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Services and Technologies for professional catering since 1973



### **TECHNICAL CARD**

net weight (Kg)	62
breadth (mm)	815
depth (mm)	675
height (mm)	610

PROFESSIONAL DESCRIPTION

## MANUAL FLYWHEEL SLICER, with blade diameter 330 mm:

### • built completely in aluminum and stainless steel ;

- blade diameter 330 mm ;
- cutting regulator : mm.0-3;
- trolley stroke: mm.280;
- cutting capacity : round diameter 225 mm, rectangular 225x280 mm;
- it allows an extremely precise cut of the product , and being without a motor it does not heat the sliced meat, which comes into contact only and exclusively with the blade edge;
- created for cutting all cured meats and in particular raw hams ;
- suitable for use in delicatessens, ham factories, restaurants and supermarkets;
- available in red as standard ;
- on request in different colors of your choice.

#### **Options/Accessories** :

- Cast iron support pedestal with round base (customizable on request in all colors of the RAL range) Mod.NW-570/330
- Iron support pedestal (customizable on request in all colors of the RAL range) Mod.NW-580/330

# CE mark

## Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY	
TCF205-001200	Manual FLYWHEEL slicer, blade diameter 330 mm, standard colors RED or customizable in the RAL scale, weight 62 Kg, dim.mm.815x675x610h	Delivery from 10 to 18 days	
TECHNICAL CARD			







