



COZZINI BROS
THE SHARPER SOLUTION

COZZINI PROGRAMS

FOOD PROCESSOR BLADE EXCHANGE OVERVIEW

Food processors are highly versatile machines used in food preparation for cutting, chopping, mixing, kneading, blending, slicing, dicing, shredding, and grating. They offer a variety of cutting styles and thickness options using specialized blades and discs.

Blade Types: Smooth edge (standard), fine serrated, and coarse serrated (available for purchase).

Disc Functions: Over 50 discs designed for slicing, dicing, grating, julienne, and shredding.

Blade Compatibility: Many blades are not interchangeable between models. Some models require full blade assembly replacement for sharpening.

Detachable Blades: Found in larger models but may not be matching pairs (top and bottom blades can differ).

Cozzini's Focus: Cozzini primarily services slicing disc blades, which can be removed and replaced by loosening screws. However, maintaining dicing grids, grating, or shredding discs is not cost-effective for Cozzini or its customers.

Heavy-Duty



MP350, MP450, MP550, MP600
#FP-RCMP550 OR #FP-RCMP450



R2 DICING
#FP-RCR2D - #SM-R2D

R301 ULTRA
#FP-RCR301U - #SM-R301U



R6 TOP & BOTTOM BLADES
#FP-RCR6 - #SM-RC-B5/SM-RC-TB

NEW



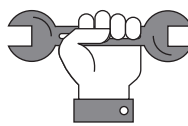
FP-VC25
FP BLD EXCH
VCM LARGE CHOPPER
BLADE (SET OF 2)

FP-HOS
FP BLD EXCH
HOBART #12 S-BLADE

HOW DOES IT WORK?



Exchanges are every
4, 8, or 12 weeks
based on each
kitchen's needs

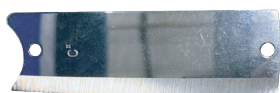


Removal and replacement
of blades with
brand new ones



Assurance of sharp
and well-maintained
blades

CL 50, 52 & 55



CL 50 STRAIGHT 2-HOLE
DICING BLADE
#FP-RCCL50 - #SM-29780



CL 50 STRAIGHT 2-HOLE
DICING LONG BLADE
#FP-RCCL50-LONG D2 -
#SM-29800

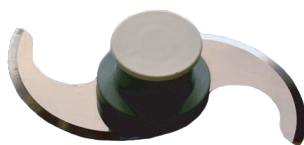


CL 50 CURVED 3-HOLE SLICING BLADE
#FP-RCCL50C - #SM-100722



CL 50 CURVED 3-HOLE X2 SLICING BLADES
#FP-RCCL50C2 - #SM-100722/SM-100722

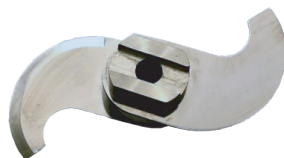
Light-Duty



R2
#FP-RCR2 - #SM-R2



R100/R101/R101B
#FP-RCR100B - #SM-R100



14" BOWL CHOPPER SMALL
#FP-H0141DA - #SM-BDS



18" BOWL CHOPPER LARGE
#FP-H0181DA - #SM-BCL



EASY SLICER BLADES X2
#FP-NEM2 - #BA-55135



#FP-MHB-S - #SM-2431

Cozzini Stainless Steel Can Opener Lease



HEALTH INSPECTION VIOLATION
FOOD SAFETY VIOLATION

- Dishwasher safe for daily cleaning
- Reduced risk of health code violations
- Rust & corrosion resistant
- Increased value, durability, cleanliness
- Stays looking new for years
- A low cost addition to our exchange program



Meat Grinder Plates and Knives Exchange

Meat Grinder Plates

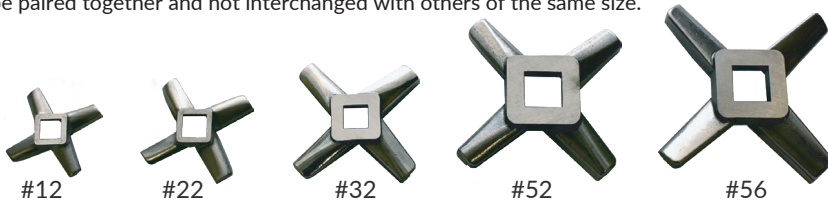
Step 1

There are two important size elements to Grinder Plates. First is the size of the plate (**diameter of the plate**). The size of the plate will be dependent upon the equipment in use.



Meat Grinder Knives

There is only one element for selecting a Grinder Knife. The **Grinder Knife size must match** the associated number with **the size of the Grinder Plate**. If the Grinder Plate is a #32, then the Grinder Knife must be a #32 to match. Note, Grinder Plates and Grinder Knives should be paired together and not interchanged with others of the same size.



Step 2

The second size element to determine in Grinding Plates is the **size of the holes in the plate**. The fineness of the finished product depends on the size of the holes of the plate.



What size grinder plate do you need?

Meat grinder plate hole sizes determine the texture of the ground meat you produce.

Here are some common sizes and uses:

1/8" - Hamburger meat
5/32" - Hamburger meat in Texas
3/16" - Sausage
3/8" - Chili meat
Kidney - Beef stew



Exchange Program Set:

1 Grinder Plate +
1 Grinder Knife



STILL NOT SURE?
SCAN ME TO FIND
OUT MORE

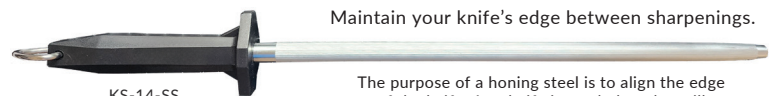
Slicer Blades Exchange



Honing Steel

DON'T FORGET!

Maintain your knife's edge between sharpenings.



The purpose of a honing steel is to align the edge of the knife. As a knife is used, the edge will become curled. A honing steel will re-align or straighten the curl.