



# JULIENNE DISC FCE-2+ · 2MM. · 5/64”



P/N 1010205



DYNAMIC PREPARATION  
COMMERCIAL VEGETABLE PREPARATION MACHINES

## SALES DESCRIPTION

For french fries, strips or batons.

- ✓ Julienne discs for French fries, strips or batons of potato, carrot, celery, beetroot, etc.
- ✓ Thickness depends on disc used.
- ✓ FCE-2+ & FCE-4 equipped with 2 blades.
- ✓ FCE-8+ equipped with 1 blade.
- ✓ **For CA-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.**
- ✓ **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**

## SPECIFICATIONS

Disc diameter: 205 mm

Slice thickness: 2 mm

### Crated dimensions

210 x 210 x 30 mm

Gross weight: 0.7 Kg.



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

Polígono Basarte, 1.  
20720 Azkoitia, Spain

phone +34 943 15 72 36  
[sales@sammic.com](mailto:sales@sammic.com)



Project	Date
Item	Qty
Approved	

product sheet  
updated 27/05/2021