

Commercial Vegetable Dicing Machine

This vegetable dicing machine is designed for efficient and precise food preparation in commercial kitchens. Constructed from durable stainless steel, it ensures longevity and hygiene.



ADDITIONAL IMAGES



Overview

Professional Commercial Vegetable Processing

This high-quality vegetable dicing machine is engineered for efficient and precise food preparation in demanding commercial kitchen environments. Constructed from durable stainless steel, it ensures excellent hygiene standards and long-term reliability. With its versatile modular blade system, it supports a wide variety of cutting styles including dicing, slicing, grating, and julienning, making it an essential tool for chefs handling diverse produce.

Certifications

Regulatory Standards

CE, LFGB, RoHS, IEC

Blade Configuration

Blade Types

Category	Models
Slicing Blade (Included)	P2, P4
Grating Blade (Included)	H3, H4, H7
Julienne Blade (Optional)	HU2.5, HU4, HU8, HU10
Dicing Blade (Optional)	D8, D10, D12, D20
French Blade (Optional)	T8, T10
Ripple Blade (Optional)	PB2, PB4

Operation

Manual Operation

Yes