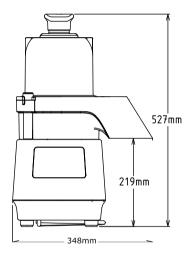
PREP4YOU VEGETABLE SLICER

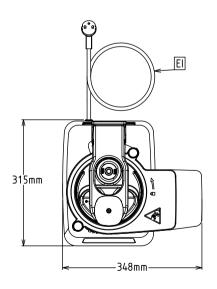
DITO SAMA

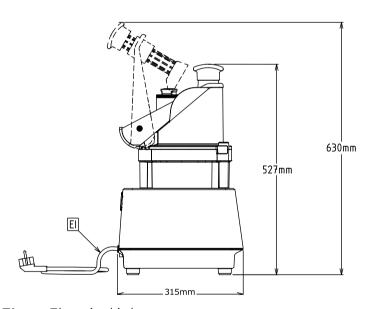
- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- Continuous feed model.
- Equipped with half moon hopper (1,25lt capacity) and 2 small round feed chutes: Ø 25mm and Ø 55mm, for precise slicing of long shaped vegetables.
- Uniform cuts and maximised load capacity, thanks to the design patented lever-pusher.

- Large output chute for efficient ejection.
- Fits up to 200mm high standard kitchen containers (like GN) under the output chute.
- Pulse function for quick and precise slicing and grating.
- Ergonomic frontal lever, suitable for left handed and right handed operators.
- Vegetable slicer blade stops when lever pusher is lifted for operator safety.

- Optional discs and grids available of various sizes for slicing, dicing, grating and shredding (diam. 175mm).
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Easy to clean and waterproof control panel with flat on/off button and pulse function.
- Productivity up to 100 settings per service.
- Model includes 3 discs: slicer 2mm, slicer 5mm, grater 3mm.







EI = Electrical inlet (power)

Code	Speed	Dimensions (WxDxH mm)	RPM	Weight (kg)	Power (W/A)
P4U-CS	1 speed	348x315x527	1500	14	500/10
P4U-CV	9 speed variable	348x315x527	500-1200	15	750/10





Consistent cutting results thanks to the patented lever-pusher*



Large output chute for efficient ejection.
Suitable for GN containers up to 200 mm high





Pulse function for quick and precise cutting and grating. Easy to clean motor base with flat control buttons





Full process control thanks to the transparent hopper



Maximised loading capacity up to 1.25 lt



Moon hopper 1.25 It capacity



Small hopper Ø 55mm

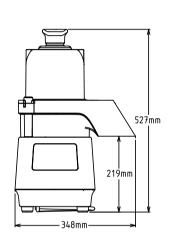


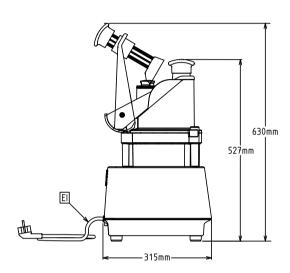
Extra small hopper Ø 25mm

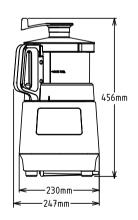
PREP4YOU CUTTER / MIXER / FOOD PROCESSOR

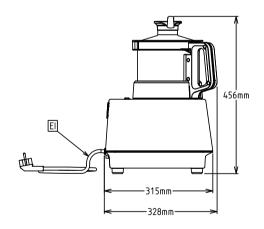


- Tabletop cutter mixer and emulsifier allowing fast chopping, mixing, mincing, griding, liquidizing and kneading.
- Bowl/lid scraper included for uniform smooth results (emulsifying) and continuous working.
- Transparent lid, with funnel shaped hole, to add ingredients during use.
- All ingredients are processed evenly and quickly thanks to a special movement generated inside the bowl.
- Easy to clean and waterproof control panel with flat on/off button and pulse function.
- Pulse function for coarse chopping.
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Productivity up to 50 settings per service.
- Optional 2.6 litre copolyester, 2.6 litre or 3.6 litre stainless steel bowl with micro-toothed blades rotor.









Code	Bowl	Speed	Dimensions (WxDxH mm)	RPM	Weight (kg)	Power (W/A)
P4U-PS2	2.6L copolyester	1 speed	247x328x456	1500	13	500/10
P4U-PS2S	2.6L 304 stainless steel	1 speed	247x328x456	1500	13	500/10
P4U-PS3S	3.6L 304 stainless steel	1 speed	252x334x476	1500	14	500/10
P4U-PV2	2.6L copolyester	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV2S	2.6L 304 stainless steel	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV3S	3.6L 304 stainless steel	9 speed variable	252x334x476	500-3600	14.5	750/10







Bowl and lid scraper for uniform results and continuous working



All ingredients are processed evenly and quickly thanks to the special flow generated inside the bowl



100% dishwasher safe for best hygiene. All parts in contact with food are easy to remove for fast cleaning



