

# PXD Series - Dicer

*Promax dicer can easily be used in hotel restaurants, small to medium processor to meet their food shaping needs quickly and efficiently. Fresh, cooked and tempered meat, poultry, fish, cheese and vegetables are easy to cube, stripe or slice.*

*Promax Dicers can be used for Stew Meat, Fajita and as well as Salad and Pizza Toppings.*

*Promax Dicers will meet the Production Goals from the Butcher shop to the medium Processor and will be Cost Effective with less Manpower Multi-Purpose Dicer*



## Features:

- Simple adjustment of pre-press and desired product feed assures accurate food shaping
- Large product tray enhances easy loading of the fill chamber
- The cutting process begins immediately upon closing the slider
- View port on cutting chamber enables operator to make instant corrections during cutting process
- Efficient design of cutting chamber enables diced product to evacuate cutting area quickly and safely
- Operation Panel with selection switch for single or double knife operation

Technical Data	PXD-1000
Machine Output	1000 kg/hr (2200 lbs/hr)
Load Factor	1.85 KW, 2.5HP
Chamber Length	530mm/ 20.85"
Cutting Grid Area	90x90mm/ 3.54" x3.54"
Cutting Length	0-32mm/ 0-1.33"
Rear Pre-Press	Infinitely Variable
Side Compression	4-Side
Cabinet Dimensions (L x W x H)	1520x650x1065 mm/ 59.84" x25.6" x42"
Cutting Grid Sizes (mm)	6, 8, 10, 12, 14, 17, 21, 28, 42
Machine Weight	285 kg (628 lbs)

## Options:

- Grid sizes available for all dicing applications . . .
- PDX 1000 4, 5, 6, 7, 8, 10, 12, 14, 17, 21, 28, 42 mm
- Double Blade is available for dicer application requiring a large volume of precision cut small volume.

## Special features

- Variable Pre-press Control
- Grids changed without special tools

**All specifications are subject to change without notice.**

