

OMAS[®]

Food machinery



Dischi Tagliaverdura Vegetable Cutter Discs

**LISTINO PREZZI
PRICE LIST**

S-13D

Dal 1950 OMAS progetta e produce macchine per la lavorazione di prodotti alimentari con costante attenzione alla qualità e allo sviluppo della produzione:

***AFFETTATRICI – SEGAOSSI - INTENERITRICI – TRITACARNE
FORMATRICI PER HAMBURGER - CUTTER***

La diffusione in ogni possibile mercato e l'esperienza acquisita dai propri collaboratori creano una specializzazione elevata assicurando la piena soddisfazione del Cliente.

Prodotti sempre più evoluti, per anticipare le esigenze degli utilizzatori, sono l'obiettivo che contiamo di raggiungere con l'aiuto di chi contribuisce al nostro successo.

Since 1950 OMAS has been designing and manufacturing food machinery with constant attention to quality and production development:

***SLICERS - BONE SAWS - MINCERS - TENDERIZERS
HAMBURGER PRESSES – CUTTERS***

The diffusion in every possible market and the experience gained by OMAS team have given rise to a high-level specialisation that enables us to comply with the most demanding customers. More and more technologically advanced products to anticipate all their requirements are the targets we expect to reach with the help of those who contribute to our success.

Il tagliaverdura EXPERT è una macchina versatile e di facile impiego per ogni tipo di verdura, ortaggi e frutta. Grazie al particolare sistema di taglio, il prodotto cade direttamente nell'apposito contenitore sottostante, questo permette di tagliare agevolmente mozzarella e formaggi freschi, come può essere ideale per prodotti tipo funghi e pomodori. Importante per la ristorazione, alberghi, grandi cucine, comunità, supermercati, ospedali. Un vasto assortimento di dischi intercambiabili consente, senza alterare le qualità naturali dei prodotti, di tagliare, cubettare, granulare e sfilacciare velocemente con estrema precisione.

Per il taglio di verdure di forma allungata, è possibile utilizzare l'alimentatore circolare (diametro 70 mm), mentre l'alimentatore a leva (apertura ovale 170 mm) è realizzato in particolare per la preparazione di verdure voluminose (cavolo, insalata, ecc).

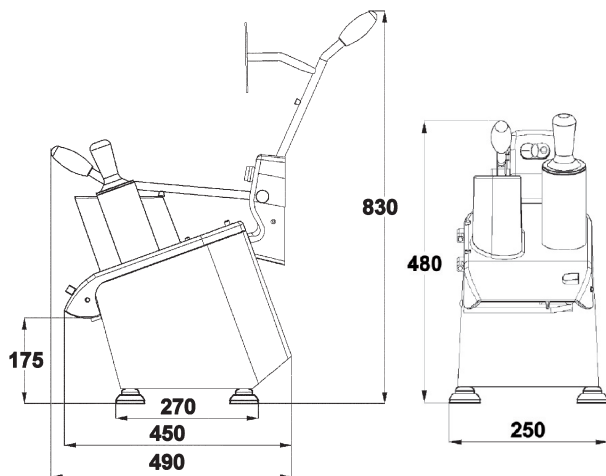
La macchina, di concezione molto robusta, utilizza un motore da 0.75 Hp, questo permette un elevato volume di lavoro. Considerando la diversità dei prodotti che si possono lavorare la produzione oraria varia dai 200 a 300 Kg/h.

EXPERT vegetable cutter is a multipurpose machine, easy to use with every kind of vegetables and fruits. Thanks to its specific cutting system, the processed product falls directly in the apposite tray beneath: this allows to cut easily also mozzarella and fresh cheese and it is also suitable for tomatoes and mushrooms. It is a very effective machine for both restaurants, hotels, big kitchens, communities, supermarkets and hospitals.

A wide range of interchangeable cutting shafts allows to cut, dice, grate and shred the products very quickly, with extreme accuracy and without altering the natural quality of the food.

To cut long shaped vegetables you can use the circular conveyor (diameter mm.70), as an alternative the lever conveyor (oval opening mm.170) is more suitable for bigger vegetables (cabbage, salad, etc....)

Expert, a very sturdy machine, runs with a 0,75 Hp motor which allows a very hard work: considering the wide range of different products that you can process with Expert, the hourly production may vary from 200 to 300 Kg/h.

