



# TM

## tagliaverdure vegetable cutters



- Realizzazione in lega di alluminio e acciaio inox
- Motore ventilato per uso continuo
- Design estremamente compatto per una migliore gestione degli spazi in cucina
- L'esclusivo sistema a caduta diretta del prodotto permette di lavorare anche prodotti morbidi e delicati come mozzarella e altri formaggi
- Sicurezza garantita da 3 microinterruttori: su leva, coperchio e vasca
- Vasca raccoglifette con interblocco in dotazione
- Disponibile con coperchio inox lavabile in lavastoviglie

### Opzionale

- Ampia disponibilità di dischi per tutte le applicazioni.
- Stampo pulizia dischi PS
- Porta dischi
- Scivolo per scarico continuo

- **Aluminium alloy and S/S construction**
- **Ventilated motor for continuous operation**
- **Thanks to its compact design the machine is easy to install inside every kitchen**
- **The exclusive feeding system makes easy to process also soft products like mozzarella cheese**
- **Safe operation is ensured by interlock switches on product pusher, lid and collecting tray**
- **Bath collect-interlock provided**
- **Version with dishwashing safe S/S lid available**

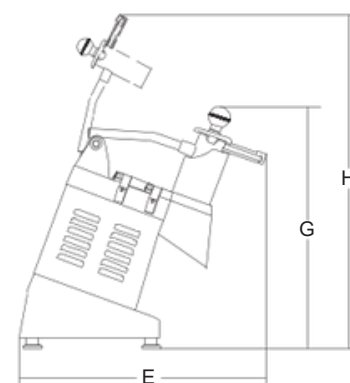
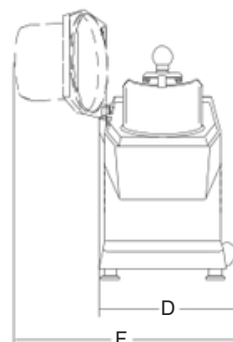
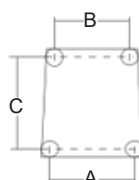
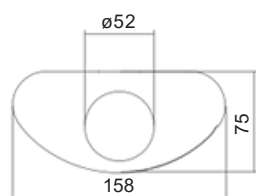
### Optional

- Large number of discs available for every purpose
- Cleaner for PS discs
- Discs holder
- Chute for continuous product ejection



TM ALL

TM INOX



|         | watt/Hp |         | r.p.m. | mm  | mm  | mm  | mm  | mm  | mm  | mm  | mm  | kg   | mm          | kg |
|---------|---------|---------|--------|-----|-----|-----|-----|-----|-----|-----|-----|------|-------------|----|
| TM Inox | 515/0.7 | 1ph/3ph | 300    | 225 | 195 | 255 | 280 | 510 | 400 | 510 | 770 | 18.5 | 720x350x500 | 22 |
| TM All  | 515/0.7 | 1ph/3ph | 300    | 225 | 195 | 255 | 280 | 510 | 400 | 510 | 770 | 18.5 | 720x350x500 | 22 |

## Accessori opzionali / Optional accessories

TM / TM-TG / V-CUT

### PIRANHA slices discs

DF 0,6-1 P DF 2 P DF 3 P DF 4 P DF 6 - 8 P DF 10 P DF 14 P DF 5 P



### Adjustable disc

DF 1 - 7



### Slices discs

DF 0,6-1 DF 2 DF 3 DF 4 DF 6 / DF 8 DF 10 DF 14 DF 5



### Waves/Wafer disc

DW 2 / 4 V - DW 2 / 4



DW 2 / 4 V = V-Cut  
DW 2 / 4 = TM / TM-TG

### Discs sticks

DQ 4 DQ 6 / DQ 8 DQ 10



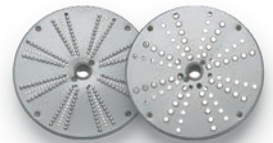
### Discs for shredding

DT 2 DT 3 DT 4 DT 7 DT 9



### Grating discs

DTV1 DTV 8



### Dicing discs

PS 5 PS 8 PS 10-12 PS 14 PS 20



PS discs only use with DF

### Dicing discs

PS 20G PS 14G PS 10G PS 8G



### Brunoise discs

DB 4



DB 4 = 4x4x4  
DB 4.2 = 4x2x2  
DB 4.3 = 4x3x3  
DB 4.5 = 4x5x5

### Dicing discs

PS 20G PS 14G PS 10G PS 8G



Pulitore dischi PS  
Cleaner PS discs

Porta dischi  
Discs holder

Chute for continuous  
product ejection

## PIRANHA BLADES™

Improving the performance of vegetable cutters discs was not an easy task, but Piranha Blades™ now satisfy even the most demanding chefs.

These blades are designed to guarantee a firm, precise cut from the first moment they contact the product. Thanks to an exceptionally sharp edge, they penetrate accurately without tearing or damaging the surface, ensuring a clean, uniform result even on foods with a soft internal texture and a tougher skin, like tomatoes and aubergines. A clean, tear-free cut is guaranteed. Piranha Blades are also designed to guarantee an extended working life compared to traditional smooth blades. Maximum precision, reliability and durability for impeccable performance at all times.