



PROFESSIONAL DESCRIPTION

Vertical slicers with aluminum alloy salami 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 plate and column arm**, it is characterized by a **large cutting capacity** which makes it particularly **suitable for cutting large cured meats**.
- Equipped with a **mechanical sharpener**, it allows for simple and rapid sharpening.
- Ideal for supermarkets, butchers and large cooking centres.
- 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
- **Cutting regulator** 16 mm
- **Blade revolutions** n.220 per minute;
- **Cutting capacity** Ø mm 265 - mm 265x310

CE mark

Made in Italy

TECHNICAL CARD

net weight (Kg)	46
gross weight (Kg)	53
breadth (mm)	805
depth (mm)	710
height (mm)	700

AVAILABLE MODELS

TCF205-000100



**TECHNOCHEF - Vertical slicer for cured meats,
blade Ø 350 mm, Professional - SINGLE-PHASE
version**

Vertical slicer with aluminum alloy charcuterie plate with
gear transmission, column arm, blade diameter 350 mm,
weight 46 Kg, V.230 / 1, kw 0.37, dim.mm
805x710x700h

Delivery from 10 to 18 days

TCF205-000150



**TECHNOCHEF - Vertical slicer for cured meats,
blade Ø 350 mm, Professional - THREE-PHASE
version**

Vertical slicer with aluminum alloy charcuterie plate with
gear transmission, column arm, blade diameter 350 mm,
weight 46 Kg, V.400 / 3, kw 0.37, dim.mm
805x710x700h

Delivery from 10 to 18 days