



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 300 r. / min. • Rpm max.: • 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

W 410 x D 560 x H 400 mm · Weight: 22.3 kg

• Size:

Designed for cold meats and cheese

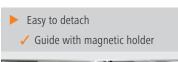




















Slicer PRO 250-G Add on Products

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

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