
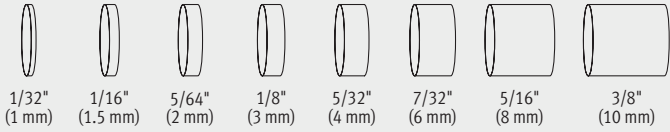

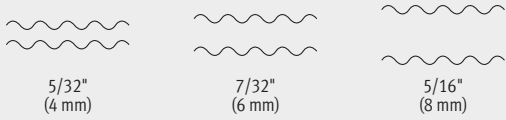

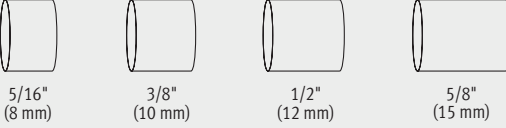

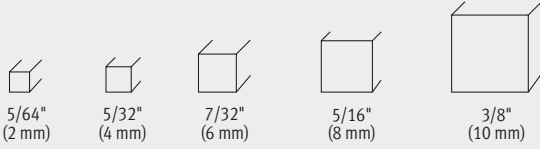


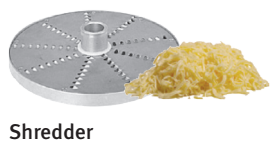

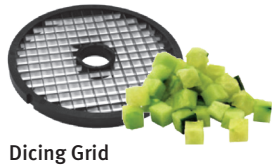
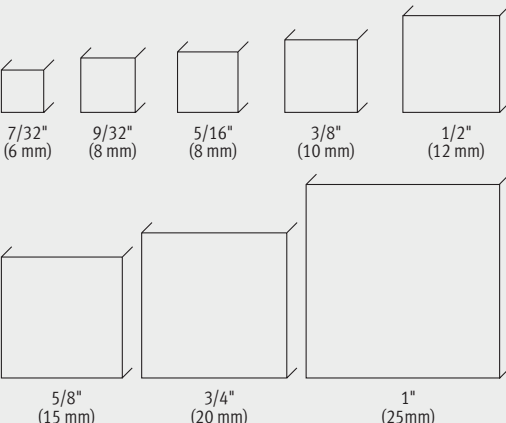

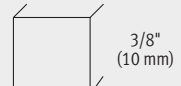

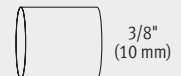


## CUTTING TOOLS FOR CONTINUOUS-FEED FOOD PROCESSORS

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