

Product features

Slicer, blade 275 mm plain

Model SAP Code 00013370



- Blade type: Smooth

- Blade diameter [mm]: 275

- Cutting thickness [mm]: 0 - 14

- Useful Cut [mm]: 210 x 170

Transfer type: Strappy

- Material: Aluminium

- Safety cover: transparent plexiglass

 Safety element: transparent finger protection stainless steel knife guard ring stainless steel blade guard

- Table position: Oblique

- On/Off button: Yes

– Continous work limit: 10 min running, 5 min rest

| SAP Code | 00013370 | Loading | 230 V / 1N - 50 Hz |
|---------------------|----------|------------------------|--------------------|
| Net Width [mm] | 520 | Blade type | Smooth |
| Net Depth [mm] | 420 | Blade diameter [mm] | 275 |
| Net Height [mm] | 380 | Cutting thickness [mm] | 0 - 14 |
| Net Weight [kg] | 14.50 | Useful Cut [mm] | 210 x 170 |
| Power electric [kW] | 0.180 | | |



Product benefits

Slicer, blade 275 mm plain

Model

SAP Code

00013370

Aluminum alloy body

robustness purity

- long service life
- very easy to clean

Anti-stick treatment of the knife

less adhesion of the sliced food to the knife

 thanks to the blade design, even softer foods can be cut, saving costs and time

Pressure lever mechanism

vysoká bezpečnost provozu

thanks to the finger cover, the risk of accidents is minimised

Belt transmission

excellent price/performance ratio

- thanks to a simpler transfer method, you save the initial costs of purchasing the machine

All-stainless design of parts that are in the contract with foodstuffs

used stainless steel intended for contact with food good maintenance zero contamination resists even weaker acids

- no restrictions in food preparation
- long life and high durability

Knife diameter 275mm

large blade diameter

 thanks to the large diameter of the knife it is possible to process large pieces of food, especially prosciutto, mortadella



Technical parameters

| Slicer, blade 275 mm plain | | | | | | | | |
|--|----------|---|--|--|---------------------------------------|--|--|--|
| Model | SAP Code | 00013370 | | | | | | |
| 1. SAP Code: 00013370 | | 13. Loading: 230 V / 1N - 50 Hz | | | | | | |
| 2. Net Width [mm]: 520 | | 14. Control type: Mechanical | | | | | | |
| 3. Net Depth [mm]: 420 4. Net Height [mm]: 380 5. Net Weight [kg]: 14.50 6. Gross Width [mm]: 500 7. Gross depth [mm]: 540 | | 15. Safety cover: transparent plexiglass 16. Safety element: transparent finger protection stainless steel knife guard ring stainless steel blade guard 17. Engine protection: fan and overheating protection 18. Adjustable feet: Yes 19. Main switch: Yes | | | | | | |
| | | | | | 8. Gross Height [mm]: 580 | | 20. Transfer type: Strappy | |
| | | | | | 9. Gross Weight [kg]: 17.60 | | 21. Standard equipment for device: grinding wheel fixed to the device | |
| | | | | | 10. Device type: Electric unit | | 22. Additional information: knife is mounted obliquely, via double ball bearing the blade is made of non-stick steel with adhesive groove massive food holder non-stick blade | |
| | | | | | 11. Material: Aluminium | | 23. Blade type: Smooth | |
| 12. Power electric [kW]: | | 24. Blade diameter [mm]: | | | | | | |

275

0.180



Technical parameters

29. Anti-adhesive blade treatment:

Yes

| Slicer, blade 275 mm plain | | | |
|---|----------|--|--|
| Model | SAP Code | 00013370 | |
| | | | |
| | | | |
| 25. Useful Cut [mm]: 210 × 170 | | 30. Table position: Oblique | |
| ZIONITO | | | |
| 26. On/Off button: Yes | | 31. Blade cover material: Stainless steel | |
| 27. Continous work limit: 10 min running, 5 min rest | | 32. Sharpening device: Integrated | |
| 28. Removable moving table: Yes | | 33. Cutting thickness [mm]: 0 - 14 | |

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