

Cod: 10961016014042

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



Description

Large professional slicer. Suitable for professional use. It features an easy clean system for easy cleaning. Designed according to current safety standards this slicer has the following features: Die-cast aluminium base lacquered with a double coat of paint plus food-grade clear coat Third-generation professional blade, tempered, ground and hard-chrome plated. Anodised aluminium alloy pusher Professional induction motor asynchronous self-ventilated, silent, powerful and robust. Blade cover and plate in cast aluminium protected with anodic oxidation Anodic oxidation-protected cast aluminium blade. Graduated knob for cutting thickness adjustment (up to 14÷16 mm). Fixed blade protection ring. Blade shaft mounted on double ball bearing Removable sharpener

Dimensions

Capacità di taglio	240x195 mm
Corsa carrello	270 mm
Diametro lama	300 mm
Dimensioni esterne	605x525x420 mm
Dimensioni imballo	530x630x480 mm
Dimensioni piano d'appoggio	440x290 mm
Spessore massimo di taglio	14-16 mm

Technical data

Alimentazione	Electric
Frequenza	50 Hz
Peso	24 kg
Potenza Elettrica	0.18 kW
Voltaggio	230 V