

Cod: 10995011014149

**Professional ergonomic vertical meat slicer with fixed slicing bowl and chromium-plated blade Ø 300 mm 0.23 kW**



## Description

Professional slicer particularly suitable for cutting meat of various sizes. Equipped with a double meat plate in cast aluminium for better cleaning and to facilitate cutting meat. The line with large radii and no sharp edges allows easy and complete cleaning, also guaranteed by the BLC system, sliding carriage block, which allows disassembly of the meat plate and its support and thus convenient access even to the part below the plate 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:

- Cast aluminium base with anodic oxidation.
- Professional, tempered, ground and hard-chrome plated blade.
- Double meat plate in cast aluminium, for better cleaning and easier cutting of meat.

- Professional self-ventilated asynchronous induction motor, silent, powerful and robust
- Anodic oxidation protected cast aluminium blade cover, plate and sail.
- Sail in cast aluminium protected with anodic oxidation.
- Cutting thickness up to 15 mm.
- Fixed blade protection ring.
- Fixed sharpener.

## Dimensions

Capacità di taglio	275x195 mm
Corsa carrello	310 mm
Diametro lama	300 mm
Dimensioni esterne	705x600x530 mm
Dimensioni imballo	755x660x620 mm
Dimensioni piano d'appoggio	487x352 mm
Spessore massimo di taglio	15 mm

## Technical data

Alimentazione	Electric
Frequenza	50 Hz
Peso	42 kg
Potenza Elettrica	0.23 kW
Voltaggio	230 V