

Cod: 10995013016031

Professional vertical meat slicer with fixed sharpener chromium-plated blade Ø 370 mm 0.40 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 third-generation 100 Cr6 blade, tempered, ground and hard-chrome plated.
- Double meat plate in cast aluminium, for better cleaning and easier cutting of meat.
- Professional self-ventilated asynchronous induction motor, silent, powerful and robust
- Blade cover, plate and sail in cast aluminium protected with anodic oxidation.

- Sail in cast aluminium protected with anodic oxidation.
- Cutting thickness up to 22 mm.
- Fixed blade protection ring.
- Double canopy, upper and lower, for grinder protection.

Dimensions

Capacità di taglio	350x265 mm
Corsa carrello	370 mm
Diametro lama	370 mm
Dimensioni esterne	810x620x610 mm
Dimensioni imballo	840x800x730 mm
Dimensioni piano d'appoggio	615x450 mm
Spessore massimo di taglio	22 mm

Technical data

Alimentazione	Electric
Frequenza	50 Hz
Peso	55 kg
Potenza Elettrica	0.40 kW
Voltaggio	230 V