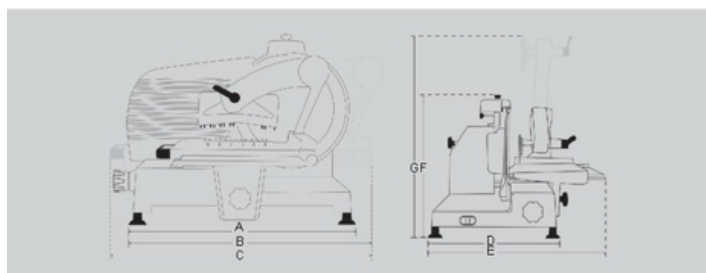


S-350HVS

AFFETTATRICE VERTICALE SALUMI - COLD CUTS VERTICAL SLICER - TRANCHER VERTICAL PROFESSIONNELLE



A - DISTANZA PIEDINI - DISTANCE BETWEEN FEET	575 mm
B - INGOMBRO TAGLIO - MAX OVERALL DIMENSION DURING CUTTING OPERATION	695 mm
C - INGOMBRO MAX INIZIO/FINE CORSA - MAX DISTANCE BEGINNING/END MOVEMENT	855 mm
D - DISTANZA PIEDINI - DISTANCE BETWEEN FEET	435 mm
E - INGOMBRO MASSIMO IN LARGHEZZA - OVERALL WIDTH DIMENSION	650 mm
F - ALTEZZA - HEIGHT	570 mm
G - INGOMBRO MASSIMO IN ALTEZZA - OVERALL HEIGHT DIMENSION	690 mm

CARATTERISTICHE TECNICHE TECHNICAL FEATURES CARACTÉRISTIQUES TECHNIQUES

CAPACITÀ TAGLIO CUTTING CAPACITY	290x240 mm
SPESSORE DI TAGLIO CUTTING THICKNESS	0.16 mm
PESO WEIGHT	44 kg
MOTORE MOTOR	0,370 kw
LAMA DIAMETRO BLADE	350 mm
DIMENSIONI PIATTO CARRIAGE DIMENSIONS	310x260 mm
DIMENSIONI IMBALLO PACKING DIMENSIONS	650x800x610 mm



Affettasalumi verticale con braccio a sgancio automatico
Affettatrici verticali professionali, ideali per il taglio di salumi. Fusione in lega di alluminio anodizzato, trasmissione a cinghia, motore con termica di protezione (escluso diam. 300), lama forgiata in acciaio temperato, scorrimento carrello su boccole autolubrificanti, piatto porta merce con doppio scorrimento, sistema di sblocco piatto di serie, affilatoio incorporato in fusione di alluminio. Braccio pressa merce a sgancio automatico con piastra inox amovibile (escluso mod. AF300H VS C).

OPTIONAL:
a) Verniciatura (colori ral); b) Voltaggi speciali; c) Kit piedini rientranti; d) Estrattore lama; e) Prodotto di pulizia



Vertical slicer for cold cuts with automatic release foodgrip
Vertical slicers for cold cuts recommended for professional use. Anodized cast aluminium alloy construction, belt driven transmission, motor with thermal protection (except for 300 mm blade slicers), forged and hardened steel blade, carriage running on self/lubricating bushes, two/ways sliding feed plate, carriage release device, cast/ in aluminium sharpener assembly. Food grip with automatic release system and detachable s/steel meat grip (except for Mod. AF300 H VS C).

OPTIONAL:
a) RAL colours painting; b) Special voltages; c) Retractable feet kit; d) Blade extractor; e) Cleaning product



Trancheur vertical charcuterie avec système de déblocage automatique de pousse-talon
Trancheur vertical professionnel recommandé pour couper n'importe quelle typologie de charcuterie. Structure en fusion d'alliage d'aluminium anodisé, transmission à courroie, moteur avec protection thermique (à exception des trancheurs lame 300 mm), lame en acier trempé, coulissement du chariot sur bagues autolubrifiantes, plateau porte/produit coulissant dans les deux sens, système de déblocage du chariot, affûteur aluminium incorporé. Pousse/talon avec système de déblocage automatique et poussoir denté inox amovible (à exception du Mod. AF300H VS C).

OPTIONAL:
a) Peinture (couleurs RAL); b) Voltages spéciaux; c) Kit de pieds rétractables; d) Extracteur de lame; e) Produit de nettoyage