

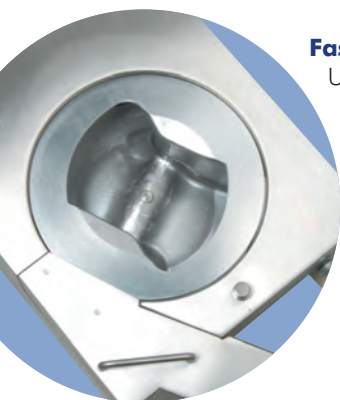
PC2 Chipper

Perfect Chips - every time



Less wasted time - and potatoes

When food has to be fast, the PC2 chipper makes it really fast. And as well as saving time it saves on waste. Cheaper than pre-prepared chips – so you increase your profits – chips from this chipper also have a real home-made taste – so you keep your customers satisfied. Whether it's in a fish and chip shop, a large kitchen or a take-away outlet, with the PC2 chipper you get more and better chips, more quickly, from every kilogram of potatoes.



Faster chipping

Up to 25kg of potatoes can be chipped in just one minute: fast enough to cope with even the busiest times in the busiest kitchens.

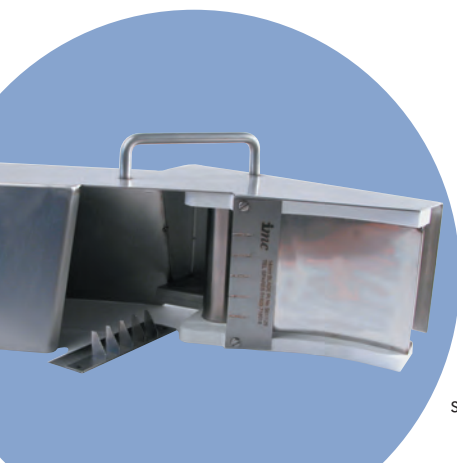
Choice of chip sizes

The PC2 can produce a wide range of chip sizes, as well as scallops. Chip sizes are 8, 12, 14 and 17mm x 14mm. Scallop size is 8mm. Just choose the knife block size you want. These are easily interchangeable using the integrated handle.



Safe and easy-change knife blades

The patented one-piece knife block is quicker and safer than changing individual blades. Manufactured from stainless steel, the knife blades will last and last.



Complete operator safety

Safety interlocks on the hopper and knife block prevent accidental operation, ensuring complete operator safety.

Easy loading

The large hopper makes it easy to load potatoes at up to 12kg a time.



Plug-and-go

Simply plug in (13amp plug supplied), switch on and start making chips.

Compact design

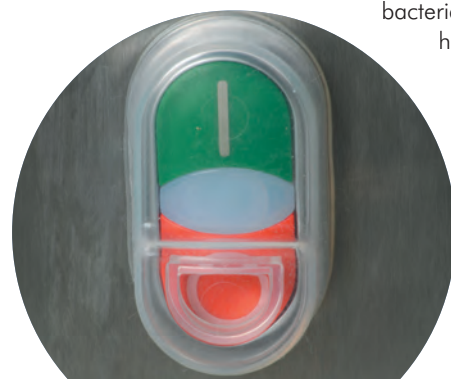
Space is at a premium in busy catering environments, so the compact PC2 can be either drainer-, worktop- or stand-mounted, to fit neatly in any kitchen.

Wipe-clean hygiene

With body and hopper made from hygienic, rust-free, stainless steel, cleaning is simply a matter of a quick wipe down. The PC2 can be quickly disassembled for cleaning without using tools.

Durable, hygienic controls

The waterproof control buttons meet the most demanding food industry standards and leave nowhere for dirt or bacteria to hide.



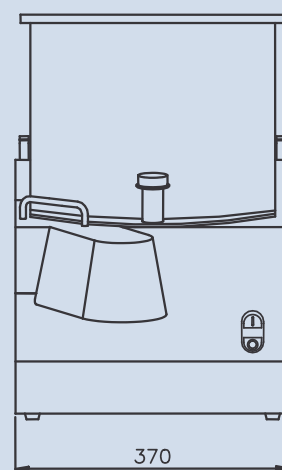
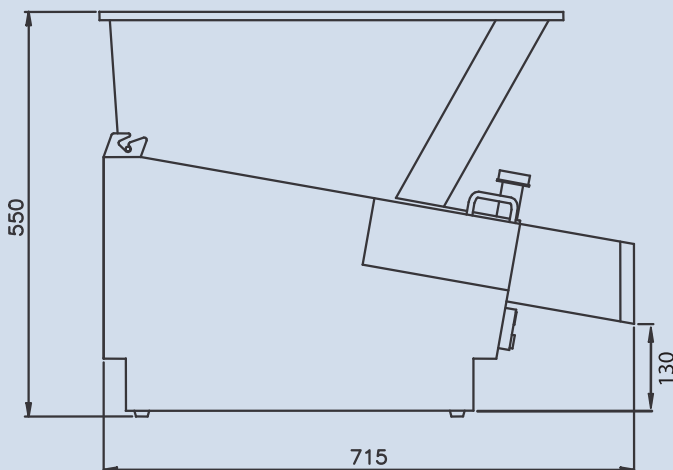
PC2

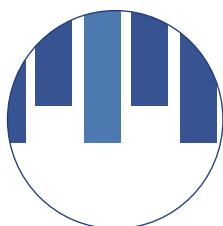
Stylish and compact the PC2 chipper is quick, easy and safe to operate and clean. It offers a choice of chip sizes or scallops and an optional stand.

PC2

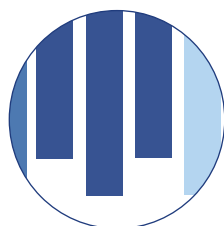
Mounting	Drainer, worktop or stand
Capacity	25kg per minute
Hopper load	12kg
Motor	0.18kW (0.25HP)
Fuse rating	10A (1 phase)
Operator controls	IP69K rated on/off control buttons
Operator safety	Hopper safety interlock Knife block safety interlock Patented single blade design for safe and quick replacement
Special features	Automatic thermal overload Toothed belt drive No-volt release to prevent automatic restart if power is cut Compact design to suit any size of kitchen Stainless steel rust-proof construction Quick and easy to wipe clean
Customer options	Potato chipper complete with knife block and 1 spare blade pack for 8mm, 12mm, 14mm or 17x14mm chips, or 8mm scallop
Customer accessories	Adjustable stainless steel stand Additional stainless steel chipping block for 8mm, 12mm, 14mm or 17x14mm chips, or 8mm scallop

Please note: Capacities are approximate and output may vary depending on the type and age of potatoes used.
All diagram dimensions are in mm.





Also available in our vegetable preparation range are the SP and VC potato peelers and the MF multi-functional peelers. All are designed for use within the busy kitchen, chip shop or other catering establishments. For more information please contact our sales team.



IMC was founded in 1906 and has since established itself as a leading manufacturer of catering and bar equipment, with a reputation for quality, innovation and unrivalled customer service.



We have the resources, manufacturing expertise, knowledge and skills to provide you with complete waste management and catering solutions and to offer custom built equipment, all of which is designed and manufactured in an ISO9001 approved environment.