



The design of the optimised slicing machine with its 220 mm blade stands out thanks to many technical features. The high-performance oblique slicer in 5 different sizes has a holder for remainders, a blade sharpener, a cutting guide and a two-fold blade guard as well as a solenoid switch to guarantee safety.

ON/OFF · Control lamp:

• Power load: 0,13 kW | 230 V | 50 Hz

• ON/OFF switch: Yes • Diameter knife: 250 mm 190 r. / min. • Rpm max.: Cutting thickness: 1 - 12 mm • Cutting height: 140 mm • Cutting length: 195 mm • With knife sharpener: Yes

Oblique cutter / gravity slice • Design: • Length cable: 1,4 m

• Protection class: IPX3 • Control unit: Toggle • Blade guard: 2-fold • Solenoid switch: Yes Yes Cutting guide: · Holder for remainders: Detachable • Carriage design: 2 handles

• Material: Aluminium Plexiglas

Plastic

• Important information:

• Designed for: Sausage • Including: 1 Knife 250 Basic W 435 x D 510 x H 385 mm • Size:

· Weight: 14.8 kg















Slicer 250 Plus Add on Products

## Blade 250, serrated blade



• Diameter knife:

• Design knife:

• Designed for:

• Important information:

Material:

• Size:

· Weight:

250 mm

Corrugated edge

Sausage

Stainless steel

Hard chrome-plated

W 250 x D 250 x H 18 mm

1.2 kg

## Blade 250, non-stick coated



• Diameter knife:

• Design knife:

Material:

• Important information:

• Designed for:

• Size: • Weight: Sausage

250 mm

Non-stick coating

Stainless steel

Teflon-coated

W 250 x D 250 x H 18 mm

1.2 kg

## Oil and grease remover F1L



Content:

Model:

Liquid Yes

 HACCP compliant: • Chlorine-free:

6 x 1 litre

Phosphate-free:

Yes Yes

Including:

1 box (6 bottles)

• Order quantity unit: • Designed for:

Wipe-off work surfaces, stainless steel surfaces

Tiled walls and floors

Highly effective against deposits in coffee cans

Machines, appliances