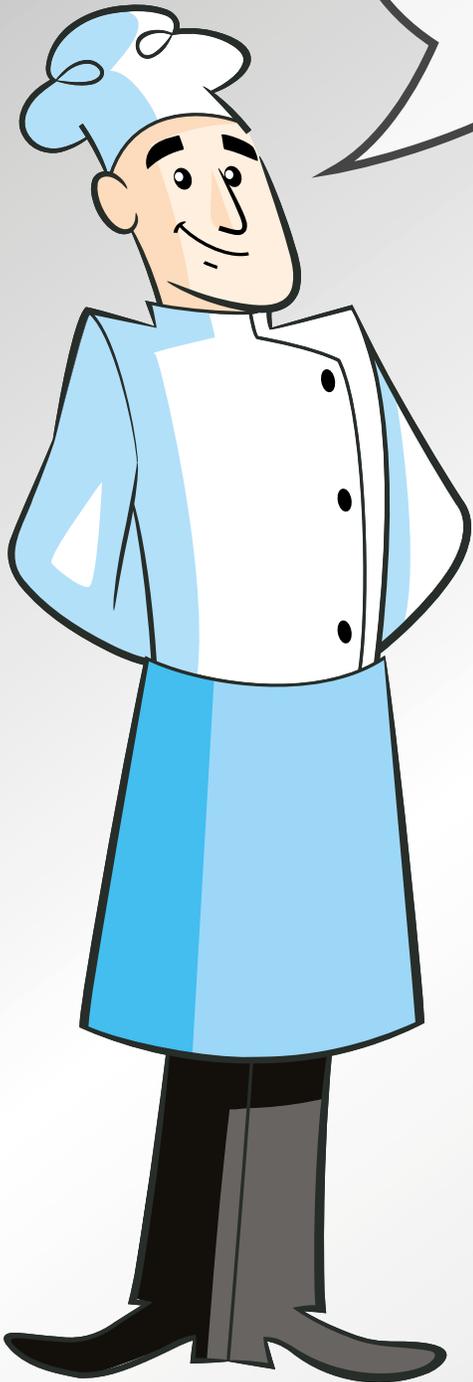




Product  
Brochure and  
Cutting guide





# ■ Food Processor & Vegetable Slicer Multigreen

2-in-1 machine!

Prepare a variety of fresh cut vegetables as well as your condiments and sauces.



Easy to use, water tight  
On/Off buttons  
1800 rpm



Safety Guaranteed:  
Lever activated switch  
stops machine when  
opened



Easily removable parts, 100 %  
dishwasher safe





### Cutter function

- Chopping herbs and condiments, blending sauces, mincing meat / fish
- **Capacity:** up to **35 ounces (1 litre)** (e.g. mayonnaise)

### Vegetable slicer function

- Fresh-cut vegetables for sandwiches, salads and garnishes
- **Capacity:** up to **550 lbs/hr (250 kg/hr)**



- Easy to move and space saving
- **Speed 1800 rpm**
- **Versatile** and easy to change from a food processor to a vegetable slicer
- **Perfect balance** and design of the smooth blade rotor guarantee a **rapid** and **constant mixing**
- Opening on top of the lid allows liquids and ingredients to be added while processing
- **Wide load hopper** for better productivity
- Integrated **long vegetable hopper** to slice zucchini, carrots, cucumbers and other vegetables
- Continuous feed model
- **High discharge zone** permits the use of containers up to 7 inches (175 mm)
- All parts in contact with food are **100% dishwasher safe**



## Multigreen

Speed	Phases	Power	rpm
1 speed	1 ph	370 W	1800
External dimensions (WxDxH) 8.5"x13.5"x16" (216x347x412 mm)			

## Included:

Stainless steel disc	Model	Dimensions
	Grating disc <b>RD4</b>	1/8" (4 mm)
	Slicing disc <b>TD2</b>	5/64" (2 mm)





# Vegetable Slicer TRS Classic

Increased productivity, outstanding performance, superior quality and a sturdy design.



