

ANGELOPO



VEGETABLE CUTTERS □ PEELERS - CUTTERS

Vegetable cutter

PROFESSIONAL EQUIPMENT
FOR A RANGE OF FOOD
PROCESSING NEEDS
MEETING THE MOST
STRINGENT SAFETY AND
HYGIENE STANDARDS.

Mod. DTVM - DTVT



Technical specifications

- ABS body
- Cover and pressure lever in polished aluminium casting
- Safety switch on cover and pressure lever
- Power failure safety device
- Motor brake
- Complies with CE, CNERPAC, CEP, CSA, GS, NSF, NF regulations

Combines disks and grids to produce slices, disks, julienne, cubes, and also shred and grate. Each disk is equipped with a container which can be combined with other containers for table-top use or fixed to the wall.



Multi-Purpose Peelers

Technical specifications:

- AISI 304 stainless steel body
- Removable transparent cover in polycarbon plastic for supervising processing, with excellent impact resistance
- Water-proofed motor
- Solenoid valve-controlled water delivery
- Sealed electrical button controls: start/stop, peeling cycle timer
- Abrasive disk for potatoes and carrots, easily removable without the need for tools
- Safety equipment: emergency stop button, power failure safety device, safety switch to stop the motor when the cover or outlet are opened
- AISI 304 stainless steel frame complete with peelings well and filter (removable); adjustable plastic feet.
- Electrical controls with IPX5 rated protection
- CE compliant.

Mod. DP10



Mod. DP25



Cutter

ANGELO PO

Mod. DK351M

Mod. DK352

- Well frame in polycarbon plastic (ABS) for models DK352-DK351M, in polished aluminium casting for models DK552-DK112
- 18-10 stainless steel well with handles, 12/10 mm thick for models DK352-DK351M-DK552-DK112;
- Lexan transparent plastic cover with hole for adding liquids during processing;
- Model DK552 is supplied with a well scraper (standard).
- 2 working speeds (except for single-phase model DK351M)
- 3-position lever control: start-stop-start - pulse
- Tilted blades, in combination with the conical well design, guarantee uniform processing
- Magnetic safety switch disables the motor if the well and cover are incorrectly fitted.
- Power failure safety device: ensures the machine does not start up unexpectedly when power is restored
- Electrical controls protection rating: IPX5
- Standard equipment: smooth blade set
- Optional: fine-serrated blade set for hard products (1) (almonds, dry bread, mature cheese) and well scraper for model DK112 (2)
- Complies with CE-NSF-CSA-CNERPAC-CS-NF regulations



Mod. DK552

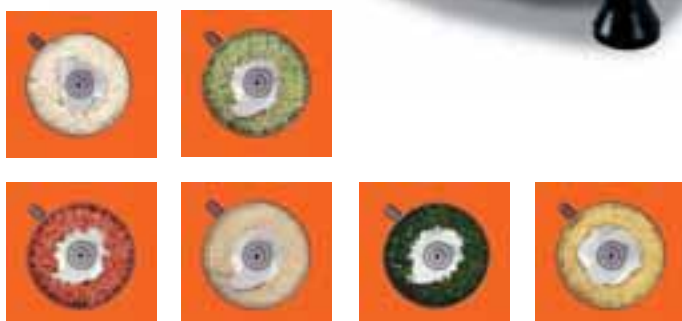
Mod. DK112



(1) Mod. DCLF35
DCLF55
DCLF11



(1) Mod. DRVK112



Vegetable Cutters - Accessories



ACCESSORIES

DK5 5 disk kit, composed of:

- 1 disk for slices, 2 mm
- 1 disk for slices, 8 mm
- 1 disk for julienne, 3 mm
- 1 grid for julienne
- 1 cube grid



DKM 2 disk kit for mozzarella cubes composed of grid and slicing disk for 10x10 mm cubes.

