

Cod: 10962013016031

Professional gravity cured meat slicer with fixed sharpener chromium-plated blade Ø 370 mm 0.40 kW



Description

Professional slicer designed for cutting large cold cuts, cheese, bread and fish. The line, carefully designed down to the smallest detail with large radii and no sharp edges, allows easy and complete cleaning, also guaranteed by the BLC system, the sliding carriage block, which allows the product plate and its support to be removed, thus providing convenient access even to the part below the plate itself.

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

- Cast aluminium base with polished anodic oxidation.
- Blade cover, goods plate, slice adjustment bulkhead and blade cover ring with polished anodic oxidation.
- Presser with flanged handle and extension.
- Professional ventilated motor to limit heating and make it quiet.
- Blade-holder shaft mounted on double bearing that makes the slicer silent.
- Third-generation professional blade 100 Cr6 hardened, ground and hard-chrome plated to

maintain cutting efficiency for as long as possible.

- Fixed sharpener with double emery for sharpening and removing burrs formed during sharpening.
- Graduated knob for adjusting the cutting thickness up to 18 mm.

Dimensions

Capacità di taglio	320x245 mm
Corsa carrello	370 mm
Diametro lama	370 mm
Dimensioni esterne	810x594x615 mm
Dimensioni imballo	800x680x680 mm
Dimensioni piano d'appoggio	571x407 mm
Spessore massimo di taglio	18 mm

Technical data

Alimentazione	Electric
Frequenza	50 Hz
Peso	45 kg
Potenza Elettrica	0.40 kW
Voltaggio	230 V