



CQ600 VEG PREP

- Product dimensions : CM 25x35xH57
- Net weight : 19 KG
- Stainless steel structure
- Usage: continuous
- Disc revolutions: RPM 360
- Power : 380W/0.51Hp
- CE Compliant
- 13 amp plug fitted

Ideal for restaurants, canteens, pizzerias from 1500 meals up to 2000 meals. With this unit you can easily cut vegetables and cheese, made entirely of stainless steel for contact with food.

Easy to use and cleaning thanks to the removable lid, Designed and manufactured according to CE regulations for professional use.

With a full complement of cutting/slicing plates, twin and triple blades for general slicing, curved blades for delicate cuts, crinkled edge blades for speciality cuts, julienne blades for fine straw finishing touches, shredding and grating plates for topping off and of course chipping and dicing plates.

Robust polished anodised aluminium and stainless to clean, safety lid lock and no-volt release system, a range of over 34 plates and cutters, removable top/feed plate, one piece cutting area, all cutting parts removable for thorough cleaning.



ChefQuip Limited
Tel : 01299 871 856 – Fax : 01299 827 349
sales@chefquip.co.uk
www.chefquip.co.uk