

SKYMSSEN[®]
METALÚRGICA SIEMSEN LTDA.

PAIE FOOD PROCESSOR

Skymssen's Food Processor Model PAIE has been designed to maximize its efficiency and simple operation. It is an essential piece of equipment in any kitchen.

Base made of stainless steel. Aluminum cover and chute. Discs are cast aluminum with stainless steel knives. Unit comes standard with a plastic ejection disc. The design follows strict security and hygiene standards.

It is useful for Industrial Kitchens, Hotels, Hospitals, Canned Food Industries, Restaurants, etc. All this added to the reliance and technical assistance only Fleetwood by Skymssen's name can offer.



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PAIE FOOD PROCESSOR

DISC	MODELS	CUT THICKNESS		
Crimping Slicer (juliene)	H2,5	1/16"		
	H3	1/8"		
	H7	9/32"		
Grater	V			
Scallop Cut	W2	1/16"		
	W3	3/16"		
	W4	5/32"		
Shredder	Z3	1/8"		
	Z5	3/16"		
	Z8	5/16"		
Slicers	E1	1/32"		
	E3	1/8"		
	E5	3/16"		
	E10	3/8"		
Soft Slicers*	EH3	1/8"		
	EH7	9/32"		
Dicing**	GC8	5/16"		
	GC12	1/2"		
	GC16	11/16"		
French Fry**	GP	3/8"		

* Model EH - Soft Slicer, is recommended to slice tomatos and leaves.

** When using dicing or french fry cut discs models, an E10 slicer (3/8") shall also be used.

Two chutes designed to adapt to the product shape.

Fast, easy and safe disc changing.

Safety switch on handle and cover will stop the machine when either of them are lifted.

20 different discs are available to better suit your needs. 29

different cuts can be

obtained with a

combination

of the discs,

including

dicing and

french fry

shape.



Voltage.....	110 V
Power Rating.....	3/4 HP
Height.....	440 mm
Width.....	250 mm
Depth.....	590 mm
Net Weight.....	22,3 kg
Shipping Weight.....	24,5 kg
Production.....	300 a 400 kg/h
Disc Diameter.....	203 mm
Avaiable Discs.....	20