

DORNOW

food technology

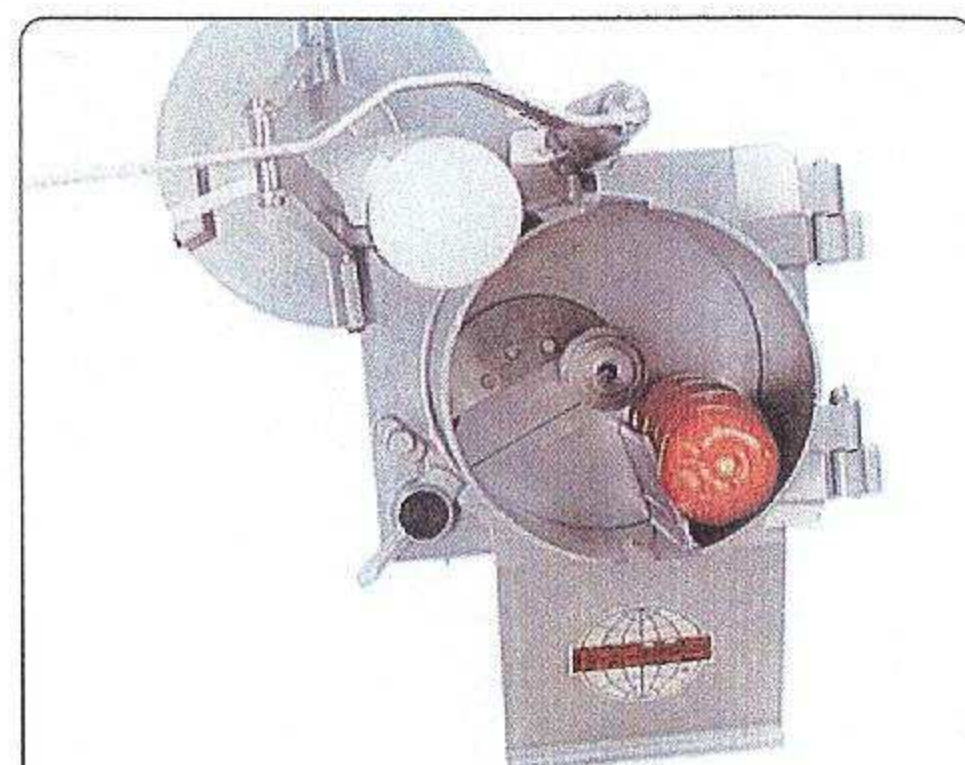
Universal Slicing and Dicing machine GR-350



Continuous bulk feeding of potatoes, onions, nuts, etc.



Continuous profile cutting of cucumber, leek, etc.



Piling for oriented slicing of large tomatoes, onions, etc.



Fast preparation with greatest ease also of larger items and items requiring a feeding pressure such as cabbage, cheeses, carrots, etc.

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Universal Slicing and Dicing Machine GR-350

Built to process large quantities in very short time, with maximum convenience and minimum effort.

Slant design puts feed cylinder close at hand, for fast, easy feeding and preparation.

Large cylindrical feed head (195 mm in diameter) minimizes need for pre-cutting and a number of filling actions.

Logically provided with powerful lever-connected pusher plate, allowing any operator to handle the unit very easily.

Special screw device placed on cutting tool center hub, drills its way into white cabbage head and pulls it down against cutting tool, which minimizes need for manual pressure.

For maximum safety feed cylinder/lid and pusher plate must be in proper operating position before machine can be started. When pusher plate is swung away machine stops, and when it is swung back into position, machine re-starts automatically.

Auto feed hopper(optional extra) is for continuous bulk feeding of potatoes, onions, nuts etc. and even greater output.

Practical machine table, 550 mm high, for optimal ergonomic working position and fast, easy preparation.

Pusher plate and feed head can easily be removed, so that all internal surfaces are accessible for quick cleaning.

Big solid handles (front and rear) make machine easy to move.

