

# CBS Food Equipment

841 Yosemite Way, Milpitas CA 95036  
Telephone (408) 946-2820 - Fax (408) 946-3247

## Combination Veg Prep and Vertical Cutter-Mixer



Prepare 2000 servings in  
less than 3 hours

Vegetable prep attachment designed for quality continuous feed slicing, dicing, shredding, grating, french fry, and julienne. Accommodates 39 different processing discs. Bowl attachment designed for vertical cutting and mixing; mix, chop, puree and blend.

- Powerful 3 H.P. two speed motor with magnetic safety switch. Push button "On-Off" and speed control switch. Metal motor support with polycarbonate motor base designed for heavy duty use.
- 7 Qt. stainless steel bowl with handle and stainless steel smooth "S" blade.
- Metal vegetable preparation attachment equipped with two deep feed openings. One for larger produce and one for smaller, more delicate produce.
- Magnetic safety system and auto shut-off for maximum operator safety.
- Attachments easily removed for optimum cleaning and sanitation ability.
- Unit base uses 14 1/2" x 14 3/4" of counter space.
- Packed with two processing discs: 28064 - 3mm (1/8") slicing & 28058 - 3mm (1/8") grating as standard.
- Large selection of discs available (39 on all R4 and R6 continuous feed models).
- 1 year parts and labor warranty.



*Also available as Continuous Feed  
Unit Only (R6C) and Bowl Unit Only  
(R6B).*

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## Specifications

**STANDARD MODEL:** includes motor base unit with 7 Qt. stainless steel bowl with handle and continuous feed attachment kit, one 1/8" (3mm) slicing disc and one 1/8" (3mm) medium grating disc.

**ELECTRICAL REQUIREMENTS:** 208-240V, 60Hz, 2.6 - 2.8 Amps, three phase. NEMA #L15-20P

**SWITCHING:** Control panel with push-type "on"/"off" buttons and speed selection switch.

**MOTOR:** 3 HP, 850/1750 RPM

**WEIGHT:** 80 lbs. net, 85 lbs. approximate shipping weight.

### PROCESSING DISCS

\* For Series D machines only

#### Slicing Discs

|        |               |
|--------|---------------|
| 28062  | 1/32" (1mm)   |
| 28063  | 5/64" (2mm)   |
| 28064  | 1/8" (3mm)    |
| 28004  | 5/32" (4mm)   |
| 28128* | 3/16" (5mm)   |
| 28129* | 5/16" (8mm)   |
| 28130* | 3/8" (10mm)   |
| 28131* | 9/16" (14mm)  |
| 28081  | 3/4" (19mm)   |
| 28132* | 25/32" (20mm) |
| 28133* | 1" (25mm)     |

#### Ripple Cut Slicers

|       |             |
|-------|-------------|
| 27068 | 5/64" (2mm) |
| 27069 | 1/8" (3mm)  |
| 27070 | 3/16" (5mm) |

#### Grating Discs

|       |                   |
|-------|-------------------|
| 28270 | 1/16" (1.5mm)     |
| 28057 | 5/64" (2mm)       |
| 28058 | 1/8" (3mm)        |
| 28073 | 5/32" (4mm)       |
| 28163 | 3/16" (5mm)       |
| 28164 | 9/32" (7mm)       |
| 28165 | 11/32" (9mm)      |
| 28055 | Fine Pulping      |
| 28061 | Hard Cheese Grate |

#### French Fry Kits

|        |             |
|--------|-------------|
| 28134* | 5/16" (8mm) |
| 28135* | 3/8" (10mm) |

#### Romaine Lettuce Kit

|              |    |
|--------------|----|
| 28133/104031 | 2" |
|--------------|----|

#### Julienne Discs

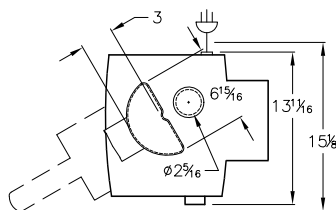
|       |                           |
|-------|---------------------------|
| 28051 | 5/64" x 5/64" (2mm x 2mm) |
| 27072 | 5/64" x 5/32" (2mm x 4mm) |
| 27066 | 5/64" x 1/4" (2mm x 6mm)  |
| 27067 | 5/64" x 5/16" (2mm x 8mm) |
| 28052 | 5/32" x 5/32" (4mm x 4mm) |
| 28053 | 1/4" x 1/4" (6mm x 6mm)   |
| 28054 | 5/16" x 5/16" (8mm x 8mm) |

#### Dicing Kits

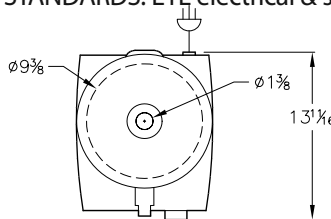
|       |                               |
|-------|-------------------------------|
| 28110 | 3/16" x 3/16" (5mm x 5mm)     |
| 28111 | 5/16" x 5/16" (8mm x 8mm)     |
| 28112 | 3/8" x 3/8" (10mm x 10mm)     |
| 28113 | 9/16" x 9/16" (14mm x 14mm)   |
| 28114 | 25/32" x 25/32" (20mm x 20mm) |
| 28115 | 1" x 1" (25mm x 25mm)         |

**OPTIONAL EQUIPMENT:** 37 additional processing discs and single or multiple disc rack or wall-mounted disc rack.

**STANDARDS:** ETL electrical & sanitation, cETL (Canada)



Continuous Feed Unit



Bowl Unit

