

#### TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



TCF024-000900 Gravity/inclined slicer, blade diameter 350 mm, in € 1.148,90

aluminum alloy, complete with fixed blade sharpener, V 230/1, Kw 0.300, Weight 36 Kg, dim.mm.585x580x480h

€ 1.148,90

VAT escluded

Shipping to be calculed

**Delivery** from 4 to 9 days

### PROFESSIONAL DESCRIPTION

 $\textbf{GRAVITY/INCLINED SLICER} \ , \textbf{blade} \ diameter \ \textbf{350} \ \textbf{mm} \ , \ \text{made} \ \textbf{of} \ \textbf{anodically treated aluminum alloy} \ , \ \textbf{equipped} \ with:$ 

- $\circ\;$  very sensitive cutting thickness regulator from 0 to 16 mm,
- $\circ~$  cutting capacity: mm 310x260h ,
- o built-in sharpener,
- plate mounted on ball bearings for greater smoothness.

### **OPTIONALS:**

• Upon request, it is possible to supply the slicers in the following colours: **red, black, cream**; or in special colours.

**NB**: Suitable for cutting heavy cured meats, roasts, cheeses, fish, hard meats and more.

## CE MARK MADE IN ITALY

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	0,300	
net weight (Kg)	36	
breadth (mm)	585	
depth (mm)	580	
height (mm)	480	
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY

### TCF024-005012



# TECHNOCHEF - Color supplement for slicers: red, black, cream

Supplement for colors: red, black, cream.

€ 101,43

VAT escluded

Shipping to be calculed

**Delivery** from 4 to 9 days