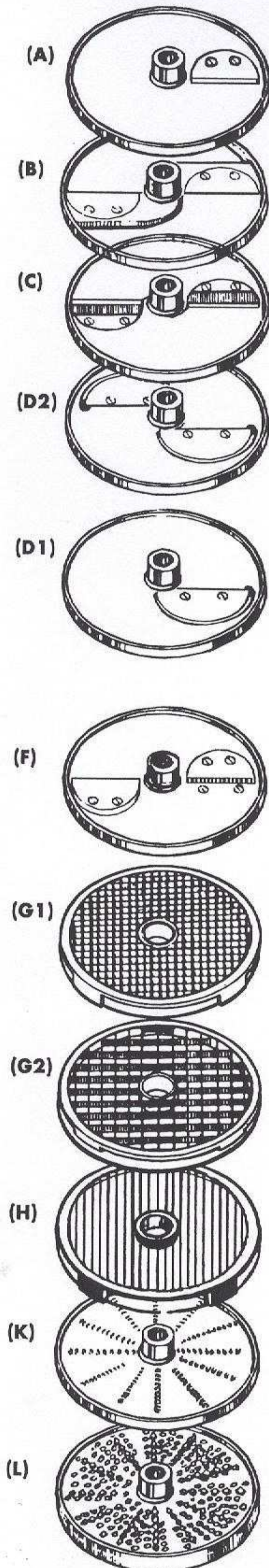
Power transmitted via gears (belt drive) reduces service requirement to a minimum.



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More than 30 different cutting tools with blades in high quality knife steel, for maximum versatility and precise, uniform cutting.



□ Standard slicer (A)

Dimensions: 4.5, 6, 10 mm.

- Slices firm items such as root vegetables.
- Dices in combination with dicing grid.

□ Dicing cutter (B)

Dimension: 12.5 mm.

- Dices in combination with dicing grid from 12.5x12.5 mm or larger, root vegetables, potato (also precooked but firm), cabbage, etc.

□ Crimping slicer (C)

Dimension: 4.5 mm.

- For ripple slicing of root vegetables.

□ Fine cut slicer 2-blade (D2)

Dimensions: 0.5, 1, 1.5, 2, 3 mm.

- Slices firm or soft items such as potato, mushroom, cucumber, onion, etc.
- Shreds cabbage.

□ Fine cut slicer 1-blade (D1)

Dimensions: 4, 6, 10, 15, 20 mm.

- Slices firm or soft and/or juicy items such as root vegetables, tomato, lemon, banana, mushroom, etc.
- Shreds lettuce.
- 4 mm version chops onion in combination with dicing grid 10x10 or larger.
- 4, 6 and 10 mm dices in combination with dicing grid type 1.
- 15 and 20 mm dices in combination with dicing grid type 2.

□ Julienne cutter (F)

Dimensions: 2.5x2.5, 2.5x6, 4.5x4.5, 6x6, 10x10 mm.

- For julienne.
- 2.5x6 mm short shreds white cabbage.
- 10x10 mm for slightly curved potato chips.

□ Dicing grid type 1 (G1)

Dimensions: 5x5, 6.25x6.25, 7.5x7.5, 10x10, 12.5x12.5, 15x15, 20x20, 25x25 mm.

- Dices root vegetables, potato, cabbage, fruit, etc in combination with suitable standard slicer or fine cut slicer (NOTE! See Dicing grid Type 2 below).

NOTE! Dicing grid type 1 not for use in combination with fine cut slicer 15 or 20 mm. See dicing grid type 2 below.

□ Dicing grid type 2 (G2)

Dimensions: 15x15, 20x20, 25x25 mm.

- Dices root vegetables, potato, fruit, etc, in combination with fine cut slicer 15 or 20 mm.

□ Potato chip grid (H)

Dimension: 10 mm.

- Cuts straight potato chips in combination with fine cut slicer 10 mm.

□ Raw food grater (K)

Dimensions: 1.5, 2, 3, 4.5, 6, 8 mm.

- Grates carrot, dry bread, almonds, nuts, etc.
- 4.5, 6 or 8 mm ideal for grating soft pizza cheese.
- 8 mm shreds cabbage.

□ Fine grater (L)

- Grates raw potato for potato pancake, horse radish (sauce), dry bread, etc.
- Grates hard cheese type parmesan.

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Technical Data

□ Machine:

Motor: 0.75 kW, 220-240 or 110-120 V, single phase, 50-60 Hz, thermal protection.

Transmission: Gear drive.

Safety system: One magnetic and three mechanical switches.

Degree of protection: IP44.

Wall outlet: Earthed (grounded) single phase, 10 A.

Fuse in wall box: 10 A time fuse.

