



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	47
gross weight (Kg)	55
breadth (mm)	890
depth (mm)	790
height (mm)	640

PROFESSIONAL DESCRIPTION

Vertical slicers with meat plate in aluminum alloy with **gear transmission**, **blade diameter 350 mm** - available in **single-phase or three-phase** version

- **Blade diameter** 350 mm;
- Equipped with a **double sliding tray plate** for cutting meat
- 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 the wear of the belt, that of the need for continuous maintenance and adjustment of the belt itself and finally those that can sometimes occur due to the slipping of the belt.
- **Trolley stroke** mm 365;
- **Blade revolutions** n.220 per minute;
- **Cutting regulator** mm 16;
- **Cutting capacity** Ø mm 260 - mm 260x310.

CE mark
Made in Italy

AVAILABLE MODELS

TCF205-000860

TECHNOCHEF - Vertical meat slicer, gear transmission, blade Ø 350 mm, Professional - SINGLE-PHASE version

€ 2.082,30

VAT excluded
Shipping to be calculated

Delivery from 10 to 18 days



TCF205-000870



TECHNOCHEF - Vertical meat slicer, gear transmission, blade Ø 350 mm, Professional - THREE-PHASE version

€ 2.082,30

VAT excluded

Shipping to be calculated

Delivery from 10 to 18 days

