



# SOLUZIONI FOODSERVICE

## CHARACTERISTICS:

- Rounded line with no visible edges or screws.
- Slicer that can be placed on a 70 cm work surface.
- 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.
- Progressive sail movement of the first 3 mm of opening, guarantees greater precision in cutting the thin slices.
- Practical disassembly of the blade guard.
- All small parts in stainless steel.
- Sharpener with lower protective tray.
- Easily removable stainless steel grease guard.
- Facilitated working height to help the operator.
- Standard blade extractor.
- 70 mm distance between the blade and the head.
- Plastic knobs.
- Rubber feet.
- IP 67 plastic buttons.
- Cured meat blocking arm with easily removable stainless steel bracket.
- Watertight electrical system and motor.

## TECHNICAL DATA:

- Blade  $\varnothing$  mm 350 - inch 14
- 380 watt motor - Hp 0.52
- Cutting thickness mm.25
- Carriage stroke mm 370
- Plate mm 350x320
- Net weight kg.58