

CORTADORA F250R C/ AFIADOR CE/D

Code 2101.026



The slicer is made of anodized aluminum alloy, can be cleaned quickly and guarantees absolute hygiene. 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