

Brice™

The Magnum TV330 is a versatile, powerful and heavy-duty vegetable preparation machine for large restaurant and catering kitchens and pizzerias.

- **Two-speed drive motor**
Powerful and hard-working.
- **Comprehensive electrical and mechanical safety features**
- **Big range of cutting discs**
Slice, dice, shred, or grate almost any vegetable or cheese.
- **Easy cleaning**
Machine disassembles quickly for effective cleaning;
Stainless steel construction.
- **CE approved**



Model
Magnum TV330
Heavy Duty Vegetable & Cheese Cutter



Heavy Duty; Belt Drive; Manual Operation; 3 Phase

Model Magnum TV330

Heavy Duty Vegetable & Cheese Cutter

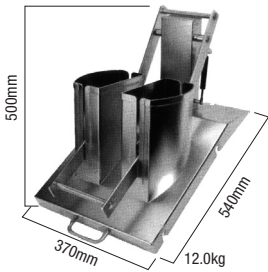
CE Approved

The Magnum TV 330 is a vegetable preparation machine for large restaurant and catering kitchens and pizzerias.

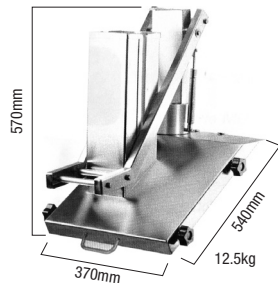
- Interchangeable feeder hoppers to suit particular applications, all with large intake throats;
- Large range of cutting, slicing, dicing and shredding discs;
- Mobile stand with locking castors for added stability;
- Strong, two-speed motor for high-performance vegetable and cheese cutting (Option: variable speed model available);
- Easy access to blade groups for rapid cleaning after jobs;
- Made of stainless steel;
- CE approved.

SPECIFICATIONS

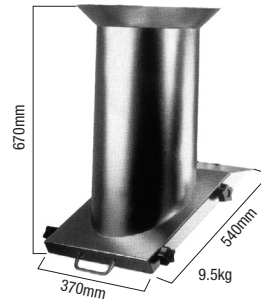
Overall Dimensions (mm) (Not including Feeder/Hopper)	
Width	560
Depth	860
Height	1112
Motor (3 phase)	415V, 50Hz, 2300W
Blade (mm)	330
Hourly Output (kg)	400-1500
Operating Temp. Range	5°C to 40°C
Weight (kg)	110
IP Rating	21
Disc speed, 2-speed (rpm)	1st speed - 140 2nd speed - 280
Disc speed, variable (rpm)	60 - 450
Net Weight (kg) 2-speed	110
Net Weight (kg) variable	120



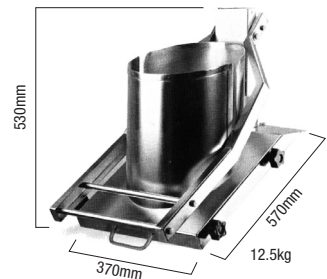
Double Feeder (used with MC double blade sets)



Cheese (or single) feeder

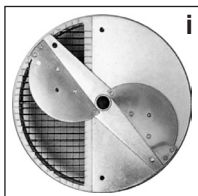


Hopper (for loose potatoes, etc.)

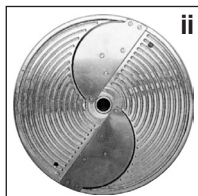


Large Round Feeder (for large soft vegetables, such as cabbage)

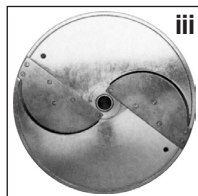
QUICK DISC GUIDE



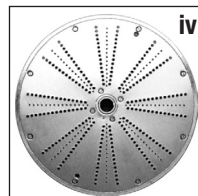
i. Dicing grids: MD8x8, MD10X10, MD12X12, MD16X16, MD20X20, MD24X24
Blades: MC8, MC12, MC20



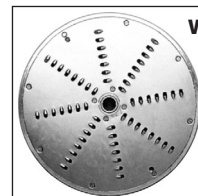
ii. Cheese slicing discs: MEF1, MEF2, MEF3



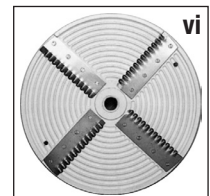
iii. Vegetable slicing discs: ME1, ME2, ME3, ME4, ME5, ME6, ME8, ME10



iv. MV disc



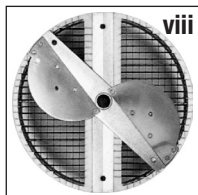
v. Vegetable shredding discs: MZ3, MZ4, MZ7



vi. Cheese shredding discs: M4PZ5, M4PZ8



vii. Matchstick discs: MH3, MH4, MH6, MH8, MH10



viii. Double hopper dicing grids: MDG8x8, MDG12X12, MDG16X16, MDG20X20, MDG24X24
Blades: MC8, MC12, MC20
Note: Double dicing disc (MDG) also available for double feeder only.

i. Dicing discs (MD & MC)

Dicing grid for dicing cheese or vegetables. Cube sizes: 8x8x8mm up to 24x24x20mm

ii. Cheese slicing discs

The MEF discs are for cheese slicing. Curved blades and furrows prevent cheese sticking to the disc. Sizes: 1mm, 2mm and 3mm.

iii. Vegetable slicing discs

The ME discs are curved for vegetable slicing. Sizes: from 1mm to 10mm

iv. Grating disc

The MV disc is for grating hard cheese, nuts, almonds, bread, chocolate etc.

v. Vegetable shredding discs

The MZ discs are used with vegetables. Shred carrots (julienne), turnips, cheese etc. Sizes: 3mm, 4mm and 7mm

vi. Cheese Shredding discs

The MPZ discs are for shredding cheese. Corrugated blades and furrows prevent cheese sticking to the disc.

Sizes: 5mm to 8mm

vii. Matchstick discs

The MH discs cut vegetable "matchsticks" from carrots, turnips, potatoes etc. Sizes: from 3 to 10 mm

viii. Dicing discs (MDG & MC)

Dicing grid for use with Double Hopper. Uses MC cutting discs. Cube sizes: 8x8x8mm up to 24x24x20mm



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