



TECHNICAL CARD

net weight (Kg)	46
gross weight (Kg)	53
breadth (mm)	900
depth (mm)	710
height (mm)	585

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 special articulated 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 265 - mm 265x310

CE mark
Made in Italy

AVAILABLE MODELS

TCF205-000400

- TECHNOCHEF - Vertical slicer for cold cuts with gears, blade Ø 350 mm, - SINGLE-PHASE version V. 230/1

€ 2.174,65

VAT excluded
Shipping to be calculated



Delivery from 10 to 18 days

TCF205-000450



TECHNOCHEF - Vertical slicer for cold cuts with gears, blade Ø 350 mm, - THREE-PHASE version V. 380/3

€ 2.174,65

VAT excluded

Shipping to be calculated

Delivery from 10 to 18 days