



# Technical Data Sheet

Code	Catalogue	Page
8922/RN	CATALOGUE	274CS
HS Code		84385000
Capacity		blade ø 300 mm

Dim. mm (WxDxH)	Energy	kW Total	Voltage	Phase	Frequency	N. Components	Nett. Weight kg
480 x 550 x 430		0,180	230	1F+N	50	1	17.00

**GB** gravity slicing machine, blade ø 300 mm

• Cast aluminium lacquered base. • Blade cover, tray and bulkhead in anodized aluminium. • Shaft holding the blade mounted on a double ball-bearing. • Professional ventilated motor 230V - 50Hz. • Tempered professional blade. • Fixed blade protection ring. • Slicing thickness up to 14 ÷ 16 mm. • Fixed sharpener. Special features: "Easy Clean": special meat plate that can be opened for an easier cleaning. Base of modern conception with arrounded edges, armonic design for an easier cleaning of the blade. Food holder arm in anodized aluminum with pins for holding cold-cuts. Graduated knobs for a precise cutting. Fixed sharpener positioned on the blade.

**I** affettatrice a gravità, lama ø 300 mm

• Struttura in alluminio fuso, base laccata. • Coprilama, piatto, paratia in alluminio ossidato. • Albero portalama su doppio cuscinetto a sfere. • Motore professionale ventilato 230V - 50Hz. • Lama professionale, temperata. • Anello fisso di protezione della lama. • Spessore di taglio fino a 14 ÷ 16 mm. • Affilatoio fisso. Caratteristiche particolari: "Easy Clean": piatto inclinabile per una rapida pulizia della zona di taglio. Design innovativo, ergonomico e pratico della base, specificamente progettato per la pulizia della lama. Pressamerce in alluminio anodizzato con puntine ferma salume. Manopola graduata per un taglio preciso. Affilatoio fisso alloggiato sopra la lama.

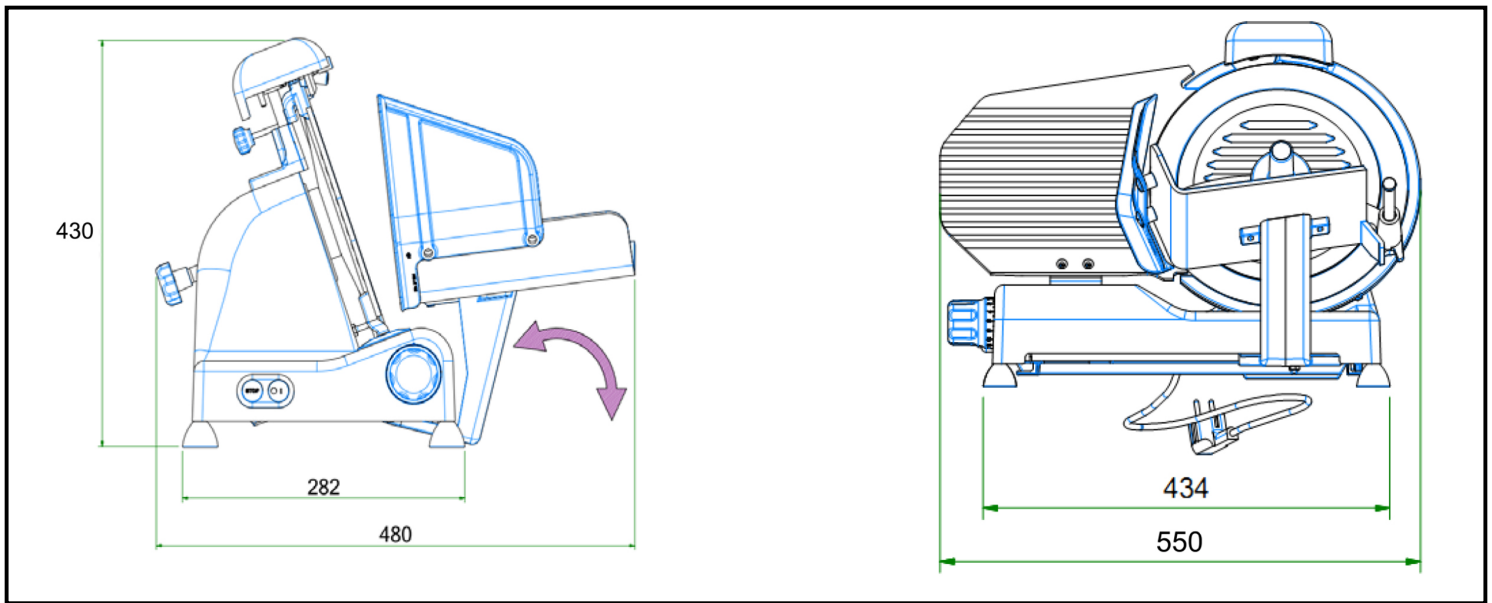
**D** Aufschnittmaschine Klinge ø 300 mm

• Aluminiumguss lackiert • Messer, Ablage und Schlitten aus eloxiertem Aluminium • doppeltes Kugellager • belüfteter Motor 230V - 50Hz • gehärtetes Messer • fester Messerschutz • Schnittstärke einstellbar 14-16 mm • mit integriertem Messerschärfer Besondere Eigenschaften: "Easy Clean" Auflage kippbar. Aufschnittmaschinen-Basis mit abgerundeten Ecken. Restehalter aus eloxiertem Aluminium mit Push-Pin zum Stoppen der Ware. Schnittstärke durch Regler präzise einstellbar. Messer selbstschärfend.

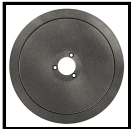
**E** cortafiambres a gravedad, cuchilla ø 300 mm

**FR** trancheuse à gravité, lame ø 300 mm

**P** Cortadora de carnes frias, lâmina ø 300 mm



## OPTIONAL ACCESSORIES



**Code:** Z/R384

**Catalogue:** CATALOGUE

**Page:** 274CS

blade in teflon for slicers Ø 300 mm

Teflon beschichtetes Messer für Aufschnittmaschinen Ø 300 mm

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USt. ID-Nr.: DE814055285

Eori: DE57881370000

WEEE-Reg.-Nr.: DE 99768220

VerpackG: DE1211413051725