

ELECTRIC SLICING MACHINE



ECO



ECO:

normal version , engine power 0.30 HP. 220 volt, weight kg.23 AF30EC



NORMAL



NORMAL:

powered version, with long pass, engine power 0.35 HP. 220v. weight kg.30 AF30NO



SUPER



SUPER:

vertical version ideal for slicing hard salame, ham, with double gliding carriage and with a special arm for a perfect stability of the product.

SUPER PRICE

General Properties:

The slicing machines are made of anodized aluminium, hygenic, shining and anti-corrosive. Transmission with regulable trapezium belt. The carriage runs on self-lubricated bushes and ball-bearings, fluent and noiseless. Special stainless steel blade. Produced with first class materials and careful manufacture.

Slice thickness from 0 to 15 mm. Controlled by a graduated handle. Built-in grinding device with stones at automatic adjustment. The carriage and knife-guard detached by simply unscrewing a handwheel in conformity with the international regulations. Plexiglass handguard protection for carriage.



GRINDING DEVICE

Built-in grinding device with stones automatically adjusted



SLIDING BAR:

In stainless steel, polished.



HANDGUARD:

Plexiglass hand-guard protection for transporting



from 4 Lt.



PROFESSIONAL CUTTER

To knead
1 to 1,5 min.



Mayonnaise:
from 1,5 litres



Grate vegetables:
from 10 to 40 sec.



Tomato:
from 1 to 1,5 min.



Grate:
1 min.



Parsley:
10 sec.



Cutter:

- This machine allows you to make sauces, mince, grate, knead and whip in a few seconds
- The structure is made in stainless steel AISI 304 with engine and tank put beside each other offering greater compactness and a very good thermal insulation between the engine and the product.
- Variable speed drive from 200 to 2100 turns/min.
- Available in two models: 4lt. and 6 lt.

CUTTER 4 :

- Capacity: 3,5litri
- Power: 750w 220 volt
- Weight: 15 Kg.
- Dim.: 400x330x270 h

ART. CUTT04

CUTTER 6 :

- Capacity: 5,5litri
- Power: 800w 220 volt
- Weight: 18 Kg.
- Dim.: 410x330x370 h

ART. CUTT06