

CUTTER SLICED TOMATOES MODEL CTX40 LOUIS TELLIER



vedi prodotto online

SOLUZIONI FOODSERVICE

HIGH QUALITY PROFESSIONAL PRODUCT MADE OF CAST ALUMINUM AND STAINLESS STEEL

Designed to save time.

This tomato slicer is suitable for the needs of large productions such as communities and fast food restaurants.

Ideal for salads, burgers or sandwiches. Also effective for cutting lemons, oranges or kiwis.

A full-size machine, its highly efficient design takes up 60 percent less bench space than other, bulkier units.

Razor-sharp blades precisely cut through even ripe tomatoes without any problems

Thanks to a special self-lubricating material, the carriage movement will always be smooth

Equipped with vertical handle and protections that improve the comfort and safety of the user.

It cleans up quickly and easily.

- Ease of use and good hold on the work surface thanks to 4 suction cups and a cap that prevents them from moving during use
- Horizontal cut quality that avoids the loss of juice: the serrated blades make it easier to cut even very ripe tomatoes
- Hygiene: stainless steel construction that allows passage in the dishwasher.
- NF certified for food hygiene
- Total safety: 2 protective guards that prevent access to the blades, trolley safety pin and carrying handle
- Standard slice thickness: 5.5 mm