Vegetable hopper design guarantees precise cutting



Hopper can be easily removed to access cutting compartment and facilitate cleaning



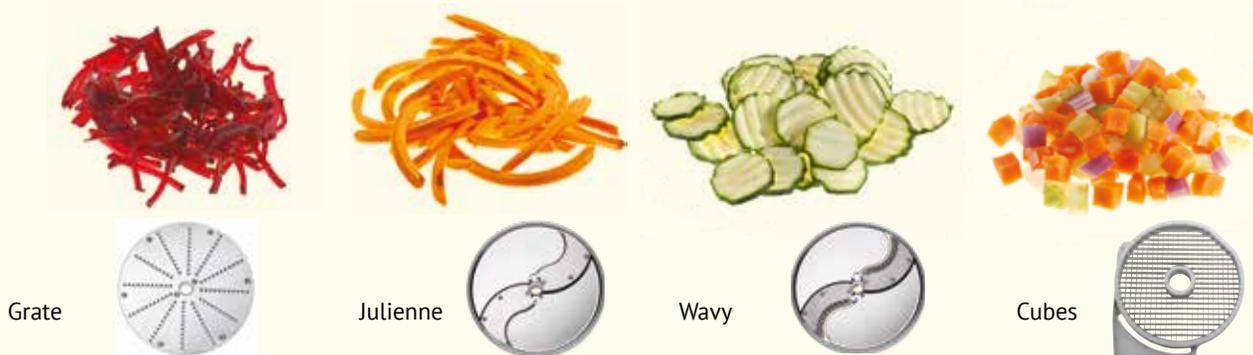
Flat, water tight control panel (IP55)



More than 40 stainless steel blades, 100% dishwasher safe



- **Main use:** slicing, grating, wavy cuts, cutting into juliennes, french fries or dicing all kind of fruits and vegetables.
- Capacity: up to **1100 lbs/hr (500 kg/hr)**