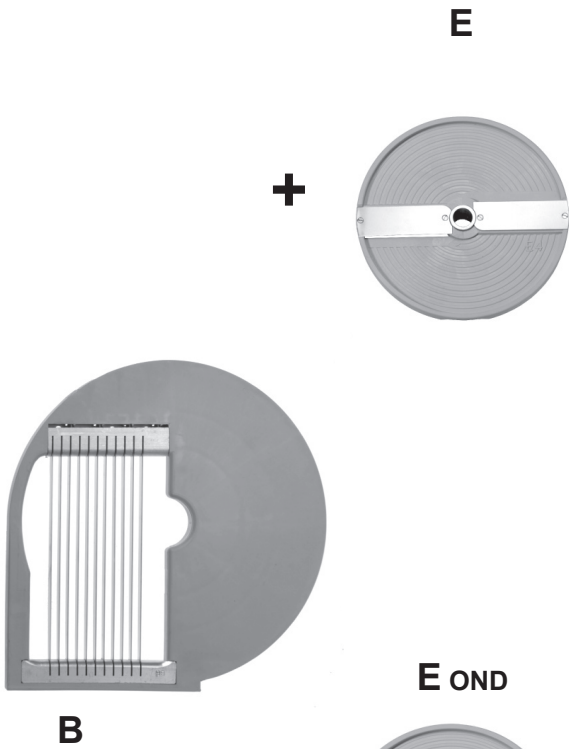


Caratteristiche Motore - Motor Data

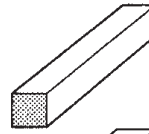
V	Hz	Hp	Phase N°	Service
230	50	0.8	1	S1
400			3	
120	60		1	

Da usare in coppia con disco serie E

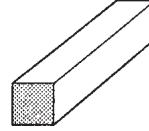
To be used coupled with a disc type E



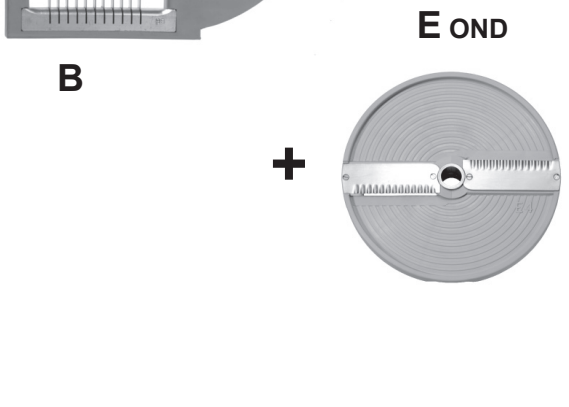
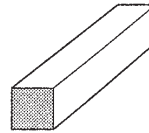
B6+E6



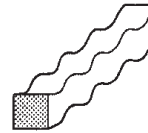
B8+E8



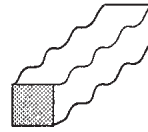
B10+E10



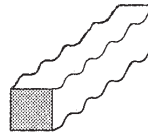
B6+E6 Ond



B8+E8 Ond



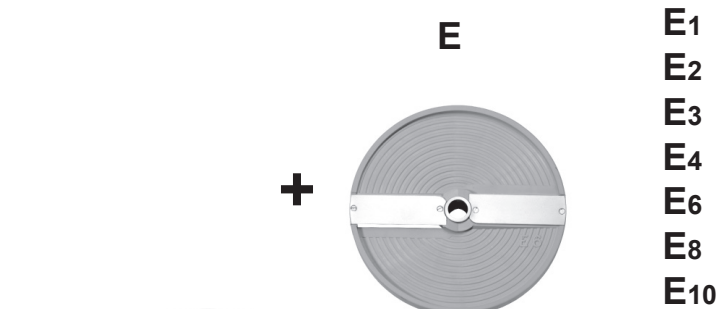
B10+E10 Ond



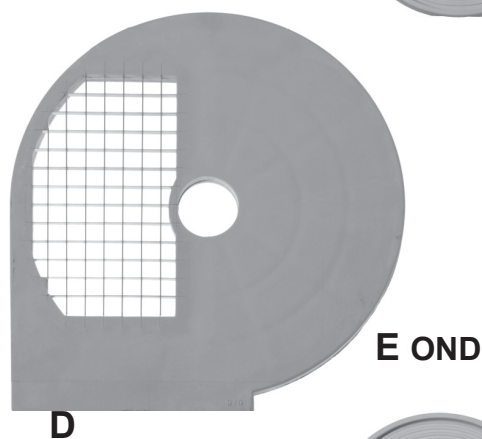
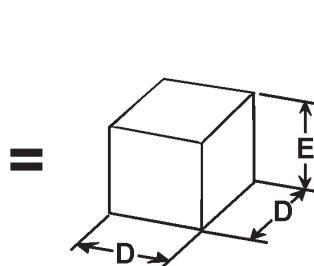
Modello Model	Codice Code	Dimensione taglio B Size of cut	Prezzo Price
B 6	D5019	mm 6	€ 97
B 8	D5020	mm 8.....	€ 97
B 10	D5021	mm 10	€ 97

