Ref: 300/BS

Blue Line

Professional gravity-feed slicer \emptyset 300

mm (12")











·mm (BxDxH):610x640xh510

·**kW** :0,21 ·**Hp** :0.29

·Volt: 230/1N 50Hz

•**kg** : 26 • \mathbf{M}^3 : 0,27

- Compact, but with a large cutting capacity, realized in anodized and polished aluminum alloy.
- Sanitary polished and anodized aluminium alloy, hardened, chromed stainless blade, permanent tapered blade ring guard and interlocked blade guard (100% safe).
- Reinforced gauge plate, max. cutting capacity 250xh185 (Ø 210 mm) slice thickness 0-13 mm.
- Carriage sliding on stainless bearings for an easy and quiet operation, a plexiglass hand guard comes standard.
- Stainless steel screws and deflector.
- Dual-action built-in sharpener.
- Fan-cooled motor, transmission pulley protected with a retaining ring.
- 24V, IP44 keypad enclosure, NVR (No-Voltage Release) to prevent accidental restart after power failure.
- Adjustable feet.
- The equipment is manufactured following the (CE) standards in force

Important: easy and safe cleaning thanks to:

- 1°) Wide gap between blade and body.
- 2°) Removable carriage system with gauge plate protecting blade edge at default slice thickness setting below "0".
- 3°) Removable blade guard.
- 4°) Permanent tapered blade ring guard.