



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF024-002900	Vertical slicer with BLADE diameter 300 mm, version with self-locking salami press arm with 2 columns, complete with sharpener, V 230/1, Kw 0.245, weight 27 Kg, dim.mm.520x460x515h	€ 887,84 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

VERTICAL 'cured meats' SLICER, blade diameter 300 mm, made of anodically treated aluminum alloy, Professional, equipped with :

- very sensitive **cutting thickness regulator from 0 to 16 mm** ,
- cutting capacity: **mm 240x190h** ,
- **built-in sharpener** ,
- blade revolutions per minute 300,
- plate mounted on **ball bearings** for **greater smoothness** ,
- **suitable for cutting heavy cured meats, roasts, cheeses, fish, hard meats and more** .

OPTIONALS:

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

MADE IN ITALY

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,245
net weight (Kg)	27
breadth (mm)	520
depth (mm)	460
height (mm)	515

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

TCF024-005012



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

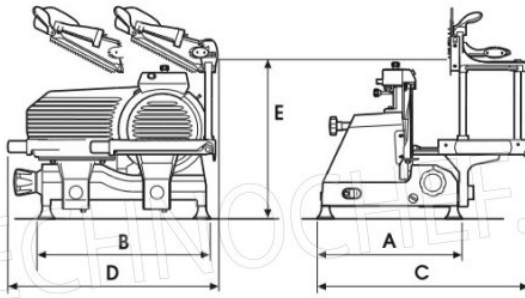
Supplement for colors: red, black, cream.

€ 101,43

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days



	F 250 TS-V	F 300 TS-V R
A mm	360	360
B mm	460	460
C mm	520	520
D mm	610	610
E mm	515	515
kg	25	27