

Cod: 10962013014042

Professional gravity cured meat slicer with fixed sharpener chromium-plated blade Ø 300 mm 0.18 kW



Description

Professional slicer designed for cutting cold meats, cheese, bread and fish. The new EASY CLEAN system, which allows the plate to be tilted, allows the cutting area to be cleaned quickly and easily. 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 Fixed sharpener with opposing buttons 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

Dimensions

Capacità di taglio	200x205 mm
Corsa carrello	235 mm
Diametro lama	300 mm
Dimensioni esterne	550x480x430 mm
Dimensioni imballo	620x510x470 mm
Dimensioni piano d'appoggio	400x250 mm
Spessore massimo di taglio	14-16 mm

Technical data

Alimentazione	Electric
Frequenza	50 Hz
Peso	17 kg
Potenza Elettrica	0.18 kW
Voltaggio	230 V