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Services and Technologies for professional catering since 1973



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 a special articulated arm , it is characterized by a great 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	
net weight (Kg)	48
gross weight (Kg)	55
breadth (mm)	900
depth (mm)	710
height (mm)	585
AVAILABLE MODELS	



