

FOOD PROCESSORS



STAINLESS STEEL BOWL
P311 BOWL

ROBOT COUPE COMMERCIAL FOOD PROCESSOR (R2)

This is the workhorse of restaurant kitchens. It does everything: chops, blends, kneads dough, slices, grates and more. Comes with continuous feed attachment, stainless steel "S" blade and 2 processing plates. Also can use any of 21 Robot Coupe cutters.

P311

POWER: 120 volt, 60 hertz, 7 amps, single phase.

BOWL CAPACITY: 3 quarts.

RPM: 1725.

HORSEPOWER: 0.5.

LISTINGS: UL and ETL (European) sanitation.

DIMENSIONS: 8.75" width x 16.25" depth x 18" height.

WARRANTY: One year.



CUISINART COMMERCIAL FOOD PROCESSOR

"DLC-X Plus" model. Includes: 4 stainless steel slicing discs, "S" blade, dough blade, shredder, fork and spatula. This famous machine does every slicing, shredding or mixing job required in a kitchen. There is an improved motor and large feeder tube.

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MOTOR: 110 volts.

BOWL CAPACITY: 5 quart capacity.

LISTINGS: UL listed.

DIMENSIONS: 12" length x 8" width x 17" height.

WARRANTY: One year commercial use warranty from manufacturer.

ICE CREAM MACHINES

FROZEN DESSERT MACHINE

Compact, well constructed, Italian machine has stainless steel body, blades, and mixing bowl. Quickly and easily produces ice cream, sorbet, gelato, or frozen yogurt.

P166

OUTPUT: 30 minutes per batch.

MOTOR: 115 volts, 60 cycles.

BOWL CAPACITY: 1.5 quarts.

REFRIGERANT: 1R134 (meets latest environmental standards).

WEIGHT: 40 pounds.

DIMENSIONS: 20" width x 12" length x 14" height.

WARRANTY: One year limited from manufacturer.



GELATO PRO

Totally self-contained frozen dessert maker. Removable bowl for easy storage and cleaning. Convenient built in audible timer and newly designed motor drive which shuts off to prevent damage if mixture freezes solid.

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OUTPUT: 45 minutes per batch.

MOTOR: 110 volts current.

HORSEPOWER: 0.3.

BOWL CAPACITY: 2 quarts.

WEIGHT: 39 pounds.

DIMENSIONS: 11" width x 15" depth x 13" height.

WARRANTY: No warranty for commercial use.

