



#### PROFESSIONAL DESCRIPTION

**Vertical slicers with aluminum alloy cured 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 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 275 - mm 275x310

**CE mark**

**Made in Italy**

#### TECHNICAL CARD

<b>net weight (Kg)</b>	48
<b>gross weight (Kg)</b>	55
<b>breadth (mm)</b>	805
<b>depth (mm)</b>	710
<b>height (mm)</b>	700

#### AVAILABLE MODELS

**TCF205-000200**



**TECHNOCHEF - Vertical slicer for cured meats,  
blade Ø 370 mm, Professional - SINGLE-PHASE  
version**

Vertical slicer with aluminum alloy charcuterie plate with  
gear transmission, column arm, blade diameter mm 370,  
weight 48 Kg, V.230 / 1, kw 0.37, dim.mm  
805x710x700h

**Delivery** from 10 to 18 days

**TCF205-000250**



**TECHNOCHEF - Vertical slicer for cured meats,  
blade Ø 370 mm, Professional - THREE-PHASE  
version**

Vertical slicer with aluminum alloy charcuterie plate with  
gear transmission, column arm, blade diameter mm 370,  
weight 48 Kg, V.400 / 3, kw 0.37, dim.mm  
805x710x700h

**Delivery** from 10 to 18 days