Da usare in coppia con disco serie E

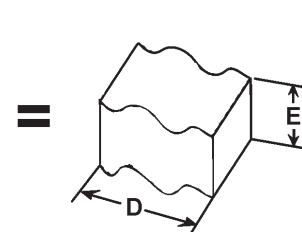
To be used coupled with a disc type E



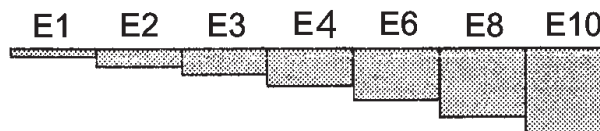
E1
E2
E3
E4
E6
E8
E10










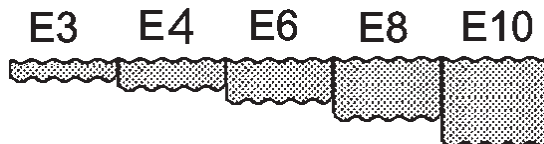
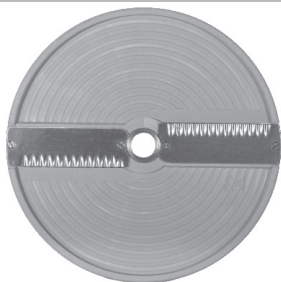
E3 Ond
E4 Ond
E6 Ond
E8 Ond
E10 Ond

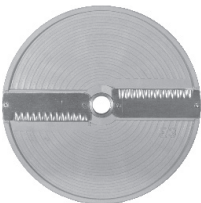
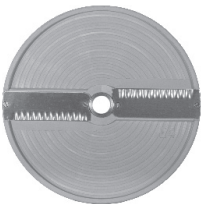
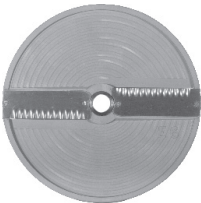




Modello Model	Codice Code	Dimensione taglio Size of cut	Prezzo Price
D 8X8	D5022	mm 8X8	€ 102
D 10X10	D5023	mm 10X10.....	€ 102
D 12X12	D5024	mm 12X12.....	€ 102
D 16X16	D5032	mm 16X16.....	€ 102
D 20X20	D5025	mm 20X20.....	€ 102

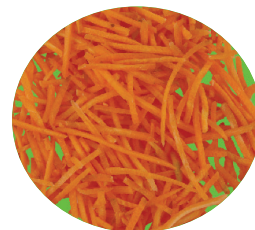
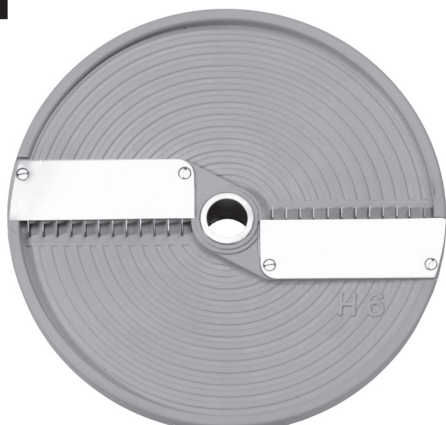


	Modello Model	Codice Code	Dimensione taglio Size of cut	Prezzo Price
	E 1	D5001	mm 1	€ 66
	E 2	D5002	mm 2	€ 66
	E 3	D5003	mm 3	€ 66
	E 4	D5004	mm 4	€ 66
	E 6	D5006	mm 6	€ 66
	E 8	D5007	mm 8	€ 66
	E 10	D5008	mm 10	€ 66

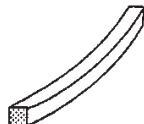
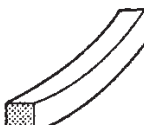
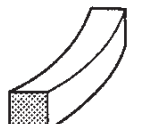
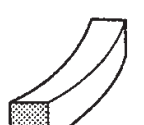
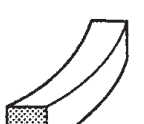


