

VEGETABLE PREPARATION UNITS VPU

BEST RESULTS

The HOBART range of Vegetable Preparation Units (VPU) consists of extremely versatile items. All units produce high volumes of prepared food with a minimum of effort but high quality. The comprehensive functions include e.g. slicing, dicing, shredding, grating, making julienne, potato chips and crimping slices. Many different kinds of food can be processed like fruits, vegetables, dry bread, cheese, nuts, mushrooms, etc.

EASY HANDLING – HYGIENIC

The VPU's are developed for the best hygiene. They are manufactured solely from hygiene certified material. The machines have smooth surfaces, rounded edges and no unnecessary recesses where food might penetrate and get stuck. Another sign of quality is the easy way of cleaning. All loose parts can be removed for cleaning. The feed cylinder is also removable and can even be washed in a dishwasher.

DESIGN – QUALITY

The VPUs have an optimised ergonomic leaning design as well as a special designed ergonomic pusher plate for optimised cabbage cutting. Highest quality is given by the direct driven motor with planetary gearbox. Machine base, feed cylinder and pusher plate are all made of robust metal. Only top quality stainless steel is used to manufacture the cutting tool knife blades.

SAFETY

The range of machines is designed for high speed dicing, slicing, grating, shredding and chopping with a number of built-in safety features to protect the operator during use. With the automatic start and stop function the machine stops as soon as the pusher plate is swung up. The machine restarts when it is swung back and you can continue working. Furthermore the power is cut if the feed cylinder is removed.



VPU 100
20 - 400 portions/day



VPU 200
50 - 700 portions/day



VPU 250
50 - 800 portions/day



VPU 350
400 - 1,200 portions/day




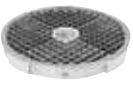


TECHNICAL DATA

MODEL	VPU 100	VPU 200	VPU 250	VPU 350
CAPACITY Portions/day	20 - 400	50 - 700	50 - 800	400 - 1,200
OUTPUT kg/minute	5	7	8	12 / 30
POWER SUPPLY *(V/HZ/N/PE)	230 / 50 / 1 400 / 50 / 3 Also for zero-wire kitchens	230 / 50 / 1 Also for zero-wire kitchens	230 / 50 / 1 400 / 50 / 3 Also for zero-wire kitchens	230 / 50 / 1 400 / 50 / 3 Also for zero-wire kitchens
TOTAL LOADING in kW	0,25	0,37	0,55	0,75
SPEED in rpm	350	350	350	360
CUTTING TOOLS (Diam. mm)	185	185	185	215
DIMENSIONS (H x W x D) in mm	495 x 215 x 425	515 x 215 x 475	586 x 285 x 450	735 x 325 x 540
NET WEIGHT in kg	16	18	21	33

*60 Hz on request



OPTIONAL EQUIPMENT

	Fine cut slicer blades	For slicing firm and soft products, shredding lettuce or cabbage and chopping or dicing onions in combination with dicing grid.
	Julienne blades	For making julienne potatoes and carrots for soups, cucumber for salads, etc. or preparation of curved potato chips.
	Dicing cutters	For dicing root vegetables, potatoes, or cabbage in combination with dicing grid.
	Dicing grids	For dicing root vegetables, fruits, potatoes, cabbage, swedes, carrots, cucumbers, apples, etc. in combination with a suitable standard slicer or fine cut slicer.
	Grater blades	For grating nuts, almonds, dry bread or carrots and cabbage for raw salad. For preparation of cheese for pizza and gratin. For shredding cabbage / white cabbage.
	Potato chips grids	For cutting straight potato chips in combination with the fine cut slicer.