

9" BELT-DRIVEN MEAT SLICER

SKU#: 57000-054



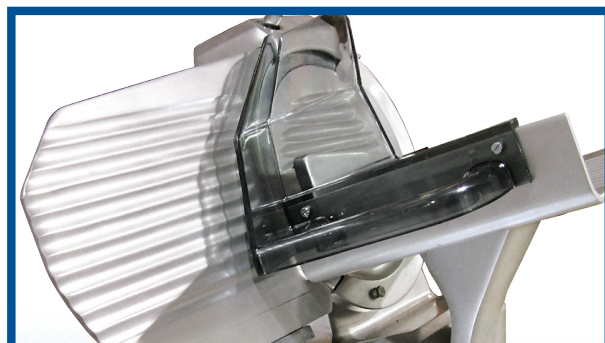
PERFECT FOR LOW VOLUME OPERATIONS!

Made of the highest European quality. Our blade slicers use superior materials including anodized aluminum alloy while boasting a powerful Italian-engineered motor. The high carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life.

This belt driven machine offers exceptional cutting consistency and durability. The carriage moves smoothly on ball bearings allowing effortless cutting of deli meats and vegetables. Easy to disassemble for quick cleaning.

FEATURES

- Anodized aluminum alloy body
- The high carbon steel blades are hard chromed; comes with a hollow ground taper for extended sharpening and blade life
- Provides exceptional cutting consistency and durability
- Carriage moves smoothly on ball bearings, allows easy cutting of deli meats and vegetables
- Easy to disassemble and clean
- Fixed blade sharpener
- Perfect for low volume operations



TECHNICAL SPECIFICATIONS

SKU NUMBER	57000-054
BLADE SIZE	9" 220 mm
CUT THICKNESS	0 - 15 mm
POWER	0.25 HP 0.19 kW
SLICING VOLUME*	30 minutes
RPM	300
CUTTING SIZE	8.25 X 6.05 inch
ELECTRICAL	120V / 60Hz / 1Ph
NET WEIGHT	30 lbs. 13.4 kg.
DIMENSIONS (DWH)	22.83 x 16 x 13.40 inch
GROSS WEIGHT	35 lbs. 15.9 kg.
GROSS DIMENSIONS	20 x 19 x 16 inch

*Results may vary due to product consistency and temperature

