

Cod: 10994011015030

Ergonomic professional vertical sausage slicer with arm and fixed sharpener chromium-plated blade Ø 350 mm 0.30 kW



Description

Professional slicer designed for cutting large cold cuts. Equipped with a charcuterie plate and an ergonomic swan-shaped presser arm with fixed aluminium slit and stainless steel pins. 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 sausage platter and its support to be removed and thus have convenient access even to the part below the platter itself. In this case, a special safety mechanism allows disassembly only when the slice adjustment bulkhead is in the "0" position so that the blade is completely protected. Designed in accordance with current safety standards, this slicer has the following features: Anodic oxidation cast aluminium base with compact dimensions. Professional third-generation 100 Cr6 blade, tempered, ground and hard-chrome plated. Sausage plate in cast aluminium, protected by anodic oxidation, with ergonomic swan-shaped pressing arm with stainless steel pins. Professional self-ventilated asynchronous induction motor, silent, powerful and robust. Anodic oxidation protected cast aluminium blade cover and plate Anodic oxidation protected cast aluminium blade. Graduated knob for cutting thickness adjustment up to 15 mm. Fixed blade protection ring. Fixed sharpener.

Dimensions

Capacità di taglio	280x225 mm
Corsa carrello	310 mm
Diametro	350 mm
Dimensioni esterne	730x580x570 mm
Dimensioni imballo	757x660x620 mm
Dimensioni piano d'appoggio	487x352 mm
Spessore massimo di taglio	15 mm

Technical data

Alimentazione	Electric
Frequenza	50 Hz
Peso	46 kg
Potenza Elettrica	0.30 kW
Voltaggio	230 V