

Cod: 1096201201252

Ergonomic gravity charcuterie slicer with fixed sharpener chromium-plated blade Ø 200 mm 0.14 kW



Description

This space-saving domestic slicer is 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. The new hood with lower protection and opposing buttons respects the soft lines that characterise this series. It has the following features: EASY CLEAN SYSTEM: tilting plate for quick cleaning of the cutting area Presser blade with platelet that can be removed and washed in the dishwasher NEW sharpening unit with lower protection 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 quiet 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

Dimensions

Capacità di taglio	180x130 mm
Corsa carrello	195 mm
Diametro lama	200 mm
Dimensioni esterne	468x345x320 mm
Dimensioni imballo	470x350x375 mm
Dimensioni piano d'appoggio	370x230 mm
Spessore massimo di taglio	14-16 mm

Technical data

Alimentazione	Electric
Frequenza	50 Hz
Peso	10 kg
Potenza Elettrica	0.14 kW
Voltaggio	230 V