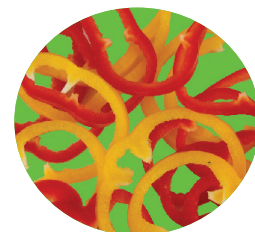
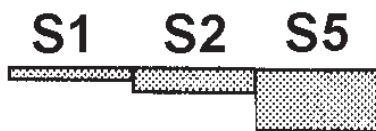
	Modello Model	Codice Code	Dimensione taglio Size of cut	Prezzo Price
	E 3 Ondulata	D5033	mm 3	€ 82
	E 4 Ondulata	D5026	mm 4	€ 82
	E 6 Ondulata	D5034	mm 6	€ 82
	E 8 Ondulata	D5035	mm 8	€ 82
	E 10 Ondulata	D5037	mm 10	€ 82

H



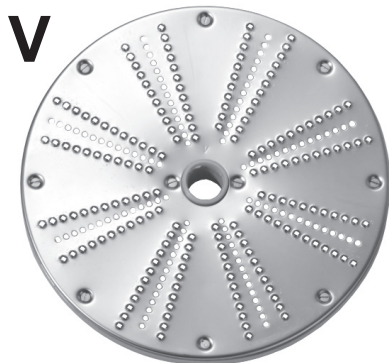
Julienne

Modello Model	Codice Code	Dimensione taglio Size of cut	Prezzo Price
H 2,5	D5015	mm 2,5 	€ 86
H 4	D5016	mm 4 	€ 86
H 6	D5029	mm 6 	€ 86
H 8	D5017	mm 8 	€ 86
H 10	D5018	mm 10 	€ 86



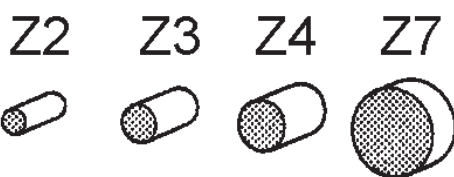
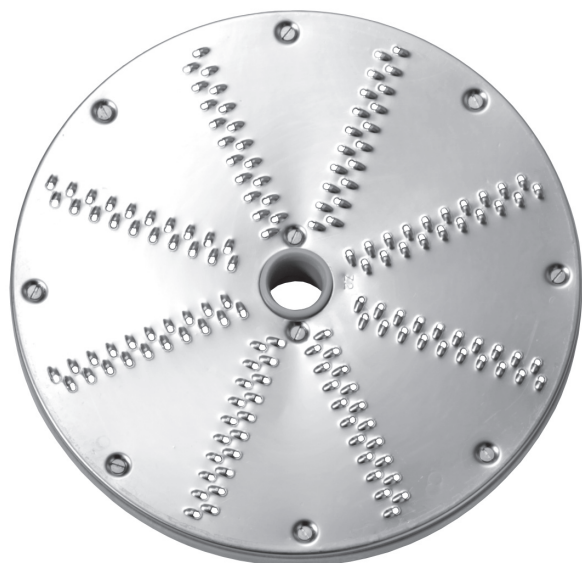
Modello Model	Codice Code	Dimensione taglio Size of cut	Prezzo Price
S 1	D5031	mm 1	€ 71
S 2	D5027	mm 2	€ 71
S 5	D5005	mm 5	€ 71

Dischi Tagliaverdura per grattugiare
Vegetable Cutter grating discs



D5014

..... € 71



Modello Model	Codice Code	Dimensione taglio Size of cut	Prezzo Price
Z 2	D5010	mm 2	€ 71
Z 3	D5011	mm 3	€ 71
Z 4	D5012	mm 4	€ 71
Z 7	D5013	mm 7	€ 71

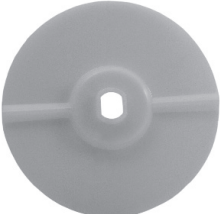
Modello Model	Codice Code	Uso Use	Prezzo Price
	D5080	Disco Espulsore Ejector disc	€ 27
	D5030	Rastrelliera 12÷18 posizioni No. 12÷18 positions support rack	€ 38

