

Cod: 1096201301752

Professional gravity cured meat slicer with fixed sharpener chromium-plated blade Ø 220 mm 0.14 kW



Description

A medium-sized professional slicer ideal for slicing cold meats, meat, cheese and bread. 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. The new hood with lower protection and opposing buttons respects the soft lines that characterise this series. 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 Slicing press with plastic slipper that can be dismantled 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 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	200x135 mm
Corsa carrello	235 mm
Diametro lama	220 mm
Dimensioni esterne	530x480x355 mm
Dimensioni imballo	545x480x410 mm
Dimensioni piano d'appoggio	400x250 mm
Spessore massimo di taglio	14-16 mm

Technical data

Alimentazione	Electric
Frequenza	50 Hz
Peso	12.5 kg
Potenza Elettrica	0.14 kW
Voltaggio	230 V