

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	62
breadth (mm)	815
depth (mm)	675
height (mm)	610

PROFESSIONAL DESCRIPTION

MANUAL FLYWHEEL SLICER, with blade diameter 330 mm:

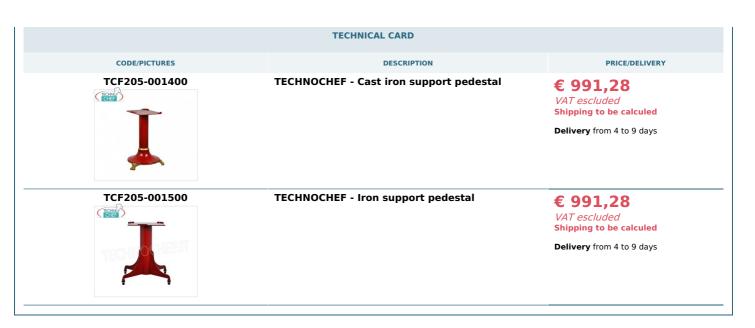
- built completely in aluminum and stainless steel;
- blade diameter 330 mm;
- cutting regulator : mm.0-3;
- trolley stroke: mm.280;
- cutting capacity: round diameter 225 mm, rectangular 225x280 mm;
- it allows an extremely precise cut of the product, and being without a motor it does not heat the sliced meat, which comes into contact only and exclusively with the blade edge;
- $\circ~$ created for cutting all cured meats and in particular raw hams ;
- suitable for use in delicatessens, ham factories, restaurants and supermarkets;
- available in red as standard;
- on request in different colors of your choice.

Options/Accessories :

- $\circ \ \ \text{Cast iron support pedestal with round base (customizable on request in all colors of the RAL range) Mod.NW-570/330}$
- Iron support pedestal (customizable on request in all colors of the RAL range) Mod.NW-580/330

CE mark Made in Italy

		Delivery from 10 to 18 days
TCF205-001200	Manual FLYWHEEL slicer, blade diameter 330 mm, standard colors RED or customizable in the RAL scale, weight 62 Kg, dim.mm.815x675x610h	€ 4.323,45 VAT escluded Shipping to be calculed
CODE	DESCRIPTION	PRICE/DELIVERY









Rif.	Particolare	330/83
A	Distanza piedini	580
В	Ingombro di taglio	625
С	Ingombro massimo inizio/fine corsa	815
D	Distanza piedini	410
E	Ingombro massimo in larghezza	675
F	Altezza	530
G	Ingombro massimo in altezza	610
н	Lunghezza platto	290
1	Larghezza piatto	330

