

The FP35/50 Cutter/Mixers are a hard-working, machine designed to chop, slice, emulsify, whip and knead a wide range of foodstuffs.

- **Heavy Duty Motor**
Strong motor, coupled with high-speed gearing for optimum results.
- **Variable speed motor**
Available on FPV50 model
- **Comprehensive electrical and mechanical safety features**
- **Bowl with thermal base**
Process foodstuffs directly from stove or fridge
- **Easy cleaning**
Stainless steel bowl and blades quickly for easy cleaning
- **CE approved.**



Model
FP35/50
Cutter/Mixers



Medium Duty; Direct Drive; Belt-driven; Manual operation

Model FP35/50 Cutter/Mixers

The FP35/50 Cutter/Mixers are equipped with a heavy-duty electric motor coupled to high-speed gearing for fast and efficient emulsifying, chopping, cutting, whipping and kneading.

- Chops all types of meat, pate, terrine, meatloaf etc.
- Slices all types of vegetables: onions, carrots, garlic, mushrooms, etc.
- Emulsifies all types of mayonnaise, puree, sauces, creams, etc.
- Kneads all types of pastry: pizza dough, pasta, cakes, etc.
- Mechanical interlocks prevent the machine operating if the bowl and/or safety cover are not locked in place.
- Clear safety cover permits close supervision of the process during operation.
- Opening in cover allows addition of other foodstuffs. Seals with included dispenser stopper
- Bowl features a thermal base to maintain ideal working temperatures, hot or cold. Permits processing on stove top or freezer.
- Polished stainless-steel components are designed for easy cleaning.
- Variable speed control model available (FPV50)

SPECIFICATIONS	FP35	FP50	
Dimensions (mm)	A	290	360
	B	280	280
	C	190	200
Bowl Capacity (ltrs)	2	3	
Blade speed (rpm)**	1300	1300	
Motor - Voltage/Hz	240/50	240/50	
	- Watts	400	400
Net Weight (kg)	12	13	



Simple Start/Stop buttons



Clamping handle positively locks pan lid in place for safety.

Safety interlocks prevent the machine operating if the clamping handle is not locked in place.

