

Cod: 1096101101752

**Ergonomic professional gravity cured meat slicer with removable sharpener
chromium-plated blade Ø 220 mm 0.14 kW**



Description

An ergonomic, space-saving professional slicer, ideal for slicing cold meats, meat, cheese and bread. Its design allows perfect cleaning thanks to the EASY CLEAN system that allows the plate to be tilted. The presser with the detachable and DISHWASHABLE plate makes cleaning this slicer model even easier.

Designed in accordance with current safety standards, this slicer has the following features:

- EASY CLEAN SYSTEM: tilting plate for quick cleaning of the cutting area
- Slicer press with plastic slipper that can be dismantled and washed in the dishwasher
- die-cast aluminium base, lacquered with double coat of paint plus food-grade clear coat
- pressed cast aluminium blade cover and plate protected with anodic oxidation
- professional ventilated motor to limit heating and make it silent
- blade-holder shaft mounted on double bearing that makes the slicer silent
- professional blade hardened, ground and hard-chrome plated to maintain cutting efficiency for as long as possible

- removable sharpener with double emery for sharpening and deburring

Dimensions

Capacità di taglio	185x140 mm
Corsa carrello	195 mm
Diametro lama	220 mm
Dimensioni esterne	480x345x310 mm
Dimensioni imballo	490x390x390 mm
Dimensioni piano d'appoggio	370x230 mm
Spessore massimo di taglio	14-16 mm

Technical data

Alimentazione	Electric
Frequenza	50 Hz
Peso	11 kg
Potenza Elettrica	0.14 kW
Voltaggio	230 V