



VEGETABLE PROCESSOR

FPA0001

MODEL FPA0001



VEGETABLE PROCESSOR

FEATURES

- POWERFUL $\frac{1}{2}$ HP UNIT DESIGNED TO HANDLE THE TOUGHEST CHEESE WITHOUT SLOWING OR STRAINING THE MOTOR
- SAVE LABOUR COST AND REDUCE WASTAGE
- 19 DIFFERENT BLADES AND GRIDS GIVING OVER 30 OPTIONS FOR SLICING, SHREDDING, DICING, JULIENNE, ETC.
- SAFETY CUT OUTS WHEN HANDLE IS LIFTED, OR WHEN LID IS OPENED, TO PREVENT ACCIDENTS
- DESIGNED TO COMPLY WITH STRICT HEALTH AND SAFETY REGULATIONS
- ROBUST CONSTRUCTION FEATURING STAINLESS STEEL CASING WITH CAST ALUMINIUM BODY, LID AND HANDLE
- 2 FEED HOPPERS FOR DIFFERENT SIZED AND SHAPED PRODUCTS
- FITTED ALUMINIUM FOOD PUSHERS, RESIST WEAR AND CANNOT BE LOST
- RUBBER FEET TO ENSURE MACHINE DOES NOT MOVE DURING OPERATION
- HIGH VOLUME OUTPUT MAKES THIS THE PERFECT MACHINE FOR PIZZERIAS, HOTELS, HOSPITALS, MANUFACTURERS, RESTAURANTS OR ANY COMMERCIAL KITCHEN

SLICING BLADES:

E1 FPE0001
E3 FPE0003
E5 FPE0005
E10 FPE0010

SERRATED SLICER:

(for delicate product
eg: tomato)

EH3 FPS0003
EH7 FPS0007

BLADES AND GRIDS

CRINKLE CUT SLICER:

W2 FPW0002
W4 FPW0004

GRATERS:

(shredders)

Z3 FPZ0003
Z5 FPZ0005
Z8 FPZ0008

PARMESAN GRATER:

V FPV0001

JULIENNE BLADES:

H3 FPH0003
H7 FPH0007

DICING GRIDS:

(to be used with 'E' blade)

GC8 FPD0008
GC12 FPD0012
GC16 FPD0016

FRENCH FRY GRID:

M10 FPM0010

Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.



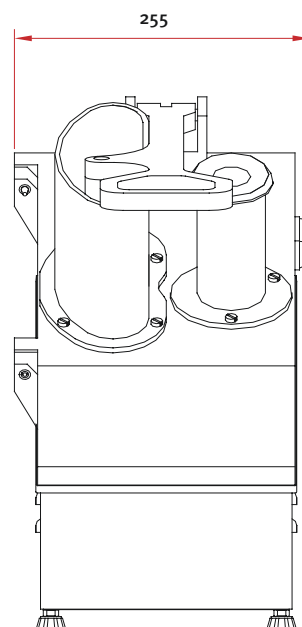
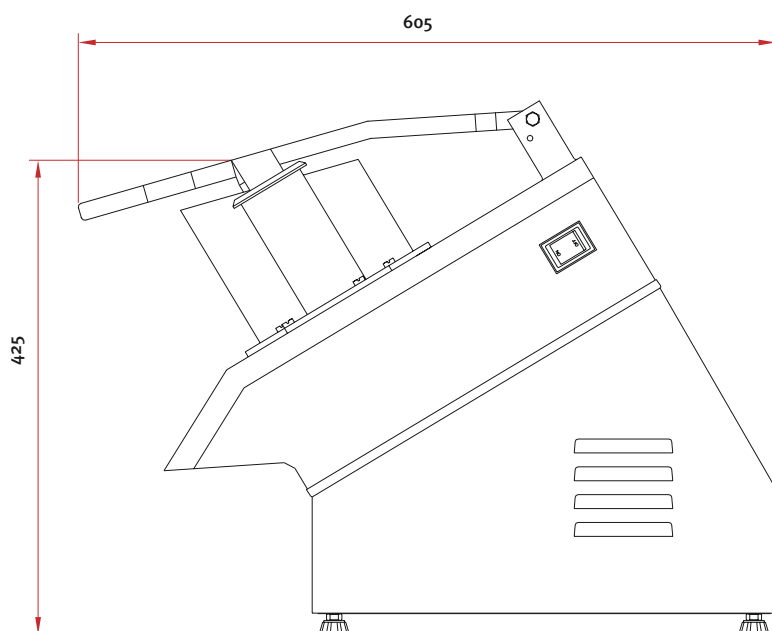
ALL ANVIL EQUIPMENT COMES WITH A ONE YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP



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NOTE:

When viewing the appliance from the front in its usual operating position, the width of the product is the total distance from left to right ; the depth of the product is the total distance from front to back ; the height is the total distance from the bottom of the product to the top.



DESCRIPTION	MODEL FPA0001
POWER SOURCE	240 V / 50 HZ
RATING	0.5 HP
DISC. DIAMETER	203 mm
SPEED	385 rpm
OUTPUT	100 - 300 kg / hr
MACHINE SIZE	440 x 250 x 590
PACKING SIZE	630 x 290 x 500
GROSS WEIGHT	27 kg
NETT WEIGHT	24 kg
FEED HOPPER SIZE	ROUND; 70 mm Diam. KIDNEY; 155 x 75 mm

Note: Output performance figures quoted are dependant on various factors.

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E10 E5 E3 E1
Fatiadores / Slicers / Cortadores
 (10 mm) — (5 mm) — (3 mm) — (1 mm)



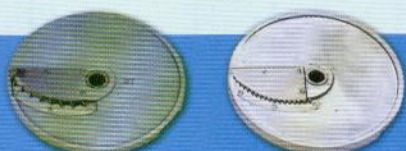
Z8 Z5 Z3
Desfiadores / Shredder / Deshiladores
 (8 mm) — (5 mm) — (3 mm)



W4 W2
Cortador ondulado / Scallop Cut / Cortador ondulado
 (4 mm) — (2 mm)



V
Ralador / Grater / Rallador



H7 H3
Desfiador quadrado / Crimping slicer / Corte quadrado
 (7 mm) — (Juliene) — (3 mm)



GP
Grade palito / French fry / Corte baston
 (10 mm)



GC-16 GC-12 GC-8
Grade cubo / Dicing / Cubos
 (16 mm x 16 mm) — (12 mm x 12 mm) — (8 mm x 8 mm)

