

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

47
55
890
790
640
55 89 79

PROFESSIONAL DESCRIPTION

Vertical slicer with aluminum alloy meat plate 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 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.
- Carriage stroke mm 365;
- Blade revolutions n.220 per minute;
- Cutting Regulator mm 16;
- $\circ~$ Cutting capacity ø mm 260 mm 260x310.

CE mark Made in Italy

AVAILABLE MODELS

TCF205-000860

Vertical slicer with meat plate, made of aluminum alloy with gear transmission, blade diameter 350 mm, weight 47 Kg, V.230/1, kw 0.37, dim. mm 890x790x640h

€ 2.082,30

VAT escluded

Shipping to be calculed



TCF205-000870



Vertical slicer with meat plate, made of aluminum alloy with gear transmission, blade diameter 350 mm, weight 47 Kg, V.400/3, kw 0.37, dim. mm 890x790x640h

€ 2.082,30

VAT escluded

Shipping to be calculed

Delivery from 10 to 18 days



