



#### PROFESSIONAL DESCRIPTION

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

- **Blade diameter** 370 mm;
- Equipped with **a double sliding tray plate** for cutting meat
- 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** 365 mm;
- **Blade revolutions** n.220 per minute;
- **Cutting regulator** 16 mm;
- **Cutting capacity** Ø mm 270 - mm 270x310.

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

#### TECHNICAL CARD

<b>net weight (Kg)</b>	49
<b>gross weight (Kg)</b>	57
<b>breadth (mm)</b>	890
<b>depth (mm)</b>	790
<b>height (mm)</b>	640

#### AVAILABLE MODELS

**TCF205-000880**



**TECHNOCHEF - Vertical meat slicer, gear transmission, blade Ø 370 mm, Professional - SINGLE-PHASE version**

Vertical slicers with meat plate, in aluminum alloy with gear transmission, blade diameter 370 mm, weight 49 Kg, V.230/1, kw 0.37, dim.mm 890x790x640h

**€ 2.050,28**

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

**Delivery** from 10 to 18 days

TCF205-000890



**TECHNOCHEF - Vertical meat slicer, gear transmission, blade Ø 370 mm, Professional - THREE-PHASE version**

Vertical slicers with meat plate, in aluminum alloy with gear transmission, blade diameter 370 mm, weight 49 Kg, V.400/3, kw 0.37, dim.mm 890x790x640h

**€ 2.050,28**

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

**Delivery** from 10 to 18 days

