



#### TECHNICAL CARD

<b>net weight (Kg)</b>	48
<b>gross weight (Kg)</b>	55
<b>breadth (mm)</b>	805
<b>depth (mm)</b>	710
<b>height (mm)</b>	700

#### PROFESSIONAL DESCRIPTION

**Vertical slicers with cold cuts plate** in aluminium alloy with **gear transmission**, **blade diameter 370 mm** - available in **single-phase or three-phase** version

- **Blade diameter** 370 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 quick 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 275 - mm 275x310

**CE mark**  
**Made in Italy**

#### AVAILABLE MODELS

**TCF205-000200**

**Vertical slicer with aluminum alloy cold cuts tray with gear transmission, column arm, blade diameter 370 mm, weight 48 kg, V.230/1, kw 0.37, dim. mm 805x710x700h**

**€ 2.147,56**

*VAT excluded*  
**Shipping to be calculated**



**Delivery** from 10 to 18 days

**TCF205-000250**



**Vertical slicer with aluminum alloy cold cuts tray with gear transmission, column arm, blade diameter 370 mm, weight 48 kg, V.400/3, kw 0.37, dim. mm 805x710x700h**

**€ 2.147,56**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 10 to 18 days