

DISCO JULIENNE SERIE EXPERT mm. 5



vedi prodotto online



SOLUZIONI FOODSERVICE

The Julienne Disc Serie Expert mm. 5 is the ideal accessory for preparing a wide range of fruit, vegetable and cheese cuts, offering precision and speed in kitchen operations. Made of stainless steel, this disc is ideal for making perfect julienne strips, optimizing preparation times and ensuring high productivity.

Main Features:

- **Precise Cuts:** Ideal for slicing fruit, vegetables and cheeses with a uniform thickness of 5 mm, making the disc suitable for preparations such as salads, side dishes, sandwiches, and much more.
- **Time Saving:** This disc can grate up to 5 kg of cheese in just 2 minutes, ensuring exceptional working speed and greater productivity in the kitchen.
- **Mineral Plus Treatment:** The disc is subjected to a special mineral-based treatment, Surface Treatment Mineral Plus, which guarantees optimal surface protection and reduces friction during cutting, thus improving the efficiency and durability of the product.

Materials and Durability:

- **High Quality Stainless Steel:** The disc is made of stainless steel, a sturdy and corrosion-resistant material, which ensures a long life even after intensive use.

Ease of Maintenance:

- **Dishwasher Safe:** The Expert Series Slicer Disc is easy to clean and completely dishwasher safe, ensuring maximum hygiene and making daily maintenance easier.

This disc is an essential accessory for those who want to maximize efficiency in cutting and slicing operations in the kitchen, ensuring quick and precise results in every situation.