SOLUZIONIFOODSERVICE

FAMA GRATER MOD. HP1 - THREE-PHASE 380V - CE

FAMA PROFESSIONAL GRATER GS SERIES THREE-PHASE





SOLUZIONIFOODSERVIC

DESCRIPTION:

The GS professional grater, assembled with high-tech materials, is an elegant, easy-to-use appliance. Indispensable in any modern kitchen, it can grate any type of hard cheese, bread, dried fruit, biscuits. Fama Industrie offers various versions, more or less powerful, with right grater and left grater. Really able to solve any request of our users and the various needs of work space. Various types of stainless steel - milled stainless steel rollers are available. Steel protection grate at the unloading and cheese loading interlock to avoid contact with moving parts. Ventilated motor with standard thermal.

CHARACTERISTICS:

Power supply: 380 VOLT THREE-PHASE

Power: 0.75 (1.00) Kwatt/Hp

RPM: 1400

Hourly production: 70 Kg

Mouth: 140x80mm Net weight: 18.0 Kg Gross weight: 20.0 Kg

Machine dimensions: 380x220x380 mm

Packing size: 400x310x400mm

