

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| TECHNICAL CARD | |
|-------------------|-----|
| net weight (Kg) | 42 |
| gross weight (Kg) | |
| breadth (mm) | 825 |
| depth (mm) | 695 |
| height (mm) | 690 |

PROFESSIONAL DESCRIPTION

Gravity slicers in aluminum alloy with gear transmission, blade diameter 350 mm - available in single-phase or three-phase versions

- Blade diameter 350 mm;
- Particularly suitable for catering and large supermarket chains;
- Highly **innovative in design** thanks to its **rounded lines**, without sharp edges or visible screws, it is a slicer that combines elegance with **extreme functionality** and the **practicality** of **simple and effective cleaning**.
- $\circ~$ The gear transmission is very reliable , resistant to stress , and allows even the hardest product to be cut .
- The gear transmission, in fact, is able to satisfy even the **most demanding customers**, eliminating several problems: that of belt wear, that of the need for continuous maintenance and adjustment of the belt itself and finally those that can sometimes occur due to belt slippage.
- Knobs with a firm and ergonomic grip .
- Blade revolutions n.210 per minute;
- Carriage stroke mm 365
- Cutting Regulator mm 22
- Cutting capacity ø mm 260 mm 260x300

CE mark Made in Italy

AVAILABLE MODELS



TCF205-000830



Gravity slicers in aluminum alloy with gear transmission, blade diameter 350 mm, weight 42 kg, V.400/3, kw 0.37, dim. mm 825x695x690h

€ 2.082,30

VAT escluded

Shipping to be calculed

Delivery from 10 to 18 days