

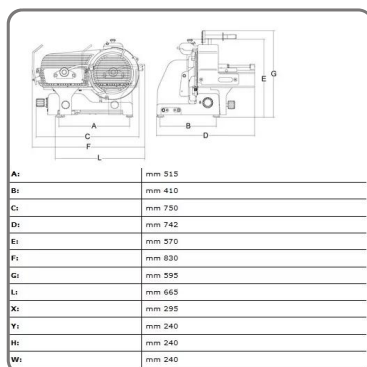
MEAT SLICER SIRMAN LEO GDO 350 EVO VCS - 380V THREE-PHASE

SIRMAN MEAT SLICER BLADE mm.350



vedi prodotto online

CODICE: **163575N03SGD**
MARCA: **SIRMAN**



SOLUZIONI FOODSERVICE

CHARACTERISTICS:

- Rounded line with no visible edges or screws.
- Low ribbed blade to minimize friction with the product.
- Sliding pin, ground and lapped chromed.
- Excellent sliding of the carriage thanks to the lapped cast iron bushings.
- Cushioned trolley with vulcanised rubber bumpers.
- Stainless steel slice deflector.
- Seal system on the pulley.
- Blade pulley without central hole to prevent infiltrations and facilitate cleaning.
- Practical disassembly of the blade guard.
- Standard blade extractor.
- 70 mm distance between the blade and the head.
- Lama G&B costs low.
- IP 67 push buttons in stainless steel.
- Watertight electrical system and motor.

TECHNICAL DATA:

- Blade ø mm 350 - inch 14
- 380 watt motor - Hp 0.52
- Cutting thickness mm.25
- Carriage stroke mm 370
- Plate mm 430x300
- Net weight kg.61