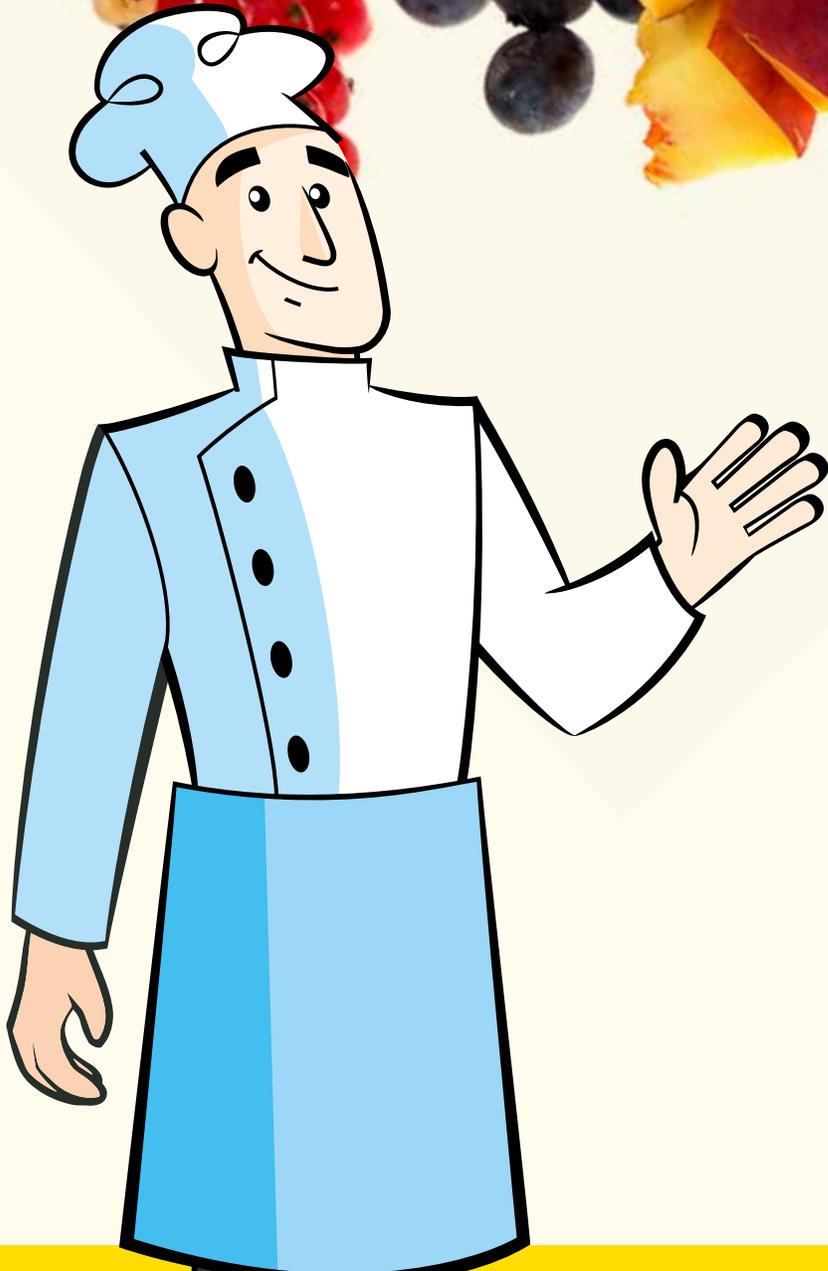


- **Asynchronous industrial motor** for long life and silent operation
- **Ergonomic, easy to lift lever:** minimal pressure is required to process vegetables
- **Maximum cleanability** due to the ergonomic design with rounded edges
- **Wide range** of more than 39 **stainless steel discs** (more than 80 different cuts)
- **Inclined motor base** for better ejection of vegetables and less bruising
- Easy access to the cutting chamber so the discs and ejector can be easily removed

## Vegetable slicer TRS Classic

Speed	Phases	Power	rpm
1 speed	1 ph	750 W	400
<b>External dimensions (WxDxH) 9.7"x22"x18.3"</b> (246x557x466 mm)			





# Cutting guide



## Shredders

5/64" (2 mm) to  
3/8" (10 mm)



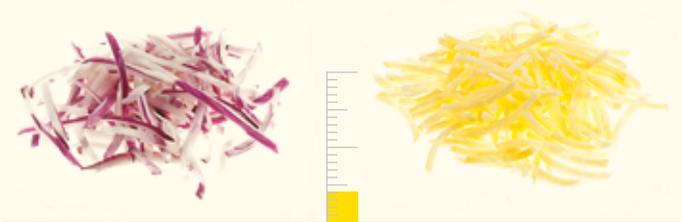
**AS2XX**  
650166

5/64" (2 mm)



**AS3XX**  
650167

1/8" (3 mm)



**AS4XX**  
650077

5/32" (4 mm)



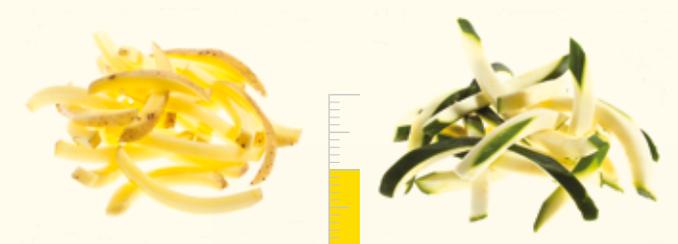
**AS6XX**  
650078

1/4" (6 mm)



**AS8XX**  
650079

5/16" (8 mm)



**AS10XX**  
650080

3/8" (10 mm)



**AS2X8X**  
650158

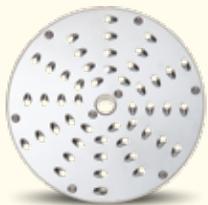
5/16" (8 mm)



**AS2X10X**  
650159

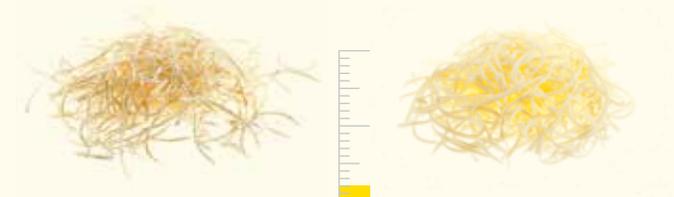
3/8" (10 mm)





