



Certified to UL 763 and NSF 08  
Certified to CSA C22.2

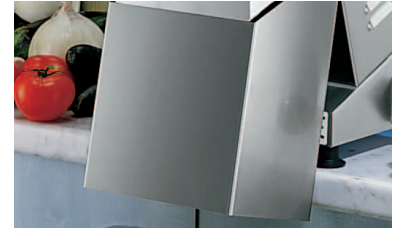
# TM A - TM A3 - TM A6

## Continuous-feed Food Processor

TM A



TM A



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

#### Safety:

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

#### Sanitary:

- 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:

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

Base is polished aluminum, motor shell is stainless steel.

**Construction:** Aluminum with stainless steel blades.

#### Discs:

**Feed Hopper size:** Main opening is semi-round with maximum dimensions of 6 1/4" x 3" (160 mm x 76 mm). Feed-opening for long-shaped products has a 2" (50 mm) diameter.

#### Yield:

Up to 7 lbs./min. (yield may vary based on product being cut and operator speed).

#### Motor:

0.75 Hp (515W), belt-driven, fan cooled, with thermal circuit breaker.

#### Electrical:

120V AC, 60Hz, 4.29 Amp. (220V, 50Hz available on request).

#### Plug & Cord:

Attached, flexible, 3 wire SJT AWG 16, 6'4" long.

#### Controls:

ON/OFF Rocker switch. No voltage release.



### Available Plates



Plate Rack

### Plate Size Thickness Recommended use

#### Slicing

<b>DF 1</b>	<b>1/16"</b>	Carrots, onions, mushrooms, cucumbers and other
<b>DF 2</b>	<b>5/64"</b>	Carrots, onions, mushrooms, cucumbers and other
<b>DF 3</b>	<b>1/8"</b>	Carrots, onions, mushrooms, cucumbers and other
<b>DF 4</b>	<b>5/32"</b>	Carrots, onions, mushrooms and other
<b>DF 5</b>	<b>3/16"</b>	Tomato and ripe vegetables
<b>DF 8</b>	<b>5/16"</b>	Carrots, onions, mushrooms, cucumbers and other
<b>DF 10</b>	<b>3/8"</b>	Carrots, onions, mushrooms, cucumbers and other
<b>DF 14</b>	<b>9/16"</b>	Carrots, onions, mushrooms, cucumbers and other

#### Julienne

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

#### Grating & Shredding

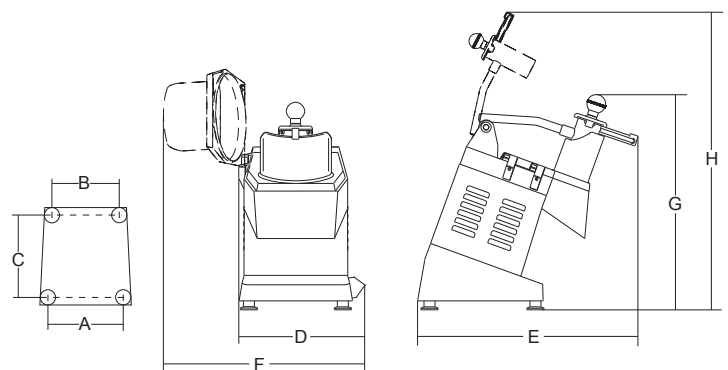
<b>DTV</b>	<b>1/16"</b>	Hard cheeses, dry fruit, bread
<b>DT 2</b>	<b>5/64"</b>	Mozzarella, cheddar, vegetables
<b>DT 3</b>	<b>1/8"</b>	Mozzarella, cheddar, vegetables
<b>DT 4</b>	<b>5/32"</b>	Mozzarella, cheddar, vegetables
<b>DT 7</b>	<b>9/32"</b>	Mozzarella, cheddar, vegetables
<b>DT 9</b>	<b>11/32"</b>	Mozzarella, cheddar, vegetables

#### Dicing

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

#### PLATE RACK

Holds up to 5 discs



	Power	Power source	Plate revolutions per minute	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
	watt/Hp		r.p.m.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
<b>TM A - TM A3 - TM A6</b>	515/0.75	120V AC - 60Hz - 4.29 A	300	8 <sup>7/8"</sup>	7 <sup>11/16"</sup>	10 <sup>1/16"</sup>	11	20 <sup>1/16"</sup>	-	20 <sup>1/16"</sup>	30 <sup>5/16"</sup>	50	29" x 14" x 20"	57 / 62 / 66