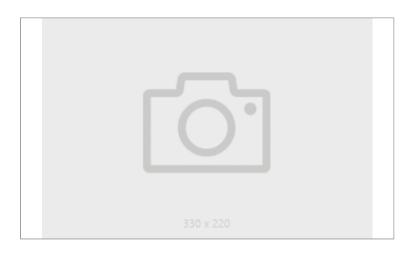


## RESTAURANT INDUSTRY > MANUAL GRAVITY SLICERS

## CORTADORA F250R C/ AFIADOR CE/D

Code 2101.026



The slicer is made of anodized aluminum alloy, can be cleaned quickly and guarantees absolute hygrene. The thickness of the slices is established by a very sensitive regulator on a decimal basis and can vary from 0 to 16 mm. Simple to mount, the sharpener helps the user to maintain a perfect edge. The sliding of the tray mounted on bearings has an exceptionally flowing movement allowing to cut bulky sausages, roasts, cheeses, fish, compact meats etc.

## **TECHNICAL SPECIFICATIONS**

Characteristic	Unit	Value
Dimensions	mm	405x580x370
Blade diameter	mm	250
Gross Weight	kg	14
Power	hp	0,25
Tension	V	230