TM A - TM A3 - TM A6

Continuous-feed Food Processor











Interlocked chute attachment



TM A - Unit only, please choose plates, refer to list

TM A3 - 3-pack plates: DF1 - 1/16" (1mm) slicer DF4 - 5/32" (4mm) slicer DT3 - 1/8" (3mm) shredder

TM A6 - 6-pack plates: DF1 - 1/16" (1mm)slicer

DF4 - 5/32" (4mm) slicer DF5 - 3/16" (5mm) slicer DF10 - 3/8" (10mm) slicer

DT3 - 1/8" (3mm) shredder

PS10 - 3/8" (10mm) dicer - use with DF10 slicer

- Stainless steel and polished die-cast aluminum construction
- Plate speed of 300 RPM from a powerful 3/4 Hp fan-cooled motor allows for high output and durability
- Plates precise cut and optimum speed do not smash the product to increase product shelf life and reduce costs
- Double interlock on feed hopper and product pusher for a safe continuous-feed operation

Features

Technical:

- Ideal plate speed, the blades do not damage the product, giving it attractive and unblemished shape
- Product drops directly in the collecting container without being pushed out, preserving its shape. The ejector blade avoids the accumulation of food inside the disc slot
- Slotted drop-in drive
- Two feed chutes for different sized-products
- The wide selection of cast-aluminum discs and grids feature hardened and stainless steel knives
- Feed hopper designed also to continuously process long and/or thin products

- One interlock stops the machine when the lever is lifted.
- A second interlock prevents the machine from starting if cover is not in place.

- The stainless steel and aluminum construction is easy to clean, do not stain or crack.
- The design allows for easy accessibility and cleanability.
- The food ejector blade is removable for cleaning of the disc place.
- · Easy disc removal for quick and accurate cleaning.

Specifications

Operation: Construction:

Yield:

Discs: Feed Hopper size:

Main opening is semi-round with maximum dimensions of 61/4" x 3" (160 mm x 76 mm). Feed-opening for long-shaped

products has a 2" (50 mm) diameter. Up to 7 lbs./min. (yield may vary based on product being cut

Aluminum with stainless steel blades.

Motor: Electrical: Plug & Cord: Controls:

and operator speed). 0.75 Hp (515W), belt-driven, fan cooled, with thermal circuit braker. 120V AC, 60Hz, 4.29 Amp. (220V, 50Hz available on request).

Continuous feed, cut product drops into the container by gravity.

Base is polished aluminum, motor shell is stainless steel.

Attached, flexible, 3 wire SJT AWG 16, 6'4" long. ON/OFF Rocker switch. No voltage release.



Available Plates







Plate Size Thickness Recommended use

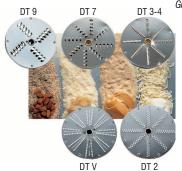
Slicing

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	DF 1 1/16" Carrots, onoions, mushrooms, cucumbers and o					
	DF 2	5/64"	Carrots, onoions, mushrooms, cucumbers and other			
	DF 3	1/8"	Carrots, onoions, mushrooms, cucumbers and other			
	DF 4	5/32"	Carrots, onoions, mushrooms and other			
	DF 5	3/16"	Tomato and ripe vegetables			
	DF 8	5/16"	Carrots, onoions, mushrooms, cucumbers and other			
	DF 10	3/8"	Carrots, onoions, mushrooms, cucumbers and other			
	DF 14	Carrots, onoions, mushrooms, cucumbers and other				

Julienne

DQ 4	5/32"	Carrots, potatoes, zucchini and other
DQ 6	7/32"	Carrots, potatoes, zucchini and other
DQ 8	5/16"	Carrots, potatoes, zucchini and other
DQ 10	3/8"	Carrots, potatoes, zucchini and other

Grating & Shredding



PS 14-20	PS 10	PS 8
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DTV	1/16"	Hard cheeses, dry fruit, bread
DT 2	5/64"	Mozzarella, cheddar, vegetables
DT 3	1/8"	Mozzarella, cheddar, vegetables
DT 4	5/32"	Mozzarella, cheddar, vegetables
DT 7	9/32"	Mozzarella, cheddar, vegetables
DT 9	11/32"	Mozzarella, cheddar, vegetables

Dicing

PS 8	5/16"	Potatoes and similar (works with DF 8)
PS 10	3/8"	Potatoes and similar (works with DF 10)
PS 14	9/16"	potatoes and similar (works with DF 14)
PS 20	13/16"	potatoes and similar (works with DF 14)
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PLATE RACK

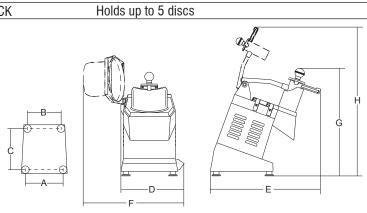


Plate Rack

watt/Hp

515/0.75

TM A - TM A3 - TM A6



Net weight

lbs.

50

inch.

29" x 14" x 20"

lbs.

57 / 62 / 66

120V AC - 60Hz - 4.29 A

Plate revolutions per minute

Plate revo	А	В	С	D	E	F	G	Н
r.p.m.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.
300	87/8"	711/16"	101/16"	11	201/16"	-	201/16"	305/16"