



PROFESSIONAL DESCRIPTION

- Gravity slicers** in aluminum alloy with **gear transmission**, **blade diameter 370 mm** - available in **single-phase or three-phase** version
- **Blade diameter** 370 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 270 - mm 270x290

CE mark
Made in Italy

TECHNICAL CARD

net weight (Kg)	44
gross weight (Kg)	51
breadth (mm)	825
depth (mm)	695
height (mm)	690

AVAILABLE MODELS

TCF205-000850



TECHNOCHEF - Gravity-inclined slicer, gear transmission, blade Ø 370 mm, Professional - THREE-PHASE version

Gravity slicers in aluminum alloy with gear transmission, blade diameter mm 370, weight 44 Kg, V.400 / 3, kw 0.37, dim.mm 825x695x690h

Delivery from 10 to 18 days

TCF205-000840



TECHNOCHEF - Gravity-inclined slicer, gear transmission, blade Ø 370 mm, Professional - SINGLE-PHASE version

Gravity slicers in aluminum alloy with gear transmission, blade diameter mm 370, weight 44 Kg, V.230 / 1, kw 0.37, dim.mm 825x695x690h

Delivery from 10 to 18 days