

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

Gravity slicers in aluminum alloy with gear transmission, blade diameter 330 mm - available in single-phase or three-phase version

- Blade diameter 330 mm:
- $\circ~$ With wide base , ideal for any type of shop or supermarket.
- \circ The gear transmission is very reliable , resistant to stress , and allows you to cut even the hardest products .
- In fact, the gear transmission manages to satisfy even the **most demanding customers**, eliminating several problems: that of belt wear, that of the need for continuous maintenance and adjustment of the belt itself and finally those that can sometimes occur due to belt slippage.
- Trolley stroke 290 mm
- \circ Cutting regulator 14 mm
- Blade revolutions n.220 per minute;
- $\circ~$ Cutting capacity ø mm 230 mm 230x255
- · ALSO AVAILABLE IN A LONG STROKE VERSION, with a larger base, for better cutting capacity.

CE mark Made in Italy

TECHNICAL CARD	
net weight (Kg)	38
gross weight (Kg)	50
breadth (mm)	680
depth (mm)	560
height (mm)	610

AVAILABLE MODELS

TCF205-000750



TECHNOCHEF - Gravity Slicer, Ø 300 mm blade, Professional - SINGLE-PHASE version

Gravity slicers in aluminum alloy with gear transmission, blade diameter mm 330, weight 38 Kg, V.230/1, kw 0,3, dim.mm 680x560x610h

€ 1.224,01

VAT escluded

Shipping to be calculed

Delivery from 10 to 18 days

TCF205-000760



TECHNOCHEF - Gravity Slicer, Ø 300 mm blade, Professional - THREE-PHASE versionGravity slicers in aluminum alloy with gear transmission, blade diameter mm 330, weight 38 Kg, V.400/3, kw 0,33, dim.mm 680x560x610h

€ 1.224,01 VAT escluded
Shipping to be calculed

Delivery from 10 to 18 days

