



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;
- With **wide base** , ideal for any type of shop or supermarket.
- 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
- **Cutting regulator** 14 mm
- **Blade revolutions** n.220 per minute;
- **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

Delivery from 10 to 18 days

TCF205-000760



Delivery from 10 to 18 days

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

Gravity slicers in aluminum alloy with gear transmission,
blade diameter mm 330, weight 38 Kg, V.400/3, kw 0,33,
dim.mm 680x560x610h

