

Slicer, automatic 350 code: 210949

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:

- 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: 310x260 mm.

The blade carriage can move automatically during slicing.

Possibility to program automatic slicing of products with constant or variable carriage speed.

The appliance counts the number of slices.



SPECIFICATIONS

Control panel	Analog
Drive supply	Electric motor
Power (input) (W)	370
Knife diameter (mm)	350
Length (mm)	990
Width (mm)	670
Height (mm)	730

TRANSPORT SPECIFICATIONS

EAN	8711369210949
Intrastat code	84385000

Programmable	No
RPM	260
Slicing thickness max. (mm)	16

Country of origin	Italy
GS1 Packed per	1