

EXPERT 205



The OMAS vegetable cutter Expert 205 satisfies every possible need in the preparation of vegetables, fruits and legumes.

The machine has a variety of discs to cut, slice, grate, shred, cut julienne, match like, strip like and much more. The discs are easily interchangeable and removable for cleaning purposes.

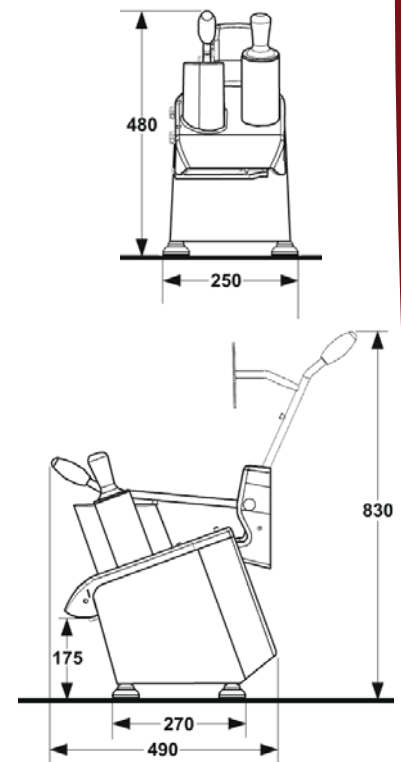
A special cylindrical feed hopper is also fitted on the machine to cut long shaped vegetables. The high quality anodized aluminum alloy produced in our foundry, together with the precision processing, polishing and anodizing treatments carried out in OMAS' most advanced facilities, guarantee the highest quality finish resistant to wear, scratches and shocks.

Expert 205 vegetable cutter uses a 1HP motor which facilitates a heavy duty workload.

The hourly production varies from 200 to 300 Kg/h depending on the type of product being processed. The standard speed of 300RPM allows the product to be cut gently maintaining its cell structure, that means slower oxidation and less cell damage.

Circular conveyor (diameter 70mm) to cut long shaped vegetables.

Lever conveyor (oval opening 170mm) to cut bigger vegetables.





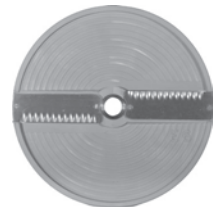

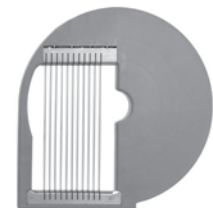

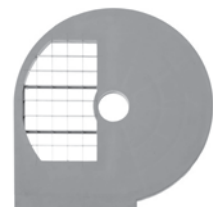









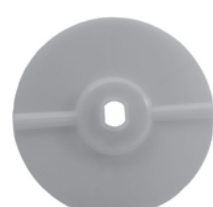
Model	Output Kg/h	W	Volt	Kg
EXPERT 205	200 - 300	800	120/60	25

PROFESSIONAL USE

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OMAS
 Food technology
 solutions

Expert 205

	Disco/Disc	Modello/Model	Dimensione/Size (mm)	
	Disco per affettare <i>Slicing disc</i>	E1 E2 E3 E4 E6 E8 E10	1 2 3 4 6 9 10	
	Disco per taglio ondulato <i>Corrugated slicing disc</i>	E3 Ond E4 Ond E6 Ond E8 Ond E10 Ond	3 4 6 8 10	
	Disco per ottenere listelli <i>Disc for chips</i>	B6 B8 B10	6 8 10	
	Disco per ottenere cubetti <i>Disc for cubes</i>	D 8x8 D 10X10 D 12X12 D 16X16 D 20X20	8X8 10X10 12X12 16X16 20X20	
	Disco per ottenere bastoncino curvo <i>Disc for curved chips</i>	H 2,5 H 4 H 6 H 8 H 10	2,5 4 6 8 10	
	Disco per affettare <i>Disc with curved blade</i>	S 1 S 2 B 10	6 8 10	
	Disco per grattugiare <i>Grating disc</i>	V		
	Disco per sfilacciare <i>Shredding disc</i>	Z 2 Z 3 Z 4 Z 7	2 3 4 7	
	Disco espulsore <i>Ejector disc</i>			<div data-bbox="812 2043 1088 2158"> <p>Rastrelliera per 12 dischi <i>12 discs rack</i></p> </div> 