

English



Vegetable cutter GVM 210

Three-in-one:
Disc
Cylinder
Gourmet



made in
Germany

FEUMMA

Expert vegetable cutter

For green kitchens.

We have been passionately manufacturing universal kitchen appliances for mass catering facilities in Thuringia for over half a century. Our expertise in this area has been certified time and again, and we have received a number of requests for a vegetable cutter.

The result – the GVM 210.

A never-before-seen vegetable cutting appliance. High-quality, durable and reliable. Made in Germany. Made by FEUMA.

Outstanding quality with perfect cutting results for beautiful, fresh salads. For hotels, restaurants and catering, do-it-yourselfers and vegetable processors. The appliance for EVERYONE who want to process fruit and vegetables in outstanding quality.

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- ✓ Durable
- ✓ Powerful brand-name motor
- ✓ HACCP-compliant

Function and operation

A large half moon-shaped fill opening with parallel pushing device ensures that the products are generally fed to the disc without being crushed. Outstanding cutting qualities give your products a fresh appearance and ensure a good shelf life. Easy to use, exemplary quality, maximum safety, optimal performance and a detachable stainless steel vegetable cutting attachment for easy and hygienic cleaning are just a few of the impressive features of our **GVM 210**.

New for vegetable cutters of this size is the use of cylinders for the finest possible vegetable and chopped products.

Naturally available for our **GVM 210**: the use of the gourmet attachment for brunoise and gaufrettes.

UNIQUE



Cylinder for extremely fine vegetable and chopped products

ATTACHMENTS

Modular system for your requirements

The **GVM 210** gives you a large selection of attachments for everyday kitchen activities. This is based on the drive unit, which can be fitted with a range of attachments.

- ✓ a range of applications
- ✓ high performance, fine adjustment
- ✓ compact stainless steel design
- ✓ guaranteed premium processing quality
- ✓ easy to use



VEGETABLE CUTTING ATTACHMENT



Part of the **basic appliance version**, with double safety switch, for cutting, shredding, grating, dicing and straining, consisting of the cutting housing and cutting attachment with pressure valve and Ø 60 mm cutting tube, made entirely from stainless steel, incl. Ø 58 mm pusher. The GD gourmet attachment cover and TR 210 hopper attachment can also be added.

FUNNEL ATTACHMENT



for use in connection with the GVS vegetable cutting attachment in order to use the cylinder range and the straining device.



GOURMET ATTACHMENT





Only use the gourmet attachment cover together with the GVS vegetable cutting attachment. Special attachment for cutting small cubes (brunoises) or crossed wavy cuts (gaufrettes-waffle cut). The use of standard discs for traditional applications and the 8x8 to 20x20 mm dicing devices is possible.



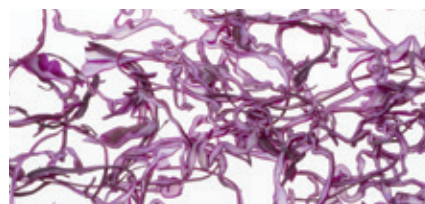
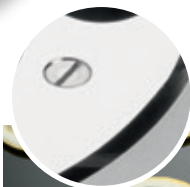


ADJUSTABLE BLADE DISC


 for fine and coarse cutting of cabbage, onions, cucumbers, radishes, etc.

 cutting thickness 0-8 mm


 approx. capacity of 175-300 kg/h



SICKLE BLADE DISCS


 specially designed for slicing soft materials, such as tomatoes, peppers, boiled potatoes, etc.

 cutting thickness 2.5 mm 4.0 mm 6.0 mm


 approx. capacity of 130 kg/h 260 kg/h 300 kg/h




WAVY BLADE DISCS AND ADJUSTABLE WAVY BLADE DISC

 for cucumbers, carrots, courgettes, beetroot, celery, etc.

 cutting thickness 4,0 mm 6,0 mm

 approx. capacity of 210 kg/h 260 kg/h






 cutting thickness adjustable 3-8 mm

 approx. capacity of 200-400 kg/h



for  





GRATING + SHREDDING DISCS

	for various fruits and vegetables, such as apples, cucumbers, carrots, cabbage, radishes, etc.				
	cutting thickness	1.5 mm	2.0 mm	3.0 mm*	4.0 mm*
	approx. capacity of	70 kg/h	105 kg/h	175 kg/h	210 kg/h
	cutting thickness	6.0 mm	7.0 mm	9.0 mm	
	approx. capacity of	350 kg/h	350 kg/h	350 kg/h	

