

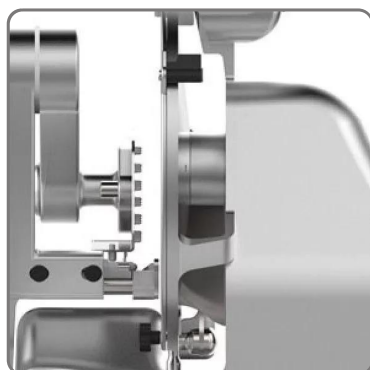
SIRMAN LEONARDO 350 VERTICAL SLICER --CE PROFESSIONAL--
Single phase 220V

FLAT ALUMINUM SLICER, blade diam. cm.35 - FIXED SHARPENER



vedi prodotto online

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



SIRMAN SWL350BS-MN	
Altezza	mm 350 - max 14
Rotore	mm 350 - max 0,82
Spessore del Profilo	mm 20
Costo Caratter.	mm 270
Profilo	mm 20x200
A1	mm 210
B1	mm 210
C1	mm 170
D1	mm 170
E1	mm 270
F1	mm 270
G1	mm 210
L1	mm 170
M1	mm 200
N1	mm 200
O1	mm 200
P1	mm 200
Q1	mm 200
R1	mm 200
Prezzi netto	kg 70

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