



▶ Designed for cold meats and cheese



▶ Efficient residues holder



▶ Easy cleaning



▶ Clean cold meats guide



▶ Practical knife sharpener



▶ Easy to detach

✓ Guide with magnetic holder



Powerful and low-maintenance – the gear slicer with integrated knife sharpener is designed for cutting cold meats and cheese. For demanding use in large kitchens and butcher shops.

- Power load: 0,16 kW | 230 V | 50 Hz
- ON/OFF switch: Yes
- Diameter knife: 250 mm
- Rpm max.: 300 r. / min.
- Cutting thickness: 1 - 15 mm
- Cutting length: 200 mm
- Cutting height: 160 mm
- With knife sharpener: Yes
- Design: Oblique cutter / gravity slice  
Motorised machine
- Designed for: Cheese  
Sausage
- Length cable: 2 m
- Protection class: IP 33
- Control unit: Knob
- Solenoid switch: No
- Cutting guide: Yes
- Holder for remainders: Yes
- Material: Aluminium
- Important information: -
- Blade guard: Single
- Carriage design: 1 handle  
Detachable
- Control lamp: Operational
- Including: 1 cleaning brush
- Size: W 410 x D 560 x H 400 mm
- Weight: 22.3 kg



### Oil and grease remover F1L



- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Including: -
- Order quantity unit: 1 box (6 bottles)
- Designed for: Wipe-off work surfaces, stainless steel surfaces  
Tiled walls and floors  
Highly effective against deposits in coffee cans  
Machines, appliances

Code-No. 173276  
GTIN 4015613761176

### Knife Basic PRO 250-G



- Diameter knife: 250 mm
- Design knife: Standard
- Important information: -
- Material: Steel
- Designed for: Sausage
- Size: W 250 x D 250 x H 23 mm
- Weight: 1 kg

Code-No. 174304  
GTIN 4015613814254