

Slicer 300 code: 210925

Handcrafted, made in Italy.

Housing made of aluminium, worktop made of embossed aluminium sheet.

Blade made of stainless steel.

Tray and product holder made of stainless steel.

Slice thickness adjustable from 0 mm to 16 mm with dial.

Built-in sharpener ensuring consistent cutting disk efficiency.

Air-cooled motor with overheating protection.

High motor power and universal blade provide the ability to slice sausages, cheeses, cold cuts, as well as boneless meats and fish.

Meets all safety requirements for professional use devices, including:

- + High quality, very sharp stainless steel blade
- + With a built-in sharpener
- + Powerful air-cooled motor
- + Easily adjustable cutting thickness
- + Slices effortlessly through hard sausages and cheeses

- Setting the knob to slice thickness "0" keeps the blade behind its guard.

- Protection against starting when the sharpener is disassembled or the blade guard is removed.

- Possibility to lock and disassemble the carriage only when the blade is set to thickness position "0".

- Blade protection in the form of a permanently mounted ring.

- Stainless steel holder can be disassembled and is dishwasher safe for easy hygiene maintenance. Approximate maximum size of the sliced product: 220x210 mm.



Code	V	W	LxWxH (W)
210925	230	250	650x485x(H)440