



# VEGETABLE PROCESSOR

FPA0001

MODEL FPA0001



## VEGETABLE PROCESSOR

### FEATURES

- POWERFUL 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.



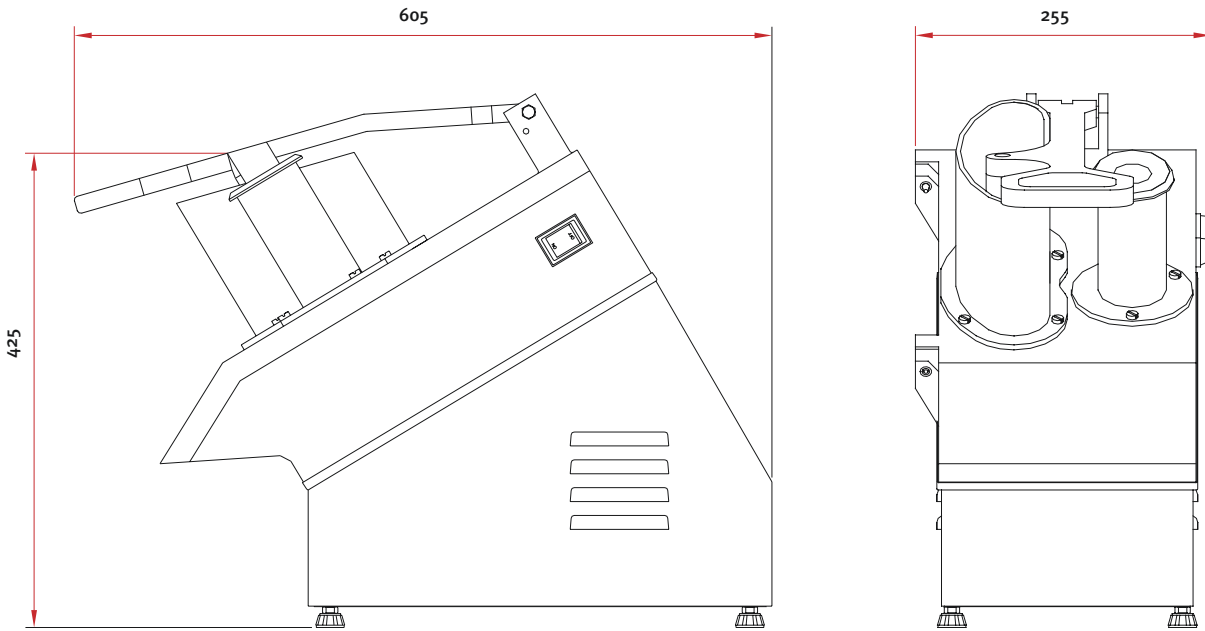
ALL ANVIL EQUIPMENT COMES WITH A ONE YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP



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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 form the bottom of the product to the top.

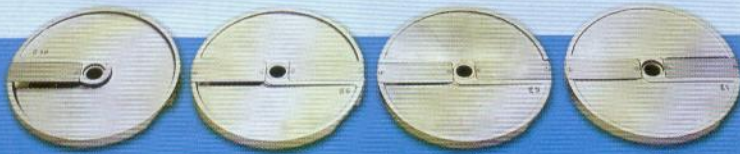


DESCRIPTION	MODEL FPA0001
<b>POWER SOURCE</b>	240 V / 50 HZ
<b>RATING</b>	0.5 HP
<b>DISC. DIAMETER</b>	203 mm
<b>SPEED</b>	385 rpm
<b>OUTPUT</b>	100 - 300 kg / hr
<b>MACHINE SIZE</b>	440 x 250 x 590
<b>PACKING SIZE</b>	630 x 290 x 500
<b>GROSS WEIGHT</b>	27 kg
<b>NETT WEIGHT</b>	24 kg
<b>FEED HOPPER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

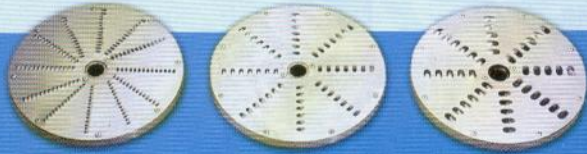
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Note: Output performance figures quoted are dependant on various factors.





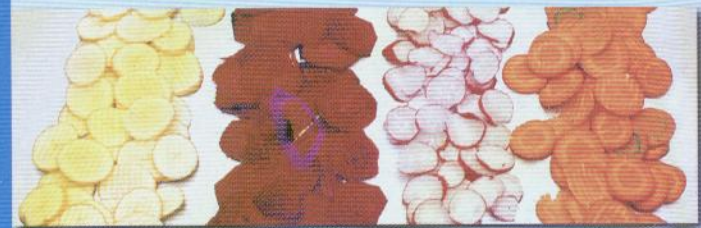
E10 E5 E3 E1  
Fatiadores / Slicers / Cortadores  
( 10 mm ) — ( 5 mm ) — ( 3 mm ) — ( 1 mm )



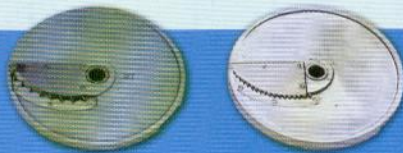
Z8 Z5 Z3  
Desfiadores / Shredder / Deshiladores  
( 8 mm ) — ( 5 mm ) — ( 3 mm )



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 )

