



# POTATO CHIPPING MACHINE CF-5

Ideal to make perfect french fries for restaurants and large kitchens.



## SPECIFICATIONS

Hourly production: 100 kg - 150 kg

### External dimensions (W x D x H)

- ✓ Width: 280 mm
- ✓ Depth: 512 mm
- ✓ Height: 735 mm

Net weight: 4 kg

Crated dimensions  
285 x 565 x 425 mm  
Gross weight: 5.6 kg

## AVAILABLE MODELS

1020060 Hand chipping machine CF-5 · 8 x 8 mm (5/16" x 5/16")

1020061 Hand chipping machine CF-5 · 10 x 10 mm (3/8" x 3/8")

1020062 Hand chipping machine CF-5 · 12 x 12 mm (1/2" x 1/2")

\* Ask for special versions availability

## SALES DESCRIPTION

Output: 100 kg - 150 kg per hour.

### Precise and efficient cutting

- ✓ It allows the user to obtain a clean, uniform cut without breakage or waste.
- ✓ The use of **exchangeable knife blocks** and pusher sets allows thicknesses of 8, 10, or 12 mm to be achieved
- ✓ Its **extended handle** provides optimal results with minimal effort.

### Durable and resistant design

- ✓ Made of a light stainless alloy, the body is both light and strong.
- ✓ Controls and nuts & bolts are made of stainless steel.
- ✓ CF-5 is equipped with suction feet to provide stability on the work surface.

### Safety and hygiene

- ✓ Equipped with springs at the rear leave the grid completely free.
- ✓ NSF International listed.
- ✓ Very easy to clean.

## INCLUDES

- ✓ 1 Knife block + pusher set.

## OPTIONAL

- Knife block + pusher sets of different sizes.
- Recipient for cut potato. (See gastronorm containers, maximum 1/1 150mm.).

## ACCESSORIES

- Knife block and pusher set
- GN standard containers

DYNAMIC PREPARATION  
HAND OPERATED POTATO CHIPPING MACHINE

product sheet  
updated 09/01/2025



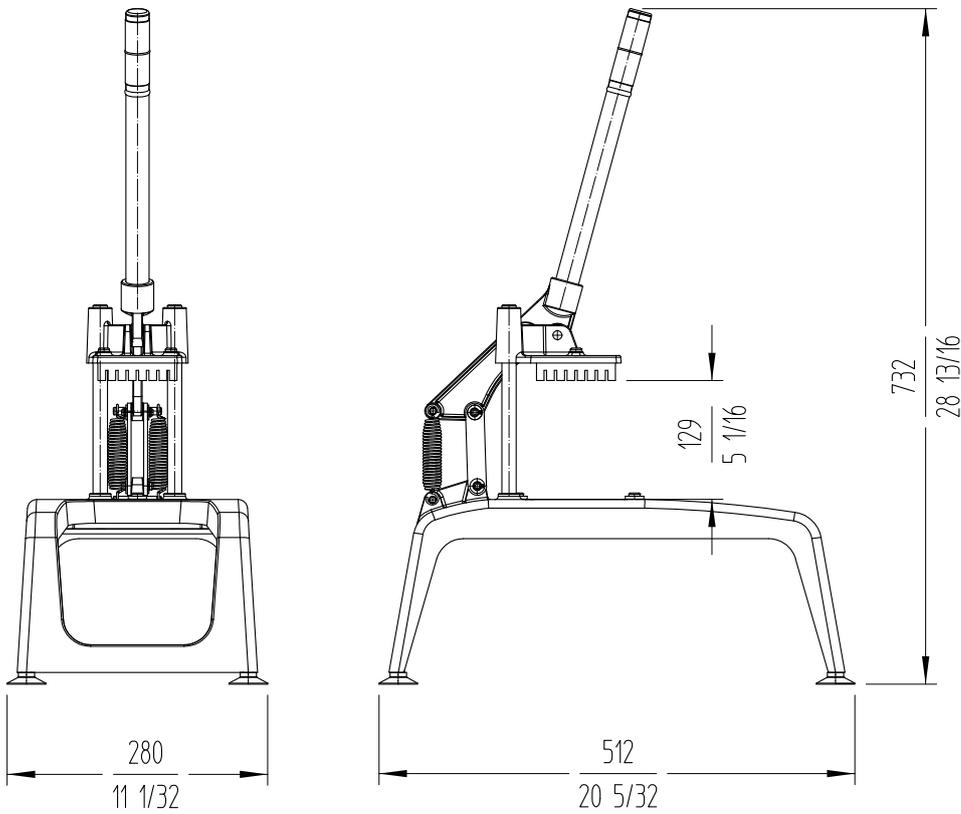


# POTATO CHIPPING MACHINE CF-5

Ideal to make perfect french fries for restaurants and large kitchens.



DYNAMIC PREPARATION  
HAND OPERATED POTATO CHIPPING MACHINE



 **sammic** | [www.sammic.com](http://www.sammic.com)  
Food Service Equipment Manufacturer

Polígono Basarte, 1. phone +34 943 15 72 36  
20720 Azkoitia, Spain [sales@sammic.com](mailto:sales@sammic.com)



Project	Date
Item	Qty

Approved

product sheet  
updated 09/01/2025