2.6L and 3.6L 304 stainless steel bowl



Time saving: lid with funnel shaped hole to add ingredients during use



Full control thanks to the **transparent lid**



Intuitive control panel with easy to clean, flat and soft-touch buttons

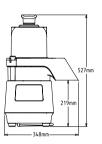
PREP4YOU COMBINATION SLICER / CUTTER



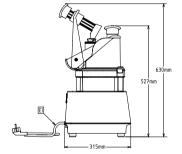
- Combined appliance with two functions: vegetable slicer and cutter mixer.
- Equipped with vegetable slicer attachment for slicing, grating, shredding (julienne) as well as dicing and French fries cutting.
- Cutter mixer and emulsifier function included, for fast chopping, mixing, mincing, griding, liquidizing and kneading.
- Equipped with half moon hopper (1,25lt capacity) and 2 small round feed chutes: Ø 25mm and Ø 55mm, for precise slicing of long shaped vegetables.
- Uniform cuts and maximised load capacity, thanks to the design patented lever-pusher.
- Large output chute for efficient ejection.

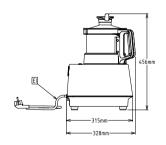
- Fits up to 200mm high standard kitchen containers (like GN) under the output chute.
- Continuous feed model.
- Pulse function for quick and precise slicing and grating.
- Ergonomical frontal lever, suitable for left handed and right handed operators.
- Vegetable slicer blade stops when lever pusher is lifted for operator safety.
- Optional discs and grids available of various sizes for slicing, dicing, grating and shredding (diam. 175mm).
- Optional 2.6 litre copolyester, 2.6 litre or 3.6 litre stainless steel bowl with micro-toothed blades rotor.
- Bowl/lid scraper included for uniform smooth results (emulsifying) and continuous working.

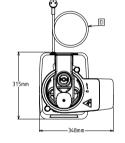
- Transparent lid, with funnel shaped hole, to add ingredients during use.
- All ingredients are processed evenly and quickly thanks to a special movement generated inside the bowl.
- Pulse function for coarse chopping.
- Easy to clean and waterproof control panel with flat on/off button and pulse function.
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Productivity: up to 100 settings per service for vegetable slicer, up to 50 settings per service for cutter mixer function.
- Model includes 3 discs: slicer 2mm, slicer 5mm, grater 3mm.

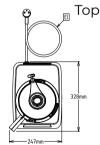












EI = Electrical inlet (power)

Code	Bowl	Speed	Dimensions (WxDxH mm)	RPM	Weight (kg)	Power (W/A)
P4U-PS201	2.6L copolyester	1 speed	247x328x456	1500	13	500/10
P4U-PS201S	2.6L 304 stainless steel	1 speed	247x328x456	1500	13	500/10
P4U-PS301S	3.6L 304 stainless steel	1 speed	252x334x476	1500	14	500/10
P4U-PV201	2.6L copolyester	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV201S	2.6L 304 stainless steel	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV301S	3.6L 304 stainless steel	9 speed variable	252x334x476	500-3600	14.5	750/10







Consistent cutting results and maximized load capacity (1,25 lt.) thanks to the patented lever-pusher*



Large output chute for efficient ejection. Suitable for GN containers **up to 200 mm** high



100% dishwasher safe for best hygiene. All parts in contact with food are easy to remove for fast cleaning



Bowl and lid scraper for uniform results and continuous working



All ingredients are processed evenly and quickly thanks to the special flow generated inside the bowl



2.6L and 3.6L 304 stainless steel bowl



Single speed control

PREP4YOU DISCS



Slicers - 1 mm to 10 mm



1 mm	DS650213
2 mm	DS650214
3 mm	D\$650215
4 mm	D\$650237
6 mm	DS650217
8 mm	DS650220
10 mm	DS650221



Wavy slicers - 3 mm and 5 mm



3 mm	D\$650218
5 mm	D\$650219



Shredders - 2 mm to 8 mm



2 mm	DS650209
4 mm	D\$650210
8 mm	D\$650211



Graters - 2 mm to 7 mm



2 mm	DS650198	
3 mm	D\$650199	
4 mm	DS650205	
7 mm	DS650207	
special disc for parmesan		



Dicing Kits - 8x8x8mm and 10x10x10mm



8x8x8 mm	DS650224
10x10x10 mm	DS650225





Special tool for fast and easy cleaning of dicing grids

PNC 650110 DS650110

PREP4YOU ACCESSORIES







Smooth blade rotors





2.6L	D\$650227
3.6L	DS650234

Micro-toothed blade rotors



2.6L	DS650226
3.6L	D\$650233

Ejector for vegetable slicer



DS650232

Cutting bowls

2.6L Copolyester	DS650229
2.6L Stainless Steel	D\$650228
3.6L Stainless Steel	D\$650235