PROCESSING



CC34 COMBINATION FOOD PROCESSOR



Model CC34





FEATURES

Berkel Model CC34 combination food processor is a high-performance and versatile machine that quickly and conveniently chops, slices, dices, blends and mixes vegetables, fruits, cheese and virtually any other product. The CC34 should not be used to dice or cube cheese or meat. Constructed of heavy-duty aluminum with integrated handles, the compact CC34 is easy to move from one location to another. Stainless steel bowl provides superior durability and long life. The continuous feed attachment includes an automatic start/stop function, feed tube and design that allows the operator to load product with both hands for the fastest possible processing. The exclusive SureSense™ speed setting automatically senses whether the feed head or bowl is attached for perfect processing results. The dual interlock boosts operator protection. The CC34 has a variety of cutting plates to optimize the versatility and productivity of this superior machine.

☐ CC34 Combination Food Processor

STANDARD FEATURES

- Slices, dices, shreds, grates and juliennes fruit, vegetables, dry bread, cheese, nuts, etc.
- The CC34 should not be used to dice or cube cheese or meat.
- Chops and grinds meat, fish, fruit, vegetables and nuts.
- Blends and mixes sauces, aromatic butter, mayonnaise, soups, dressing, thickenings, desserts, etc.
- Prepares up to 4.4 lbs (2 kg) per minute with the continuous feed attachment.
- 4-speed, 1½ HP, thermal motor protection with automatic reset.
- Furnished in 120/60/1 (UL Listed).
- The exclusive SureSense[™] speed setting ensures optimal speed settings and perfect cutting results for the required applications.
- Pulse function for precise operator control.
- Continuous feed attachment includes feed head and ejector plate.
- Only Model CC34/2 is furnished with a 5/32" (4 mm) shredder plate and 5/32" (4 mm) slicing plate.
- Cutter/Mixer attachment includes 3.2 quart (3 liter) stainless steel bowl, knife unit, lid and scraper.
- Cutter/Mixer knife unit with serrated blades for faster processing.
- Bowl scraper for uniform mixing that is removable for easy cleaning.
- Aluminum machine base and stainless steel bowl for increased durability.

OPTIONS

Model CC34 is available without cutting plates. Cutting
plates with this model must be ordered separately.

ACCESSORIES (Packaged & Sold Separately)

Slicing Plates – 1/32" (1 mm), 1/16" (1.5 mm), 5/64" (2 mm),
⁵ / ₃₂ " (4 mm), ¹ / ₄ " (6 mm), ⁵ / ₁₆ " (8 mm), ³ / ₈ " (10 mm), ¹⁵ / ₃₂ "
(12 mm) and 5/8" (15 mm)

- \square Crimping Plate $\frac{5}{32}$ " (4 mm) and $\frac{5}{16}$ " (8 mm)
- □ Shredder Plates $\frac{5}{64}$ " (2 mm), $\frac{1}{8}$ " (3 mm), $\frac{5}{32}$ " (4 mm), $\frac{7}{32}$ " (6 mm) and $\frac{5}{16}$ " (8 mm)
- ☐ Extra Fine Grater Plate
- ☐ Julienne Plate 5/64" x 5/64" (2x2 mm), 5/32" x 5/32" (4x4 mm)
- □ Dicing Grid $-\frac{5}{16}$ " x $\frac{5}{16}$ " (8x8 mm), $\frac{3}{6}$ " x $\frac{3}{8}$ " (10x10 mm), $\frac{15}{32}$ " x $\frac{15}{32}$ " (12x12 mm) and $\frac{5}{8}$ " x $\frac{5}{8}$ " (15x15 mm)
- ☐ Wall Rack



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CC34 COMBINATION FOOD PROCESSOR

SPECIFICATIONS

Motor: $1\frac{1}{2}$ hp, 4-speed, thermal motor protection with automatic reset.

Electrical: Furnished in 120/60/1, 9 amps, UL Listed, 3-wire electrical cord and plug. Cord is 6' in length.

Finish/Construction: Machine base of aluminum. Cutter/ Mixer attachment bowl of stainless steel, lid and scraper of polycarbonate. Continuous feed attachment and ejector plate of polycarbonate.

Plates: All cutting knives are stainless steel. Slicing, julienne, crimping, and shredding discs feature a stainless steel base plate with a polycarbonate mounting hub. Soft slicing discs are a machined aluminum plate construction. Grater discs have a molded plastic frame and a stainless steel plate. All cutting discs have a stainless steel drive pin. Dicing grids are

a thermoplastic frame construction with stainless steel cutting knives molded in place.

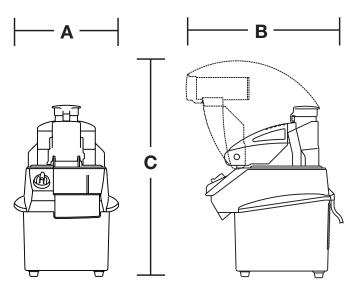
Controls: Sealed dial controls with integrated pulse function.

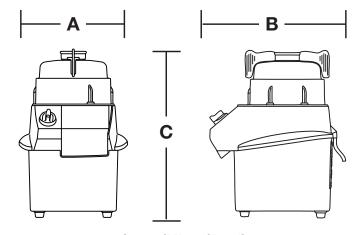
Speeds: 4 speeds with SureSense™ automatic speed settings: 2 high speeds (1,450/2,650 rpm) for chopping and blending, 2 low speeds (500/800 rpm) for slicing, dicing, shredding and grating.

Operator Protection: Dual interlocks keeps machine from operating unless attachments are in the proper position.

Capacity: 3.2 quart stainless steel cutter/mixer bowl. 4.4 lbs./minute with continuous feed attachment.

Warranty: Parts, labor and travel coverage for one year, exclusive of wear items.





Continuous Feed

Cutter/Mixer (Bowl)

Model	Consoitu		Product Dimensions			Weight
No.	Capacity		Width A	Depth B	Height C	weight
CC34	Cont. Feed - 4.4 lbs./min. (2 kg/min.)	Cont. Feed	11" (280 mm)	13-3/4" (350 mm)	23" (585 mm)	Net 23 lbs. (11 kg) Ship 33 lbs. (15 kg)
0034	Bowl - 3.2 quarts (3 liters)	Bowl	11" (280 mm)	13" (330 mm)	17" (432 mm)	

MOTOR	ELECTRICAL	CUTTING SPEEDS	BOX DIMENSIONS			
MOTOR		COTTING SPEEDS	WIDTH A	DEPTH B	HEIGHT C	
1½ HP	120/60/1 9 amps	Cont. Feed - 500/800 rpm Bowl - 1,450/2,650 rpm	16½" (413 mm)	16¼" (413 mm)	27" (686 mm)	



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