□ Cutting tools:

Diameter: 215 mm.

Speed: 360 rpm (50 Hz), 430 rpm (60 Hz).

□ Materials

Machine housing: Anodized or polished aluminium alloy.

Feed hopper: Stainless steel.

Cutting tool discs: Aluminium.

Cutting tool blades: High quality knife steel.

Machine table: Stainless steel.

□ Net weights:

Machine: 32 kg/71 lbs.

Cutting tools: 0.5 kg/1 lb on average.

□ Meets standard norms:

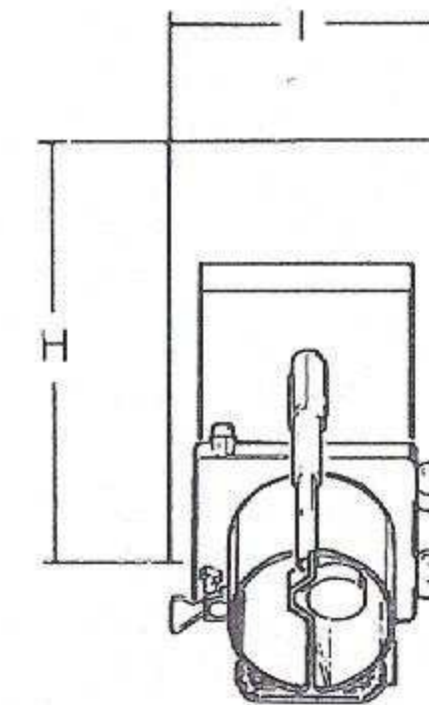
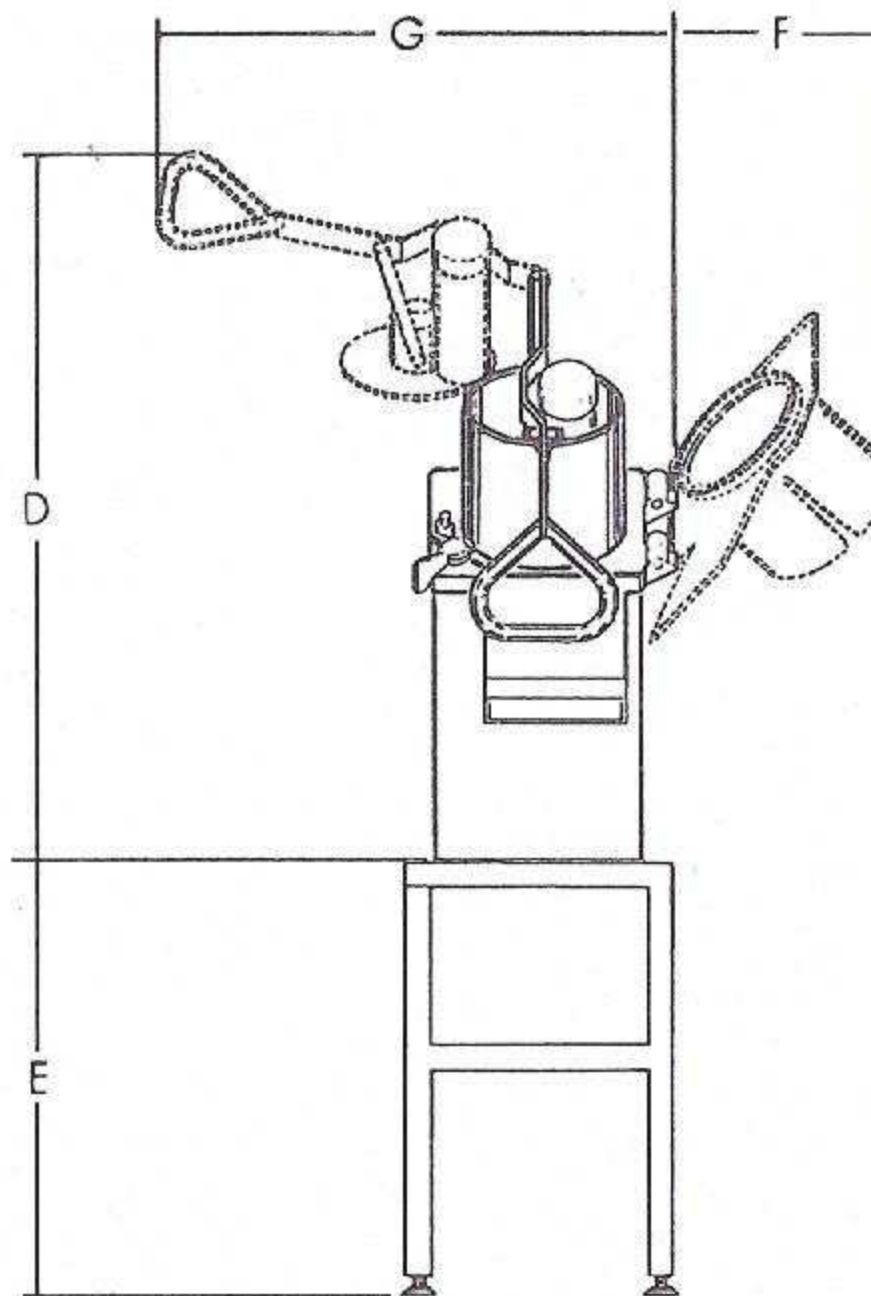
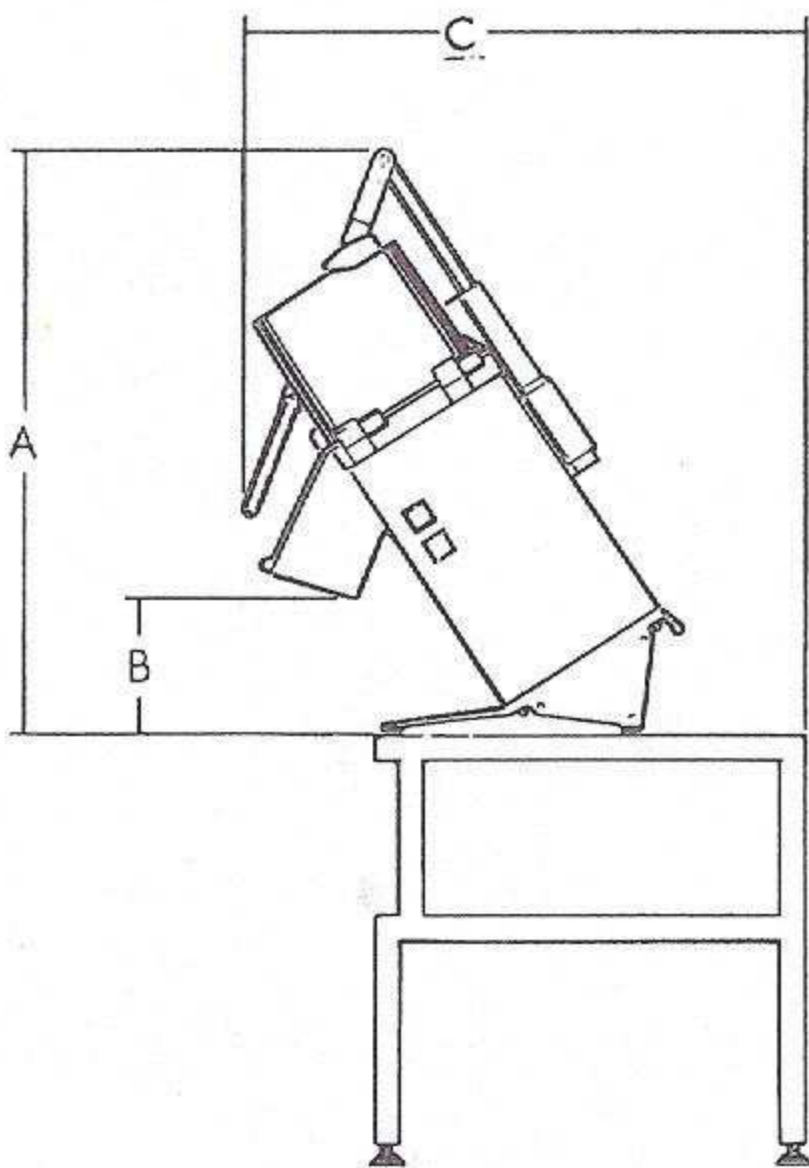
NSF STANDARD 8.

EN 60204.

□ Dimensions:

A=745 B=170 C=555 D=895 E=550

F=265 G=670 H=535 I=340



Subject to change without notice

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