## CUTTING TOOL GUIDE

TOP QUALITY CUTTING TOOLS FOR ANY CUT AND OPTIMAL RESULTS

## SLICER

## (stainless steel)

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- Slices firm and soft products, such as root vegetables, bell pepper, onion, leek, cucumber, tomato, apple, citrus fruit, bananas, mushrooms, etc.
- Shreds lettuce and cabbage.
- Dices in combination with suitable dicing grid.

| SOFT | $\bullet$ Slices soft products. |
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| SLICER | $\bullet$ Dices in combination with a suitable dicing grid. |

CRIMPING SLICER
(stainless steel)

- For ripple slicing of beet, cucumber, carrots, etc.

JULIENNE CUTTER (stainless steel)

- Cuts julienne potatoes, carrots, cucumber, etc.
- Julienne potatoes for French fries.
- Dices root vegetables, fruit, potatoes, cabbage, carrots, cucumbers, apples, tomatoes, onions, etc. in combination with a suitable slicer.

GRATER/SHREDDER
(stainless steel)

- Grates or shreds carrots and cabbage.
- Grates nuts, almonds, dry bread, cheese, etc.
- Shreds cheese or grates hard cheese.

Note: The cutting tool design and range varies between different sizes and machine types.


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