

SIRMAN LEONARDO 350 VERTICAL SLICER --CE PROFESSIONAL--
single-phase 220V or three-phase 380V

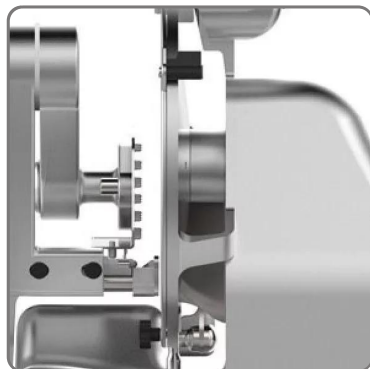
FLAT SALAMI SLICER IN ALUMINUM blade diam. cm.35 - FIXED SHARPENER



vedi prodotto online

CODICE: SWL350BS

MARCA: **SIRMAN**



	
Modello	Corradini 350 DSD 302
4 Lattini	cm 350 - inch 14
Rotazione	cm 380 - Hg 0,82
Spessore di taglio	cm 23
Consumo elettrico	cm 350-320
Partita	cm 350-320
A.	cm 512
B.	cm 410
C.	cm 720
D.	cm 876
E.	cm 876
G.	cm 833
H.	cm 876
I.	cm 710
J.	cm 320
K.	cm 250
L.	cm 250
M.	cm 250

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 ø mm 350 - inch 14
- 380 watt motor - Hp 0.52
- Cutting thickness mm.25
- Carriage stroke mm 370
- Plate mm 350x320
- Net weight kg.56