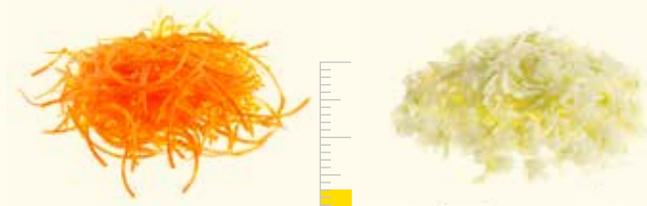
## Graters

5/64" (2 mm) to  
23/64" (9 mm)



**J2X**  
653773

5/64" (2 mm)



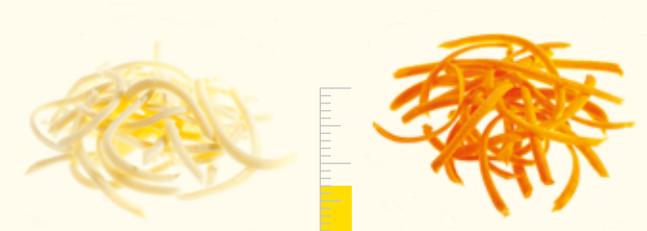
**J3X**  
653774

1/8" (3 mm)



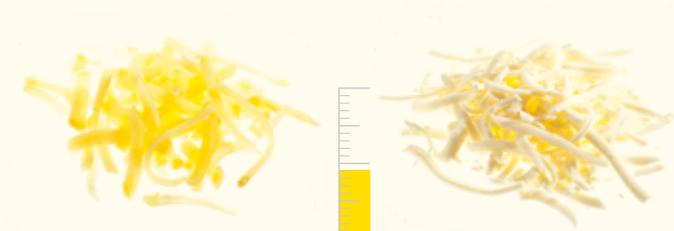
**J4X**  
653775

5/32" (4 mm)



**J7X**  
653776

9/32" (7 mm)



**J9X**  
653777

11/32" (9 mm)



**KX**  
653778

for bread crumbs/potatoes



**PX**  
653779

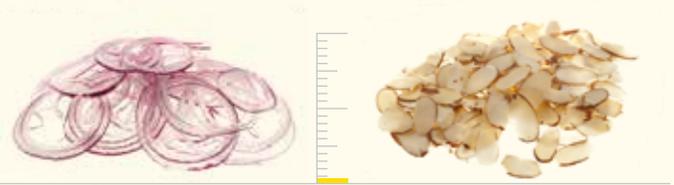
for parmesan/chocolate



## Slicers

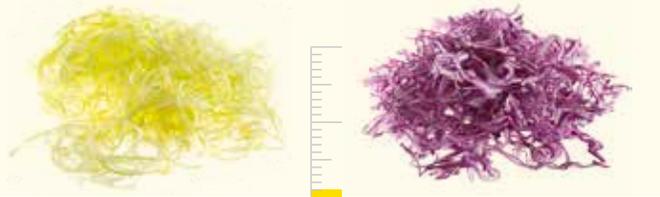
**0.6 mm to 33/64" (13 mm)**

All slicers can be combined with dicing grids (MT) and grids for chips (FT)



**C06SX**  
650081

0.6 mm



**C1SX**  
650082

1/32" (1 mm)



**C2SX**  
650083

5/64" (2 mm)



**C3SX**  
650084

1/8" (3 mm)



**C4SX**  
650085

5/32" (4 mm)



**C5SX**  
650086

3/16" (5 mm)



**C6SX**  
650087

1/4" (6 mm)



**C8SX**  
650088

5/16" (8 mm)



**C10SX**  
650160

3/8" (10 mm)



**C12SX**  
650161

15/32" (12 mm)



**C13SX**  
650165

33/64" (13 mm)



## Wavy slicers

**5/64" (2 mm) to 3/8" (10 mm)**

All slicers can be combined with dicing grids (MT) and grids for chips (FT)



**C2WX**  
650089

5/64" (2 mm)



