



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

| | |
|--------------------------|-----|
| net weight (Kg) | 49 |
| gross weight (Kg) | 57 |
| breadth (mm) | 890 |
| depth (mm) | 790 |
| height (mm) | 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

Delivery from 10 to 18 days

TCF205-000890



Delivery from 10 to 18 days

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

