



Domestic vertical meat slicer Ø25 blade h17320

Vertical slicer for hard meats made of anodized aluminum. Stainless steel blade (25 cm diameter). Domestic and professional versions available.

When it comes to your kitchen, there's no such thing as too much. A slicer is a device that you'll find necessary. Cutting bread, cheese and vegetables will become quick and easy. However, food fans won't hesitate to get a semi-professional one, with a blade large and strong enough to allow you to cut whole salami and hams, in order to get your own fresh cold cut pan, saving significant amounts of money.

The machine consists of a base that supports a circular blade mounted in a vertical position. "Vertical" slicers are the most commonly used in shops. As you cut, you have to guide each slice in the tray by your hands.

Robust and productive, this slicer is suitable for cutting heavy salami or hams. Also perfect when cutting cheese, bread and vegetables.

Of course, when it comes to bringing such a tool at home, priority goes to its safety.

Structurally, it guarantees robustness and efficiency. Supported by four rubber feet, which provide stability and total safety during use, this slicer is made entirely of anodized aluminum. Anodic oxidation of aluminum improves the metal quality, but doesn't transform its main features. The process, in fact, only modifies surface characteristics, such as hardness, luster and texture. Anodized aluminum is durable and unalterable. The oxide layer hardens the material, making it virtually invulnerable to heat, abrasion, chafing and scratching. The surface becomes smoother and therefore easy to clean, which is crucial when it comes to culinary equipment. Plus, this process does not increase the weight of the material.

Food tray, also in anodized aluminum, is mounted on ball bearings that ensure a smooth sliding.

Sharpener included.

Blade is stainless steel, hardened and chrome plated. Steel is among the most durable and long lasting materials. It is always in competition with aluminium, which is lighter and more practical, but is the first one to be the chosen one when it comes to important matters. In this slicer, the blade's made of steel. Natural steel, though resistant, is likely to be affected by the wear and tear damages, but special processes, such as tempering and chrome-plating, make it eternal and always functional, delating any possibility of deterioration and corrosion. In addition, chrome makes the blade easier to clean, increasing the hygiene factor of the device.

The slicer is also quiet, thanks to driving belts. If necessary, belts can be easily and quickly replaced.

It's equipped with a single-phase motor.

Of course, safety is ensured. It's got a power-on and a power-off switch, and an automatic mechanism shuts off the slicer in

case of blackout.

Decorations available (gold edge, gold decorations).

Slicer available in the professional version. Not recommended for home use.

Specifications:

- Height: 45 cm
- Width: 68 cm
- Depth: 60 cm
- Total weight: 27 kg
- Type: vertical
- Single-phase motor ventilated
- Power: 115-220-240 V, 50-60 Hz
- Material: anodized aluminum alloy
- Blade: stainless steel
- Blade diameter: 25 cm
- Cut thickness range: 0-16 mm
- Cut: 260x190h
- Rpm: 300
- Tray on ball bearings
- Sharpener included
- Non-slip rubber feet
- Versions: home and professional use

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