**C3WX**  
650090

1/8" (3 mm)



**C6WX**  
650091

1/4" (6 mm)



**C8WX**  
650162

5/16" (8 mm)



**C10WX**  
650164

3/8" (10 mm)





## Dicing grids

**3/16" x 3/16" (5x5 mm) to 25/32" x 25/32" (20x20 mm)**  
to be combined with slicers (C) and wavy slicers (CW)



**C5SX+MT05T** 3/16" x 3/16" x 3/16"  
650086+653566 (5x5x5 mm)

**C8SX+MT08T** 5/16" x 5/16" x 5/16"  
650088+653567 (8x8x8 mm)



**C10SX+MT10T** 3/8" x 3/8" x 3/8"  
650160+653568 (10x10x10 mm)

**C12SX+MT12T** 15/32" x 15/32" x 15/32"  
650161+653569 (12x12x12 mm)



**C10WX+MT20T** 3/8" x 25/32" x 25/32"  
650164+653570 (10x20x20 mm)

**C13SX+MT20T** 33/64" x 25/32" x 25/32"  
650165+653570 (13x20x20 mm)



**C2WX+MT20T**  
650089+653570  
5/64" x 25/32" x 25/32"  
(2x20x20 mm)

**C6WX+MT10T** 3x10x10 mm  
650091+653570  
1/4" x 25/32" x 25/32"  
(6x20x20 mm)

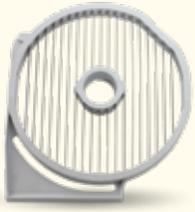
**C3SX+MT12** 3x12x12 mm  
650084+653569  
1/8" x 15/32" x 15/32"  
(3x12x12 mm)

**C4SX+MT20** 4x20x20 mm  
650085+653570  
5/32" x 25/32" x 25/32"  
(4x20x20 mm)



**C3WX+MT12** 3x12x12 mm  
650090+653569  
1/8" x 15/32" x 15/32"  
(3x12x12 mm)

**C6WX+MT10** 6x10x10 mm  
650091+653568  
1/4" x 3/8" x 3/8"  
(6x10x10 mm)



## Grids for chips

1/4" (6 mm), 5/16" (8 mm) and 3/8" (10 mm)  
to be combined with slicers (C) and wavy slicers (CW)



**C6SX+FT06**  
650087+653571  
1/4" x 1/4"  
(6x6 mm)



**C8SX+FT08** 8x8 mm  
650088+653572  
5/16" x 5/16"  
(8x8 mm)



**C10WX+FT10**  
650164+653573  
3/8" x 3/8"  
(10x10 mm)



**C2SX+FT10**  
650083+653573  
5/64" x 3/8"  
(2x10 mm)



**C3WX+FT10**  
650090+653573  
1/8" x 3/8"  
(3x10 mm)





# ■ Immersion Blenders / Stick Mixers **Bermixer PRO** from 350 W to 750 W

less than  
**4 kg**



**DISMOUNTABLE  
WITHOUT TOOLS AND  
DISHWASHER SAFE**

**up to  
10 000 rpm**



**Smart Speed Control  
SSC  
System**



9 speed levels automatic power adjustment



Anti splash belt knife designed in line with the highest international safety standards



Constant pressure switch for guaranteed safety



- **Main use:** soups, purees, sauces, creams, salsas



- Light and easy to use immersion blender
- **Smart Speed Control:** autoregulation of the power to ensure a longer life and reduced vibrations
- Vortex system to process the entire preparation, no need to stir
- Control panel with **overload indicator alarm**
- Special lipped design of the blade protection **avoids splashing**



- All parts in contact with food are **easily disassembled and 100% dishwasher safe**

