



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

## ELITE PROFESSIONAL ELECTRIC VEGETABLE CUTTER :

- **hull in 304 stainless steel ;**
- **easily removable stainless steel lid** and **cutting tray** for easier and more accurate cleaning;
- **wide choice of discs from the simplest to the most creative** (Optional);
- **quick and easy disc change ;**
- **inclined discharge mouth** for greater productivity;
- ergonomic handle with start / stop function and locking in the loading position;
- **all parts in contact with food are made of stainless steel or food plastic ;**
- **digital keyboard with LED light indications ;**
- impulse control for greater cutting precision;
- **powerful and ventilated motor suitable for intensive use ;**
- belt transmission;
- **protection microswitch ;**
- base closure;
- ABS pestle;
- **Hourly production: 250-450 kg / h;**
- easy to disassemble and clean;
- CE compliant safety devices for maximum operator protection.

**CE mark**

**Made in Italy**

### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,58
<b>net weight (Kg)</b>	20
<b>gross weight (Kg)</b>	21,5
<b>breadth (mm)</b>	280
<b>depth (mm)</b>	490
<b>height (mm)</b>	530

### AVAILABLE MODELS

#### FA-FTV400



#### **FAMA - Professional Electric Vegetable Slicer, Single Phase, Mod.FTV400**

Electric vegetable cutter, Elite Line, made with AISI 304 stainless steel body, digital keyboard, without discs, V.230 / 1, Kw.0.58, Weight 20 Kg, dim.mm.280x490x530h

**Delivery** from 4 to 9 days

#### FA-FTV401

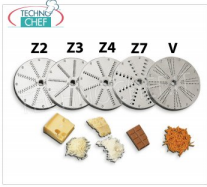
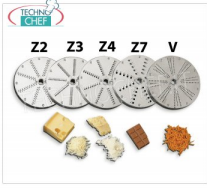
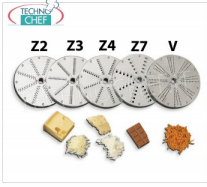
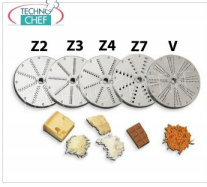






#### **FAMA - Professional Electric Vegetable Slicer, Three Phase, Mod.FTV401**

Electric table-top vegetable cutter, Elite Line, made with AISI 304 stainless steel body, digital keyboard, without discs, V.400 / 3, Kw.0.58, Weight 20 Kg, dim.mm.280x490x530h

**Delivery** from 4 to 9 days

### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>FA-FTV118</b> 	<b>FAMA - Vegetable cutter Z2 for fraying, Mod.FTV118</b> Disc Z2 for fraying.	<b>Delivery</b> from 4 to 9 days
<b>FA-FTV119</b> 	<b>FAMA - Vegetable cutter Z3 for fraying, Mod.FTV119</b> Disc Z3 for fraying.	<b>Delivery</b> from 4 to 9 days
<b>FA-FTV120</b> 	<b>FAMA - Vegetable cutter Z4 for fraying, Mod.FTV120</b> Disc Z4 for fraying.	<b>Delivery</b> from 4 to 9 days
<b>FA-FTV121</b> 	<b>FAMA - Vegetable cutter Z7 for fraying, Mod.FTV121</b> Disc Z7 for fraying.	<b>Delivery</b> from 4 to 9 days
<b>FA-FTV122</b> 	<b>FAMA - Vegetable cutter V for grating, Mod.FTV122</b> Disc V for grating bread and cheese.	<b>Delivery</b> from 4 to 9 days
<b>FA-FTV175</b> 	<b>FAMA - E1 Vegetable Slicer Disc for cutting delicate slices, Mod.FTV175</b> Disc E1 to cut into delicate slices.	<b>Delivery</b> from 4 to 9 days
<b>FA-FTV177</b> 	<b>FAMA - E3 Vegetable Slicer Disc for cutting delicate slices, Mod.FTV177</b> Disc E3 to cut into delicate slices.	<b>Delivery</b> from 4 to 9 days
<b>FA-FTV176</b> 	<b>FAMA - E2 Vegetable Slicer Disc for cutting delicate slices, Mod.FTV176</b> Disc E2 to cut into delicate slices.	<b>Delivery</b> from 4 to 9 days

**FA-FTV178****Delivery** from 4 to 9 days

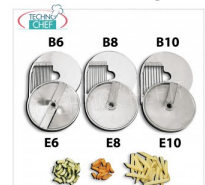
**FAMA - E4 Vegetable Slicer Disc for cutting delicate slices, Mod.FTV178**  
Disc E4 to cut into delicate slices.

