

Cod: 11106028015030

Automatic charcuterie slicer professional crank-rod system fixed sharpener chromium-plated blade Ø 350 mm 0.30 kW



Description

Professional automatic slicing machine designed for cutting cold meats, cheese, bread and fish. The automatic feed mechanism is operated by a lever under the flat support, which allows the operator to decide whether to operate the slicer also manually.

The line has been carefully designed down to the smallest detail, with large radii and no sharp edges, and 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; 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:

- Robust stainless steel lower frame for greater stability.

- Cast aluminium base with polished anodic oxidation.
- Professional third-generation 100 Cr6 blade, tempered, ground and hard-chrome plated.
- Presser in cast aluminium protected with oxidation.
- Professional self-ventilated asynchronous induction motor, silent, powerful and robust
- Anodic oxidation-protected cast aluminium canvas.
- Graduated knob for cutting thickness adjustment up to 15 mm
- Blade shaft mounted on double ball bearing.
- Fixed blade protection ring.
- Fixed sharpener.

Dimensions

Capacità di taglio	280x220 mm
Corsa carrello	325 mm
Diametro lama	350 mm
Dimensioni esterne	715x555x677 mm
Dimensioni imballo	760x600x800 mm
Dimensioni piano d'appoggio	570x365 mm
Spessore massimo di taglio	15 mm

Technical data

Alimentazione	Electric
Frequenza	50 Hz
Peso lordo	54 kg
Potenza Elettrica	0.30 kW
Voltaggio	230 V