

CUTTER DISCS



Cutter discs are a type of cutting tool that is used in commercial food processing equipment, such as cutters and mixers, to cut, slice, shred, and grate food items. Cutter discs are circular and designed to be durable, efficient, and precise.

Types

1. Slicing discs

Used for slicing food items, such as vegetables and meats, into uniform thickness.

2. Shredding discs

Used for shredding food items, such as cheese and vegetables.

3. Grating discs

Used for grating food items like cheese and vegetables.

4. Cutting discs

Designed to cut food items into specific shapes or sizes, such as cubes or julienne strips.



Uses

1. Deli meats

Used to slice deli meats such as ham, turkey, and salami into thin, even slices. These slices are used in sandwiches and salads.

2. Cheese

Used to slice various types of cheese, such as cheddar, Swiss, and mozzarella, into slices or shreds. These cheese slices are used in sandwiches, pizzas, and salads.

3. Vegetables & Fruits

Used to slice various vegetables & Fruits , such as onions, peppers, tomatoes, apples, pears and pineapples. These sliced vegetables are used in salads, sandwiches, and soups.

4. Bread

Used to slice bread loaves, baguettes, and rolls into slices of various thicknesses. These sliced breads are used in sandwiches, toast, and other dishes.

