



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	23
breadth (mm)	200
depth (mm)	450
height (mm)	440

PROFESSIONAL DESCRIPTION

Mod.OS-TAG96 - ELECTRIC STRIP CUTTER with 30 BLADES, for a 6 mm CUT:

- made of anodized aluminum ;
- stainless steel blade group ;
- equipped with 30 blades with a distance between each blade of 6 mm ;
- maximum thickness of the product to be introduced 20 mm ;
- product advancement speed 20 mm per second;
- **blade-covering combs** to accompany the cutting of meat;
- it is possible to use this machine also for **cutting ham, cheese, vegetables etc. into strips** ;
- **completely hermetic engine** with **forced air flow cooling system** ;
- gear reducer in oil bath;
- possibility of working for several consecutive hours **without heating the cutting unit and without emitting any noise** ;
- the powerful gearmotor unit remains stable on the workbench and does not require any attention;
- available in **SINGLE-PHASE** or **THREE-PHASE** version.

CE mark
Made in Italy

AVAILABLE MODELS

OS-TAG96/M

ELECTRIC STRIP CUTTER with 30 blades, for a 6 mm cut, V.230/1, Kw.0,4, Weight 23 Kg, dim.mm.200x450x440h

€ 1.949,34

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days



OS-TAG96/T



ELECTRIC STRIP CUTTER with 30 blades, for a 6 mm cut, V.400/3, Kw.0,5, Weight 23 Kg, dim.mm.200x450x440h

€ 1.949,34

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

OS-OPT68



Aluminum blade cover

€ 106,80

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

OS-OPT84



--- Meat tenderizing blade group

€ 788,47

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

