

Metos Dynacube manual vegetable slicer has as a standard the 8.5x8.5 mm grids. Respect products, even the most delicate ex.: soft tomatoes and fruits

- optimum safety and hygiene, the hands of the user are never contact with food or grids
- very simple to use and easy maintenance, transport and store
- foldable legs with suction cups. Grids are easily interchangeable
- Metos Dynacube allows 3 types of preparation: To make cubes use both grids and the bottom blade. To make sticks use both grids and remove the bottom cutterblade. To make slices use the upper grid only.
- hand wash with mild soap and rinse with warm water

Accessories (to be ordered separately):

- 5 different grids as option, 7x7mm; 8,5x8,5mm; 10x10mm;14x14mm; 17x17mm



Package volume	0.039
Unit of volume	m3
Package volume	0.039 m3
Package length	45
Package width	39
Package height	22
Package unit of dimension	cm
Package dimensions (LxWxH)	45x39x22 cm
Net weight	3.1
Net weight	3.1 kg
Gross weight	4.4
Package weight	4.4 kg
Unit of weight	kg