

TM A

Continuous-feed Food Processor



TM A
Unit only, please choose plates

- Stainless steel and aluminum construction
- Convenient continuous-feed operation
- 300 RPM plate speed from a powerful 3/4 Hp fan-cooled motor
- Ideal speed and precise cut to reduce oxidation for better results and longer shelf life
- Up to 500 Lb. of fresh produce per hour
- Double Interlock on feed hopper and product pusher for a safe and continuous-feed operation
- Interlocked cover and pusher, preventing the machine from operating if lid is not in place.

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.
- Construction:** Base is polished aluminum, motor shell is stainless steel.
- Discs:** Aluminum with stainless steel blades.
- Hopper opening sizes:** 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:** 350 to 500 Lb. per hour (depending of product being processed)
- Motor:** 0.75 Hp (515W), belt-driven, fan cooled, with thermal circuit breaker.
- Electrical:** 120V AC, 60Hz, 3.7 Amp. (220V, 50Hz available on request).
- Plug & Cord:** Attached, flexible, 3 wire SJT AWG 16, 6'4" long.
NEMA 5-15 P
- Controls:** Rocker thermal circuit breaker with undervoltage.



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

Available discs



Model NO. Thickness Recommended use

Slicing

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

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	19/16"	Potatoes and similar (works with DF 14)
PS 20	13/16"	potatoes and similar (works with DF 14)

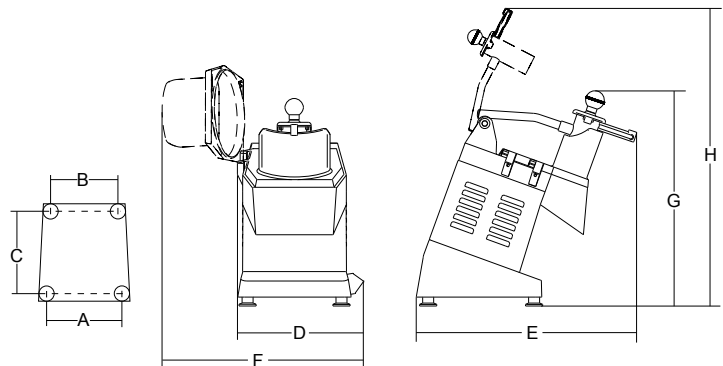
DISC HOLDER RACK Holds up to 5 discs



Chute for continuous product ejection, with safety microswitch.



Discs holder



	Power	Power source	Disc revolutions	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
	watt/Hz		r.p.m.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
TM A	515/0,7	120V AC, 60Hz, 4.29 Amp	300	8 ⁷ / ₈ "	7 ¹¹ / ₁₆ "	10 ¹ / ₁₆ "	11"	20 ¹ / ₁₆ "	15 ³ / ₄ "	20 ¹ / ₁₆ "	30 ⁵ / ₁₆ "	50	29" x 14" x 20"	57 62 66