**FA-FTV179****Delivery** from 4 to 9 days

**FAMA - E5 Vegetable Slicer Disc for cutting delicate slices, Mod.FTV179**  
Disc E5 to cut into delicate slices.

**FA-FTV180****Delivery** from 4 to 9 days

**FAMA - E6 Vegetable Slicer Disc for cutting delicate slices, Mod.FTV180**  
Disc E6 to cut into delicate slices.

**FA-FTV115****Delivery** from 4 to 9 days

**FAMA - E8 Vegetable Slicer Disc for cutting delicate slices, Mod.FTV115**  
Disc E8 to cut into delicate slices.

**FA-FTV116****Delivery** from 4 to 9 days

**FAMA - E10 Vegetable Slicer Disc for cutting delicate slices, Mod.FTV116**  
Disc E10 to cut into delicate slices.

**FA-FTV117****Delivery** from 4 to 9 days

**FAMA - E14 Vegetable Slicer Disc for cutting delicate slices, Mod.FTV117**  
Disc E14 to cut into delicate slices.

**FA-FTV181****Delivery** from 4 to 9 days

**FAMA - S1 Vegetable Slicer Disc for cutting delicate slices, Mod.FTV181**  
Disc S1 to cut into delicate slices.

**FA-FTV182****Delivery** from 4 to 9 days

**FAMA - S2 Vegetable Slicer Disc for cutting delicate slices, Mod.FTV182**  
Disc S2 to cut into delicate slices.

**FA-FTV187****Delivery** from 4 to 9 days

**FAMA - Vegetable slicer H4 for cutting curved listels, Mod.FTV187**  
H4 disk for cutting with curved strips.

**FA-FTV188****Delivery** from 4 to 9 days

**FAMA - Vegetable slicer H6 for cutting curved listels, Mod.FTV188**  
H6 disk for cutting with curved strips.

**FA-FTV189****Delivery** from 4 to 9 days

**FAMA - Vegetable slicer H8 for cutting curved listels, Mod.FTV189**  
H8 disk for cutting with curved strips.

**FA-FTV190****Delivery** from 4 to 9 days

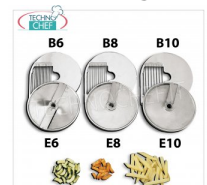
**FAMA - Vegetable cutter H10 for cutting curved listels, Mod.FTV190**  
H10 disk for cutting with curved strips.

**FA-FTV130****Delivery** from 4 to 9 days

**FAMA - B6 Vegetable Slicer Disc for slat cutting, Mod.FTV130**  
B6 disc for slat cutting, to be used in combination with Disc E.

**FA-FTV131****Delivery** from 4 to 9 days

**FAMA - B8 Vegetable Slicer Disc for slat cutting, Mod.FTV131**  
B8 disc for strips cutting, to be used in combination with Disc E.

**FA-FTV132****Delivery** from 4 to 9 days

**FAMA - B10 Vegetable Slicer Disc for strips cutting, Mod.FTV132**  
B10 disc for strips cutting, to be used in combination with Disc E.

**FA-FTV183****Delivery** from 4 to 9 days

**FAMA - Vegetable cutter D8x8 for dicing, Mod.FTV183**  
D8x8 disc for 8x8 mm cubes cutting, to be used in combination with Disc E.

**FA-FTV184****Delivery** from 4 to 9 days**FAMA - Vegetable cutter D10x10 for dicing, Mod.FTV184**

D10x10 disc for cutting 10x10 mm cubes, to be used in combination with Disc E.

**FA-FTV185****Delivery** from 4 to 9 days**FAMA - Vegetable cutter D12x12 for dicing, Mod.FTV185**

D12x12 disc for 12x12 mm cubes cutting, to be used in combination with Disc E.

**FA-FTV186****Delivery** from 4 to 9 days**FAMA - Vegetable cutter D20x20 for dicing, Mod.FTV186**

D20x20 disc for cutting 20x20 mm cubes, to be used in combination with Disc E.

**FA-FTV174****Delivery** from 4 to 9 days**FAMA - Series X Vegetable Slicer Disc for cutting regular slices, Mod.FTV174**

Disc X for cutting slices adjustable from 1 to 8 mm.





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**Per facilitare la fase di pulizia, tutti i componenti a contatto con il prodotto possono essere smontati manualmente senza l'utilizzo di utensili e lavati**

*Assembled with manually removable parts to ensure ease of cleaning without the need of tools.*



**Prodotto italiano**  
*Italian product*



**MADE IN ITALY**



#### DISCHI OPZIONALI / AVAILABLE PLATES

##### DISCHI PER TAGLIO A FETTE - FINE CUT



##### DISCHI PER TAGLIO A CUBETTI - CUBE CUT



##### DISCHI PER SFILACCIARE GRATTOGGIARE - COARSE CUT









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