

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TE	CHN	ICAL	CARD

net weight (Kg)	46
gross weight (Kg)	53
breadth (mm)	805
depth (mm)	710
height (mm)	700

PROFESSIONAL DESCRIPTION

Vertical slicers with cold cuts plate in aluminium 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 plate and a columned arm, it is characterised by a large cutting capacity which makes it particularly suitable for cutting large salamis.
- Equipped with a **mechanical sharpener**, it allows for simple and guick sharpening.
- Ideal for supermarkets, butchers and large cooking centres.
- 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
- Cutting regulator mm 16
- Blade revolutions n.220 per minute;
- Cutting capacity ø mm 265 mm 265x310

CE mark Made in Italy



TCF205-000150



Vertical slicer with aluminum alloy cold cuts tray with gear transmission, column arm, blade diameter 350 mm, weight 46 kg, V.400/3, kw 0.37, dim. mm 805x710x700h

€ 2.082,30

VAT escluded

Shipping to be calculed

Delivery from 10 to 18 days