

Cutter/Mixers

The FP35/50 Cutter/Mixers are a hard-working, machine designed to chop, slice, emulsify, whip and knead a wide range of foodstuffs.









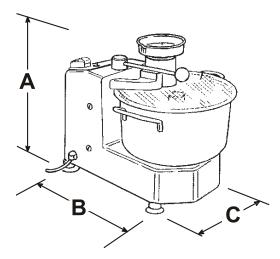


Model FP35/50 **Cutter/Mixers**

The FP35/50 Cutter/Mixers are equipped with a heavy duty electric motor coupled to high-speed gearing for fast and efficient emulsifying, chopping, cutting, whipping and kneading.

- · Chops all types of meat, pate, terrine, meatloaf etc.
- Slices all types of vegetables: onions, carrots, garlic, mushrooms, etc.
- Emulsifies all types of mayonnaise, puree, sauces, creams, etc.
- Kneads all types of pastry: pizza dough, pasta, cakes, etc.
- Mechanical interlocks prevent the machine operating if the bowl and/or safety cover are not locked in place
- Clear safety cover permits close supervision of the process during
- Opening in cover allows addition of other foodstuffs. Seals with included dispenser stopper
- Bowl features a thermal base to maintain ideal working temperatures, hot or cold. Permits processing of foodstuff direct from stove top or freezer
- Polished stainless steel components are designed for easy cleaning

SPECIFICATIONS		FP35	FP50
Dimensions (mm)	Α	290	360
	В	280	280
	C	190	200
Bowl Capacity (Itrs)		2	3
Blade speed (rpm)**		1300	1300
Motor - Voltage/Hz		240/50	240/50
- Watts		400	400
Net Weight (kg)		12	13
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Simple Start/Stop buttons



Clamping handle positively locks pan lid in place for safety.



Safety interlocks prevent the machine operating if the clamping handle is not locked in place.



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