

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413

Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,185
net weight (Kg)	14
gross weight (Kg)	17,5
breadth (mm)	440
depth (mm)	415
height (mm)	400

PROFESSIONAL DESCRIPTION

GRAVITY/INCLINED SLICER, blade diameter 220 mm, PROFESSIONAL:

- made of anodized aluminum alloy , it has the advantage of quick cleaning and absolute hygiene;
- cutting thickness regulator from 0 to 15 mm , very sensitive, allows decimal adjustment;
- built-in sharpener;
- The plate mounted on ball bearings has an exceptional smoothness and allows you to cut heavy cold cuts, roasts, cheeses, fish, tough meats and more;
- o although it is a small machine, it has the advantages and construction accuracy of larger slicers;
- useful cut: mm 190x160,
- blade revolutions per minute 300 .

OPTIONAL:

• Upon request, it is possible to supply the slicers in the colours: red, black, cream.

CE MARK MADE IN ITALY

Delivery from 4 to 9 days

