



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

Vertical slicers with aluminum alloy meat plate with gear transmission, blade diameter 350 mm - available in **single-phase or three-phase** version

- **Blade diameter** 350 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 260 - mm 260x310.

CE mark
Made in Italy

TECHNICAL CARD

net weight (Kg)	47
gross weight (Kg)	55
breadth (mm)	890
depth (mm)	790
height (mm)	640

AVAILABLE MODELS

TCF205-000860



TECHNOCHEF - Vertical meat slicer, gear transmission, blade Ø 350 mm, Professional - SINGLE-PHASE version

Vertical slicers with meat plate, in aluminum alloy with gear transmission, blade diameter 350 mm, weight 47 Kg, V.230/1, kw 0.37, dim.mm 890x790x640h

Delivery from 10 to 18 days

TCF205-000870



TECHNOCHEF - Vertical meat slicer, gear transmission, blade Ø 350 mm, Professional - THREE-PHASE version

Vertical slicers with meat plate, in aluminum alloy with gear transmission, blade diameter 350 mm, weight 47 Kg, V.400/3, kw 0.37, dim.mm 890x790x640h

Delivery from 10 to 18 days

