/64-SS
			1/8" (3 mm)	SHRED-1/8	15SHRED-1/8-SS	3SHRED-1/8-SS
			5/32" (4 mm)			3SHRED-5/32-SS
			3/16" (5 mm)	SHRED-3/16	15SHRED-3/16-SS	
			7/32" (6 mm)	SHRED-7/32	15SHRED-7/32-SS	3SHRED-7/32-SS
			5/16" (8 mm)	SHRED-5/16	15SHRED-5/16-SS	3SHRED-5/16-SS
			3/8" (10 mm)	SHRED-3/8	15SHRED-3/8-SS	3SHRED-3/8-SS
DICING GRID	• In combination with a suitable slicer, dices vegetables and fruit, including potatoes, cabbage, carrots, cucumbers, apples, tomatoes, onions, etc. • Must include a slicing plate. Select from above. For perfectly square cubes, select same size slicing plate and dicing grid. • "S" indicates stainless steel.		7/32" (6 mm) Use with 3 mm – 6 mm slicing plate	DICEGRD-7/32	DICEGRD-7/32	S35DICE-7/32
			9/32" (8 mm) Use with 3 mm – 6 mm slicing plate			S35DICE-9/32
			5/16" (8 mm) Use with 3 mm – 6 mm slicing plate or 8 mm soft slicing plate	DICEGRD-5/16	DICEGRD-5/16	
			3/8" (10 mm) Use with 3 mm – 10 mm slicing plate or 10 mm soft slicing plate	DICEGRD-3/8	DICEGRD-3/8	S35DICE-3/8
			1/2" (12 mm) Use with 3 mm – 12 mm slicing plate or 10 mm soft slicing plate	DICEGRD-1/2	DICEGRD-1/2	S35DICE-1/2
			1/2" – Low (12 mm) Use with 12 mm soft slicing plate	DICEGRD-1/2L	DICEGRD-1/2L	S35DICE-1/2LOW
			5/8" (15 mm) Use with 3 mm – 10 mm slicing plate or 10 mm soft slicing plate	DICEGRD-5/8	DICEGRD-5/8	S35DICE-5/8
			5/8" – Low (15 mm) Use with 12 mm – 15 mm soft slicing plate	DICEGRD-5/8L	DICEGRD-5/8L	S35DICE-5/8LOW
			3/4" (20 mm) Use with 3 mm – 10 mm slicing plate or 8 mm – 10 mm soft slicing plate	DICEGRD-3/4	DICEGRD-3/4	S35DICE-3/4
			3/4" – Low (20 mm) Use with 14 mm fine slicing plate			S35DICE-3/4LOW
			1" (25 mm) Use with 3 mm – 6 mm slicing plate or 8 mm – 10 mm soft slicing plate			S35DICE-1
			1" – Low (25 mm) Use with 14 mm fine slicer S35DICE-1LOW			S35DICE-1LOW
FRENCH FRY	• Cuts white potatoes for French fries **15FFRY-3/8: for use with **FP250 ONLY**, not suitable with FP150.		3/8" (10 mm)	FFRY-3/8	15FFRY-3/8**	S3FRY-3/8 Must be used in combination with suitable slicing tool.
CHICKEN CHOPPING	• Chops cooked chicken and poultry **15SLICE-CHKN: for use with **FP250 ONLY**, not suitable with FP150.		3/8" (10 mm)		15SLICE-CHKN**	3SLICE-CHKN

FP100 tools can also be used with Centerline™ combination food processors. Refer to F49010.