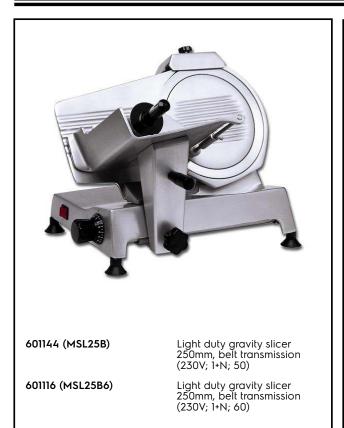


**Food slicers** 250 mm Light Duty Gravity Slicer, belt transmission



## **Short Form Specification**

#### Item No.

Light/medium duty slicer for catering

Base and main components in high polished satin finished anodized aluminium for long lasting, hygiene and ease of cleaning. The blade is in chrome force steel with blade guard ring for added protection. Model equipped with cut thickness adjusting knob, top mounted sharpener, cover blade and product deflector - easily removable for cleaning. Ventilated blade drive motor. Poly V-belt drive system for quiet operation and economical service. Removable carriage system permanently lubrificated with automatic clutch. IP42 water protection.

Supplied with blade removal tool.

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

## Main Features

- Manual gravity slicer.
- Slice thickness from 0 to 15 mm, with 1mm steps.
- Cut thickness-adjusting knob (millimeter adjustment).
- Belt driven transmission.
- Ventilated blade drive motor designed for continuous use, with Poly V-belt drive system for quiet operation and economical service.
- Removable carriage system permanently lubrificated with automatic clutch.
- Top-mounted stone blade sharpener and cover blade easy to remove.
- Supplied with blade removal tool.
- Highest degree of safety in functioning, cleaning and maintenance.
- Cutting capacity for 250 mm model: -square: 170x170 mm -rectangular: 220x145 mm -round: 180 mm

### Construction

- Compact design.
- Made in high polished satin finished anodized aluminium. This procedure guarantees high hygienic standards of the parts interested by the cut and resistance to acids, salts and oxidation processes.
- Plexiglass safety hand guard as standard.
- IP42 water protection.
- The blade is made of chrome forged steel with blade guard ring for added protection.

ROFESSIONA

### APPROVAL:



# Food slicers 250 mm Light Duty Gravity Slicer, belt transmission

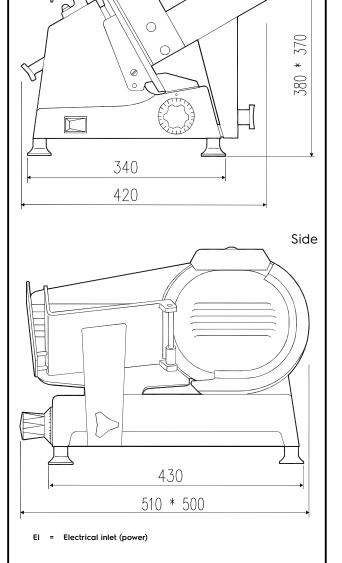
## Electric

Front

Supply voltage:	
601144 (MSL25B)	230 V/1N ph/50 Hz
601116 (MSL25B6)	230 V/1N ph/60 Hz
Total Watts:	0.15 kW

### Key Information:

.10
510 mm
380 mm
420 mm
22





The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.