		 mm	1 mm 2 mm 3 mm 6 mm 8 mm 10 mm 14 mm	DDF1 DDF2 DDF3 DDF6 DDF8 DDF10 DDF14
		 mm	1 mm 2 mm 3 mm 5 mm	DDF1C DDF2C DDF3C DDF5C
		 mm	2 mm 3 mm 6 mm	DDF02 DDF03 DDF06
		 mm	2 mm 3 mm 4 mm 7 mm	DDJ2 DDJ3 DDJ4 DDJ7
		 mm	2x2 mm 3x3 mm 4x4 mm	DDL2 DDL3 DDL4
	 + DDF.. + DDF0...	 mm	6 mm 8 mm 10 mm	DDGL6 DDGL8 DDGL10
	 + DDF.. + DDF0...	 mm	8 mm 10 mm 20 mm	DDGC8 DDGC10 DDGC20
				DKM
		 mm		DMJ

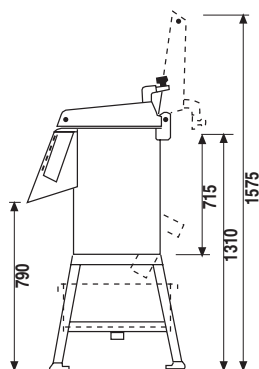
VEGETABLE CUTTERS □ TECHNICAL DATA

		DTVT	DTVM
Motor power	Watt	370	370
Electrical connection	V.	230/400 3 50Hz	230 1N 50Hz
Amps	A	1,8 - 1,1	2,5

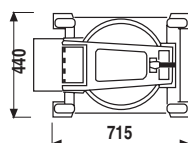
SAMPLE APPLICATIONS	kg/h
julienned potatoes	300
cubes	250
thin slices	100
julienne	150

PEELERS □ TECHNICAL DATA

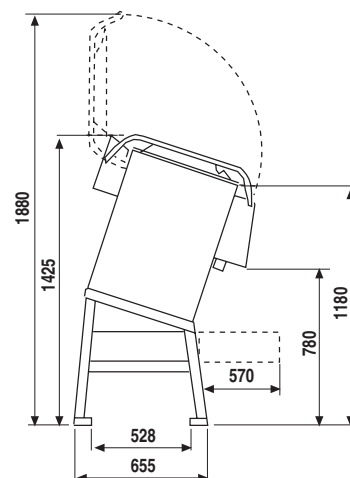
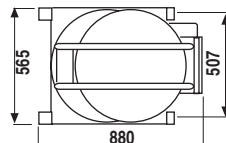
		DP10	DP25
Potato load capacity	kg/ciclo	10/12	25/30
Sample applications	kg/h	150?200	400?500
Motor power		400	900
Electrical connection	Watt	230/400 3 50Hz	230/400 3 50Hz
Amps		3,9	2,4



DP10



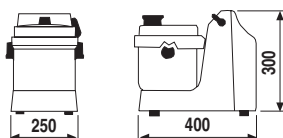
DP25



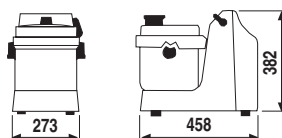
CUTTERS □ TECHNICAL DATA

		DK352	DK351M	DK552	DK112
Rpm		1500 - 3000	1500	1500 - 3000	1500 - 3000
Well capacity	lt	3,5	3,5	5,5	11,5
Voltage		400 3 50Hz	230 1N 50Hz	400 3 50Hz	400 3 50Hz
Amps		1,1 - 1,5	4	1,9 - 2,3	3,7 - 5,5
Power absorption	Watt	550 - 750	860	1000 - 1400	1500 - 2200

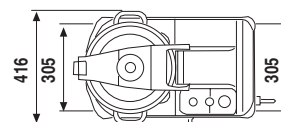
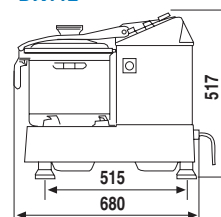
DK352 - DK351M



DK552



DK112



In line with policy to continually improve its products Angelo Po Grandi Cucine reserves the right to change specifications and design without notice.

Quality System Certified
UNI EN ISO 9001



Certification n ° CSQ 9190.ANPO

ANGELO PO

ANGELO PO Grandi Cucine S.p.A.

41012 CARPI (MO) ITALY

S/S Romana Sud, 90/F

Tel. +39/059/639411 - Fax +39/059/642499

<http://www.angelopo.it>

e-mail: angelopo@angelopo.it

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Представительство на территории РФ:



а/я 7, 117485, Россия, Москва, Миклухо-Маклая, 23 Б, т/факс: 007+495+101 3986
e-mail: gabel@dol.ru, www.praktika.df.ru