

TRS

**3.2a**

**C / CW**

C1 C2 C3 C6 C8 C10 C14

C2W C3W C6W

TRS 25-1/95

**3.2b**

**CC**

C1C C2C C3C C5C

TRS 26-1/95

**3.2c**

**AS**

AS2 AS3 AS4

TRS 27-1/95

**3.2d**

**J / P / K**

J2 J3 J4 J7 P K

TRS 28-1/95

**3.2e**

**FS**

FS6 FS8 FS10

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**C+FS / CW+FS**

C6 / C6W + FS6 C8 + FS8 C10 + FS10

TRS 29-1/95

TRS 31-1/95

**3.2f**

**MS**

MS8 MS10 MS20

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**C+MS / CW+MS**

C8 + MS8 C10 + MS10 C / CW + MS8 C / CW + MS10 C / CW + MS20

TRS 30-1/95

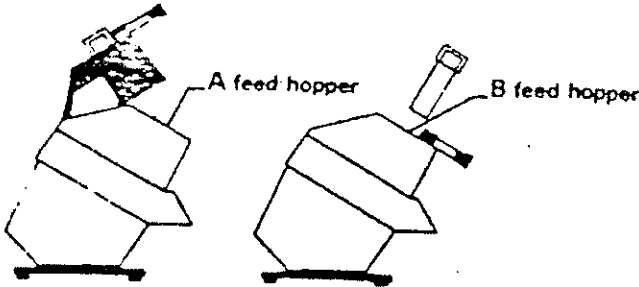
TRS 32-1/95

we do not supply blades separate

6x

FAO:

Table 2



vegetables	result required	feed hopper	equipment
AUBERGINE	slices	B	C3 to C10
BEETROOT	slices	A or B	C3 to C6
	small cubes	B	MS8 or 10+C8 to 14
	big cubes	B	MS20+C8 to C14
CARROT	grated	A or B	J2 to J4
	Vichy	B	C3 to C6
	dices	B	MS8 or 10+C6 to 14
	grated	A or B	J2 to J3
CELERY	minestrone	B	MS8 or 10+C1 to 3
	pieces	B	C3 to C10
CELERY	remoulade	A or B	J3 or J4 or A3
MUSHROOM	slices	A or B	C2 to C5
	cubes	B	MS8 or 10+C8 or 10
CABBAGE	slices	B	MS20+C8 to C14
	save-kraut	A	C1 to C3
CUCUMBER	grated	A	C2 to C3
	slices	A	J3 or J4
	small cubes	B	C2 or C3
	large cubes	B	MS8 or 10+C6 to 14
MUSHROOM	small stick	B	MS20+C8 to C14
	slices	A	FS6+C3 to C6
	slices	B	C3 to C10
ENDIVE	slices	B	C3 to C10
FENNEL	pieces	B	C3 to C10
TURNIP	dices	B	C3 to C10
	small stick	B	MS8 or 10+C6 to 10
	minestrone	A	FS6+C6 or C8
	"	B	MS8 or 10+C1 to 3
ONIONS	large cube	B	MS20+C1 to C3
	slices	B	MS20+C14
	cubes	B	C2 or C3
	for soup	B	MS20+C14
LEEK	for soup	B	C5 to C10
PIMENTO	slices	B	C2 or C3
BLACK RADISH	slices	B	C2 or C3
	grated	A or B	J2 to J7
ROSE RADISH	slices	A or B	C1 or C2
ROSE RADISH	grated	A or B	J2 or J3
SLAD	slices	A or B	C2 to C5
TOMATO	slices	A or B	C5

vegetables	result required	feed hopper	equipment
POTATOES	chips 10 x 10	A	FS10+C10
	8 x 8	A	FS8+C8
	6 x 6	A	FS6+C6
	4 x 4	A	A4
	3 x 3	A	A3
	crisps (old potatoes)	A or B	C1
	crisps (new potatoes)	A or B	C2
	"	A or B	C2 or C3
	variations	A or B	C3 to C6
	large cubes	B	MS20+C14
	potato for omelet	B	C3 to C6
	" " "	B	MS20+C10 or C14
	roast	A or B	J7
	potato salad	B	MS20+C14
	" "	B	C3 to C6
dices	E	MS8 or 10+C6 to C14	
minestrone	B	MS8 or 10+C1 to 3	
"	B	MS20+C1 to C3	
mashed potato	A or B	P	

fruit	result required	feed hopper	equipment
ALMOND	slices	A or B	C1 or C2
	grated	A or B	J4
BANANA	slices	B	C3 to C6
LEMON	slices	B	C2 or C3 or C5
NUT	grated	A or B	J2 to J4
ORANGE	slices	A or B	C5
	"	B	C3 or C6
APPLE	slices	A or B	C2 to C6
RHUBARB	pieces	B	C6 to C10

general	result required	feed hopper	equipment
BREAD-CRUMB	grated	A or B	J2 or P
CHOCOLATE	grated	A or B	J4
VEGETABLES	large cubes	B	MS20+C14
GRUYERE	grated	A or B	J2
CHEESES	salad	A or B	J4 or MS8+C3 to 14
MOZARELLA	grated	A or B	J7
PARMESAN	ground	A or B	P
FRUITS	oranges / cubes	B	MS20+C14
FRUITS	apples / cubes	B	C3 or C5
FRUITS	lemon-slices	B	C3 or C5

For all of the MS & FS numbers we do not supply blades separate

**Table 2** The illustrations in this table are shown full size. Simply select the product size you require and read off cutter plate and grid needed.

C PLATES used alone produce slices as below -	FS & MS GRIDS combined with type C plates produces -					
	FS6	FS8	FS10	MS8	MS10	MS20
C1 						
C2 						
C3 & C3c 						
C5c recommended for tomatoes 						
C6 						
C8 						
C10 						
C14 must be used with a Grid 						

Julienne & Grating Plates	A3	A4	J2	J3	J4	J7	K & P
use without Grid							
		AS4					ground