

INDUSTRY  
KITCHENS

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The EXPERT Vegetable Processor is perfect for high-volume use in larger restaurants, supermarkets and delicatessens.



Heavy Duty; Belt-driven; Manual Operation

Model  
**EXPERT**  
Vegetable Processor

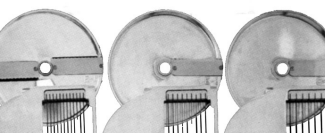
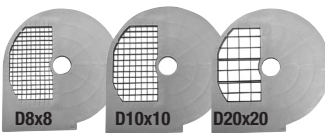
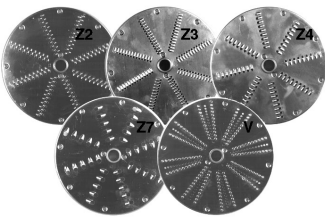
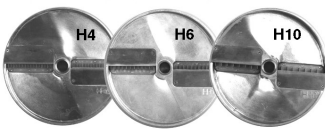
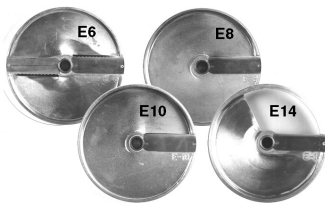
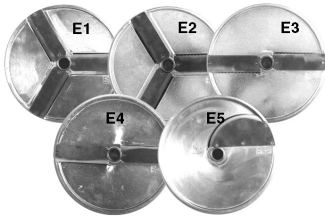
# Model EXPERT Vegetable Processor

CE Approved

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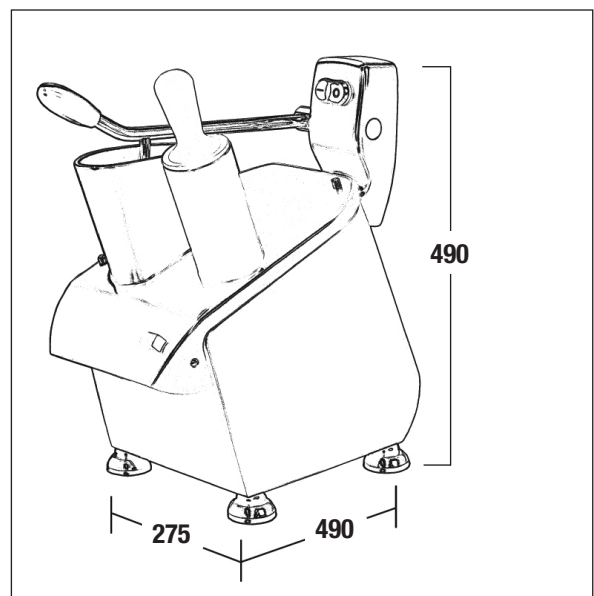
Convenience features include, fast blade change and dual inlet chutes, which make for fast and efficient slicing of any kind of fruit or vegetable in the busiest environment.

- Manufactured in anodised aluminium and stainless steel to resist the corrosive effects of salts and acids;
- Constructed for easy cleaning;
- Up to 60 different slicing and grating combinations;
- Safety interlock switches prevent operation if the machine is opened or the feeder handle is not closed;
- Forced ventilation to motor.



## SPECIFICATIONS

Model	EXPERT
Blade (mm)	205
Motor	240V, 50Hz, 800W
Net weight (kg)	27
IP Rating	65
<b>Dimensions (mm)</b>	
Width	275
Depth	490
Height	490



### SLICING DISCS

**E1, E2, E3, E4, E6, E8, E10 & E14:** For slices from 1 to 14 mm. Potato chips, potato, turnip, cabbage, cucumber, carrot, mushroom, onion, marrow, aubergine, fennel, artichoke.

**E5, E15 & E25:** For slices from 1 to 5 mm. Hard salami, mushroom, tomato, lemon, orange, apple, banana, pineapple, grapefruit, etc.

**E30, E40, E60, E80, E100, & E140:** For fruit and vegetable wavy slices from 1 to 14 mm.

### MATCH-LIKE CUTTING DISCS

**H2.5, H4, H6, H8 & H10:** Celery, marrow, beetroot, carrot, potato, cabbage, etc.

### SHREDDING OR GRATING DISCS

**Z2, Z3, Z4 & Z7:** Carrot, celery, potato, apple, turnip, beetroot, red cabbage, cheese, chocolate, etc.

**V:** Cheese, dry bread, nuts, chocolate, etc.

### CUBIC CUTTING DISCS

**D8x8, D10x10, D12x12, D16x16 & D20x20:** Used in combination with any of the E series discs produces three different sizes of cubes or strips for use in soups, fruit salads, etc.

**NOTE:** Use of dicing discs is not recommended for hard vegetables, including but not limited to pumpkin, turnip, swede.

### CHIPPING GRID DISCS

**B6, B8 & B10:** Use in combination with E series discs to obtain matchlike chips. Use with the E0 series discs to produce chips with wavy sides.



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**BRICE HEAD OFFICE:**  
11 Holloway Drive, Bayswater,  
Victoria 3153 Australia

**Ph: 1300 664 880**  
[www.briceaust.com.au](http://www.briceaust.com.au)  
email: [info@briceaust.com.au](mailto:info@briceaust.com.au)