*sharpened







 for  


GRATING DISCS

	for grating fruit, vegetables, cheese and hard pastry			
	cutting thickness	2.0 mm	3.0 mm	4.0 mm
	approx. capacity of	85 kg/h	130 kg/h	175 kg/h


 for  


STRIP CUTTING DISCS

	for various fruit and vegetables, such as apples, cucumbers, carrots, potatoes, red radishes, etc.			
	cutting thickness	2 x 2.5 mm	3.5 x 3.5 mm	5.0 x 5.0 mm
	approx. capacity of	85 kg/h	130 kg/h	175 kg/h
	cutting thickness	5.0 x 7.0 mm	7.0 x 7.0 mm	7.0 x 10.0 mm
	approx. capacity of	210 kg/h	210 kg/h	260 kg/h



for



POTATO GRATER + FINE GRATING DISC

 for grating raw potatoes for potato pancakes,
potato fritters, potato dumplings

	cutting thickness	3 x 3 mm	3 x 3 x 2 mm
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	approx. capacity of	175 kg/h
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for



STRAINING DEVICE

 for the preparation of various fruit and vegetable
purées, for apple mush, soups and sauces and
for juicing

	Size	1.5 mm	2.0 mm	3.0 mm
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	approx. capacity of	up to 150 kg/h
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for



DICING DEVICE

for various types of fruit and vegetables

	Size 6 mm	6x6 mm			
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	Size 8 mm	8x8 mm	10x10 mm	16x16 mm	20x20 mm
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	approx. capacity of	up to 260 kg/h
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for



DICING DISC WS



for cutting small dices of root vegetables, onions, cucumbers, radishes, potatoes, etc.



Edge length

2.5 mm

3.5 mm

5.0 mm

(2.5 x 2.5 x 2.5)

(3.5 x 3.5 x 3.5)

(5 x 5 x 3.5)



approx. capacity of

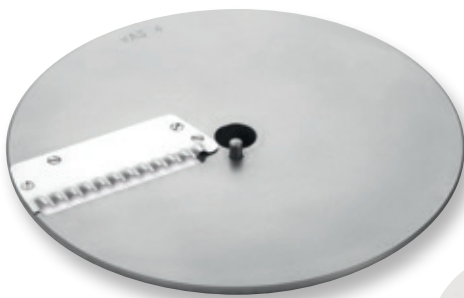
45 kg/h

55 kg/h

65 kg/h



for



WAFFLE DISC WAS



for waffle cuts (crossed wavecut) for root vegetables, cucumbers, radishes, potatoes, etc.



cutting thickness

4.0 mm

6.0 mm



approx. capacity of

55 kg/h

65 kg/h



for



RAW FRUIT AND VEG CYLINDER WITH ROTOR



for extremely fine chopped fruits and vegetables such as tubers, apples, carrots, as well as for processing nuts, almonds, candied lemon peel, chocolate, etc.



cutting thickness

3.0 mm

4.0 mm

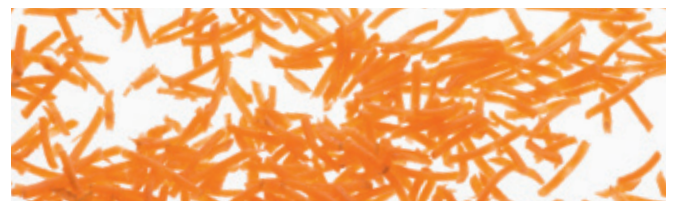
6.0 mm

9.0 mm



approx. capacity of

300 kg/h



TECHNICAL DATA

made in
Germany

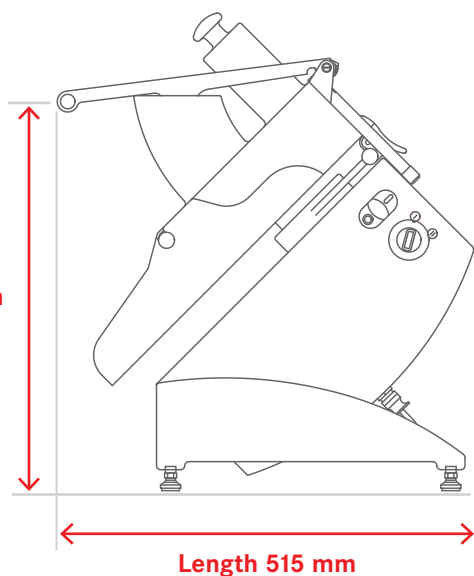
Vegetable cutter GVM 210

Type of current	400 V 3 ~ +N 50 Hz
Protection class	IP 54
Motor capacity	0.75 / 0.95 kW
Shaft speed	280 / 560 rpm
Power cable with 5-pole CEE plug	2.5 m
Gross weight	38 kg
Magnetic safety device	✓
Motor protection switch	✓
CE tested	✓
Dimensions	

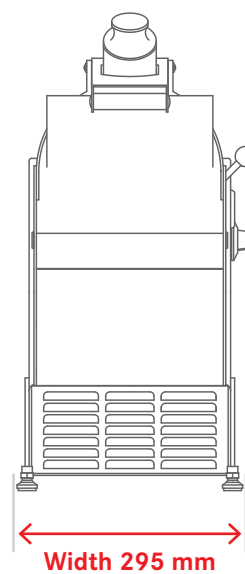


01/2018 GVM 210 - SF

Height 485 mm



Length 515 mm



Width 295 mm

Dimensions, weights and performance data are approximations. We accept no liability for technical changes and misprints

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