



# COMMERCIAL VEGETABLE CUTTER

## TKNW-CVC418

### STANDARD FEATURES

Compact design

- ✓ Designed for medium-duty commercial use, the TKNW-CVC418 ensures precise slicing, dicing, and cubing. It includes an 8×8mm and 10×10mm cutting blade kit, delivering uniform cuts for various food prep needs.
- ✓ Made from food-grade, impact-resistant polymer, the housing is lightweight, durable, and easy to clean. It prevents corrosion and food residue buildup, ensuring hygienic, long-term use.
- ✓ The safety interlock system prevents operation unless the lid and clamps are securely locked, reducing the risk of accidental activation in fast-paced kitchens.
- ✓ The 200W motor delivers consistent power for medium-duty chopping. A built-in thermal protection system prevents overheating, automatically shutting down when needed to extend motor lifespan.
- ✓ With a small footprint, it's ideal for restaurants, hotels, cafeterias, and catering services. The quick-disassembly system allows for fast blade changes and easy cleaning, ensuring food safety compliance.



### PRODUCT SPECIFICATIONS

|            |                       |
|------------|-----------------------|
| Dimensions | 25.1 x 24.7 x 68.7 cm |
| Power      | 200 W                 |
| Voltage    | 220 V / 50 Hz         |
| Speed      | 140 RPM               |