Slicer 300 Plus

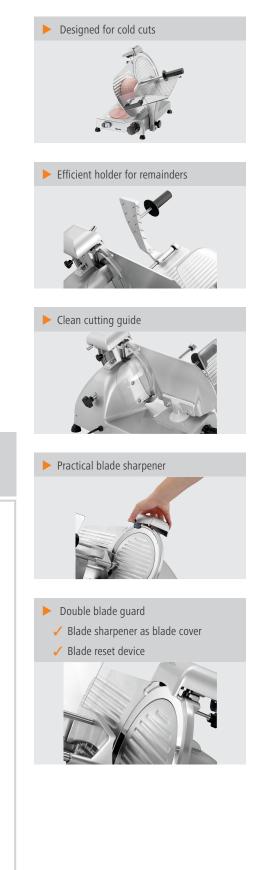


The design of the optimised slicing machine with its 220 mm blade stands out thanks to many technical features. The high-performance oblique slicer in 5 different sizes has a holder for remainders, a blade sharpener, a cutting guide and a two-fold blade guard as well as a solenoid switch to guarantee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

ON/OFF Control lamp: • Power load: 0,2 kW | 230 V | 50 Hz • ON/OFF switch: Yes 300 mm • Diameter knife: 186 r. / min. • Rpm max.: • Cutting thickness: 1 - 15 mm • Cutting length: 230 mm • Cutting height: 175 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: Yes Detachable • Carriage design: 2 handles • Material: Aluminium Plexiglas Plastic • Designed for: Sausage Including: 1 Knife 300 Basic • Important information: • Size:

W 480 x D 630 x H 461 mm 20.8 kg

Bartscher





• Weight:



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