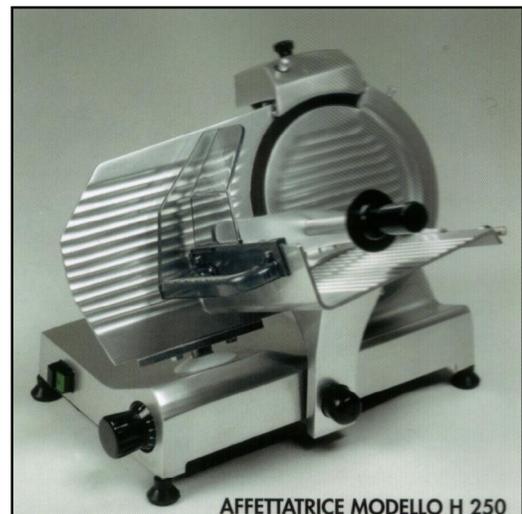
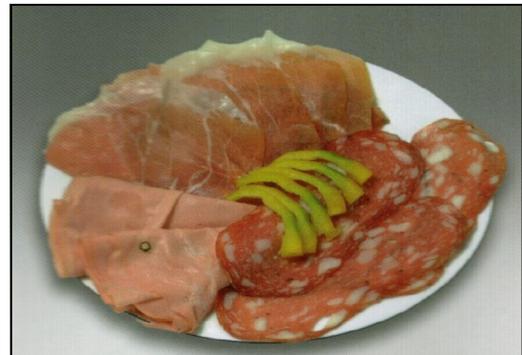


Gravity-feed Slicer Model H220—H250—H300

Made in anodized aluminium alloy with special technical characteristics for extremely simple cleaning and maintenance. The advanced features of these machines allow the operator to remove the product carriage for quick and easy cleaning of all parts in contact with foods. This procedure ensures maximum operator safety thanks to:

- ◆ Protection ring on blade secured firmly to body;
- ◆ Low-voltage controls.

The fence adjustment knob allows the finest of slices to be created with a decimal graduated scale that permits precise fence movements. Long duration of cutting efficiency is guaranteed by a sharpener with two grinders. The use of bearings at the base of the plate guarantees smooth running when the machine is operated, and facilitates the slicing of a wide range of products.



Technical Information

Model	H 220	H 250	H 300
Blade diameter:	220mm	250mm	300mm
Useful cut:	190x130mm	220x165mm	220x200mm
Slice thickness:	0-15mm	0-15mm	0-15mm
Power:	0.18kW	0.23kW	0.26kW
Voltage:	230V	230V	230V
Weight:	13.5kg	15.5kg	23kg
Dimensions: (WxDxH mm)	405x580x340	425x620x370	495x650x440