



PROFESSIONAL DESCRIPTION

Gravity slicers in aluminum alloy with **gear transmission**, **blade diameter 350 mm** - available in **single-phase or three-phase** versions

- **Blade diameter** 350 mm;
- Particularly suitable for **catering** and **large supermarket chains** ;
- Highly **innovative in design** due to its **rounded line**, without edges or visible screws, it is a slicer that combines elegance with **extreme functionality** and the **practicality** of **simple and effective cleaning** .
- 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.
- Knobs with a **firm and ergonomic grip** .
- **Blade revolutions** n.210 per minute;
- **Trolley stroke** 365 mm
- **Cutting regulator** 22 mm
- **Cutting capacity** ø mm 260 - mm 260x300

CE mark
Made in Italy

TECHNICAL CARD

net weight (Kg)	42
gross weight (Kg)	49
breadth (mm)	825
depth (mm)	695
height (mm)	690

AVAILABLE MODELS

TCF205-000820



TECHNOCHEF - Gravity-inclined slicer, gear transmission, blade Ø 350 mm, Professional - SINGLE-PHASE version

Gravity slicers in aluminum alloy with gear transmission, blade diameter 350 mm, weight 42 Kg, V.230 / 1, kw 0.37, dim.mm 825x695x690h

Delivery from 10 to 18 days

TCF205-000830



TECHNOCHEF - Gravity-inclined slicer, gear transmission, blade Ø 350 mm, Professional - THREE-PHASE version

Gravity slicers in aluminum alloy with gear transmission, blade diameter 350 mm, weight 42 Kg, V.400 / 3, kw 0.37, dim.mm 825x695x690h

Delivery from 10 to 18 days