## Wide range of accessories



26" tube



22" tube



18" tube



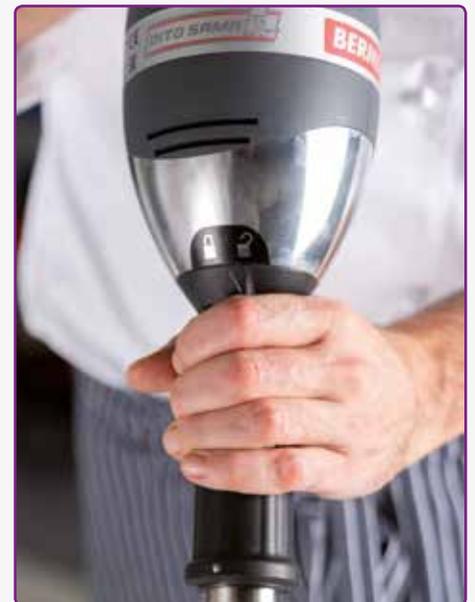
14" tube



16" whisk



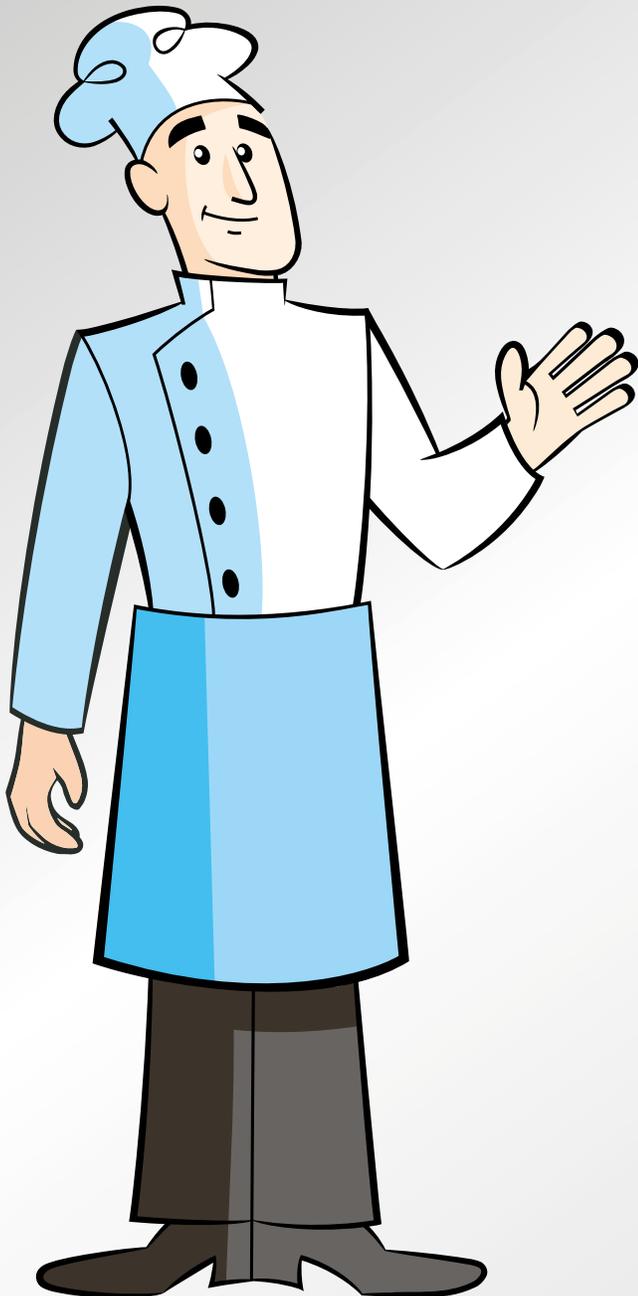
Durability guaranteed thanks to the easily removable blade that can be sharpened or replaced



Safe handling thanks to the heat protected grip



Supplied with wall support



Reinforcing its main goal of staying on top of food safety, Dito Sama selects, for parts in contact with food, materials that prevent chemical migration of potentially harmful substances. In line with this policy, **Dito Sama does not use Bisphenol A (BPA)** in all plastic components of its Food Preparation products that come into direct contact.



DITO SAMA  
North American Headquarters

10200 David Taylor Drive  
Charlotte, NC 28262

Phone: 1.866.449.4200  
Fax: 704.547.7401

[www.ditosama.us](http://www.ditosama.us)



The Company reserves the right to change specifications without notice. Pictures are not contractual.

9J5AAA