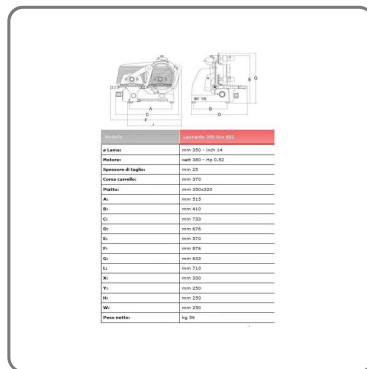
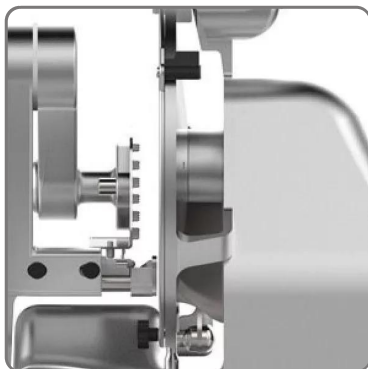


**SIRMAN LEONARDO 350 VERTICAL SLICER --CE PROFESSIONAL--**  
**Single phase 220V**



vedi prodotto online

CODICE: **SWL350BS-MN**  
 MARCA: **SIRMAN**



# SOLUZIONI FOODSERVICE

## CHARACTERISTICS:

- Rounded line without visible edges and screws.
- Slicer that can be placed on a 70 cm worktop.
- Low edge blade to minimize friction with the product.
- Sliding pin, chrome-plated, ground and lapped.
- Excellent sliding of the carriage thanks to the lapped cast iron bushings.
- Shock absorbing trolley with vulcanised rubber bumpers.
- Stainless steel slice deflector.
- Watertight seal system on pulley.
- Blade pulley without central hole to prevent infiltration and facilitate cleaning.
- Progressive sail movement of the first 3 mm of opening, guarantees greater precision in cutting regulation of thin slices.
- Practical disassembly of the blade cover.
- All small parts in stainless steel.
- Sharpener with lower protection 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 locking arm with easily removable stainless steel bracket.
- Watertight electrical system and engine.

## TECHNICAL DATA:

- Blade  $\varnothing$  mm 350 - inch 14
- 380 watt engine - 0.52 Hp
- Cutting thickness mm.25
- Trolley stroke 370 mm
- Plate 350x320 mm
- Net weight kg.56