Tabella Tipi di taglio
Type of cut list

Verdure/Vegetables	Tipo di taglio/Type of cut	Tipi di Dischi/Disc model
Cipolle/Onions	fette/slices cubi/dices	E2-E3 -S2 D20 + E10
Porri/Leeks	per la zuppa/for potage	S2 -S5 - E8
Peperoni/Peppers	fette/slices	E2 -S2
Ravanelli/Radishes	fette/slices	E1 -E2 - S2
Rafano/Horseradish	grattugiato/grated	V
Insalata/Salad	spezzettata/chopped	S2 or S5
Pomodori/Tomatoes	fette/slices	S2 or S5
Patate/Potatoes	listelli/chips 10 X 10 listelli/chips 8 X 8 listelli/chips 6 X 6 fiammiferi/chips 4 X 4 fiammiferi/chips 3 X 3 listelli/chips sformato/for pies saltate/for pan-frying al forno/for baking minestrone/for potage grattugiate crude/raw grated	B10 + E10 B8 + E8 B6 + E6 H4 H3 E1 o E2 E2 -E3 E3 - E6 E3 - E6 D8 - D10 - D20 + E2 - E6 V

Tabella Tipi di taglio
Type of cut list

Verdure/Vegetables	Tipo di taglio/Type of cut	Tipi di Dischi/Disc model
Rabarbaro/Rhubarb	pezzi/pieces	S5 - E10
Melanzane/Aubergines	rondelle/round slices rondelle ondulate/crinkled slices	E2 - E10 E2OND - E3OND - E6OND
Barbabietole/Beets	rondelle/round slices rondelle ondulate/crinkled slices cubetti/dices cubi /dices julienne	E3 - E6 E2OND - E6OND D8 or D10 + E8 - E10 D20 + E10 or E10 Z2 - Z4
Carote/Carrots	rondelle/round slices rondelle ondulate in gelatina/vegetables in aspic cubetti/dices giardiniera/pickled vegetables julienne minestrone/potage	E3 - E6 E2OND - E6OND E3 - E6 D8 + E8 or E10 D10 + E8 or E10 B6 + E6 or E8 Z2 or Z3 D8 + E2 - E6 D10 + E2 - E6 D20 + E2 - E6
Sedano/Celery	a pezzetti/dices julienne fiammiferi/chips	S2 - S5 Z3 or Z4 H 2,5
Funghi/Mushrooms	fette/slices cubetti/dices cubi/dices	S2 - S5 D8 + E8 - E10 D10 + E8 - E10 D20 + E10
Cavolo bianco/White cabbage	fette/slices per crauti/special for sauerkraut julienne	E1 - E3 E2 or E3 Z3 or Z4
Cetrioli/Cucumbers	rondelle/round slices rondelle ondulate/crinkled slices cubetti/dices cubi/dices listelli/chips	E2 or E3 E2OND or E3OND D8 + E8 or E10 D10 + E8 or E10 D20 + E10 or E14 B6 + E6

Tabella Tipi di taglio Type of cut list

Verdure/Vegetables	Tipo di taglio/Type of cut	Tipi di Dischi/Disc model
Zucchine/Courgettes	rondelle/round slices rondelle ondulate/crinkled slices	E3 - E10 E3OND - E6OND
Indivia/Endive	insalate/salad	E3 - E8
Ravizzone/Turnip	cubetti/dices giardiniera/pickled vegetables in gelatina/vegetables in aspic minestrone/potage	D8 + E8 / D8 + E10 D10 B6 + E6 D20 + E14 D8 + E2 - E6 D10 + E2 - E6 D20 + E2 - E6

Frutta/Fruit	Tipo di taglio/Type of cut	Tipi di Dischi/Disc model
Mandorle/Almonds	fette/slices granulate/grained	E1 or E2 V
Banane/Bananas	fette/slices	E3 - E6
Limoni/Lemons	fette/slices	S2 - S5
Noci/Nuts	granulate/grained	Z2 - Z4
Arance/Oranges	fette/slices	E3 - E6
Mele/Apples	fette/slices	E2 - E6
Kiwi/Kiwis	fette/slices	S5 - E10

Altri/Others	Tipo di taglio/Type of cut	Tipi di Dischi/Disc model
Pane/Bread	grattugiato/grated	Z2 or V
Cioccolata/Chocolate	grattugiata/grated	E1 - E2 - Z2
Groviera/Gruyère emmenthal cheese	grattugiata/grated	Z2 or Z3
Mozzarella	sfilacciata/shred cubetti/dices	Z7 D10
Surimi	grattugiato/grated	Z3 - Z4

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