

VERTICAL PRO Ø 330



Ø 225 mm



l.285 mm X h.225 mm



l.255 mm X h.225 mm



0 > 15 mm



300 mm



Blocco vela
Gauge plate lock



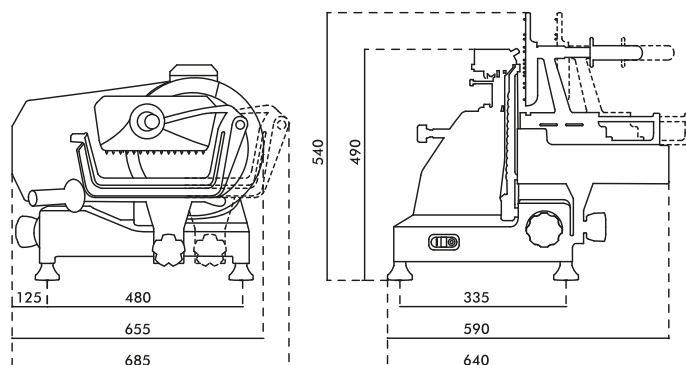
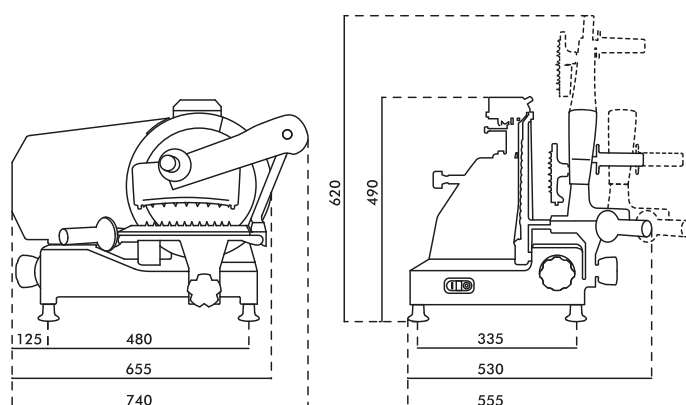
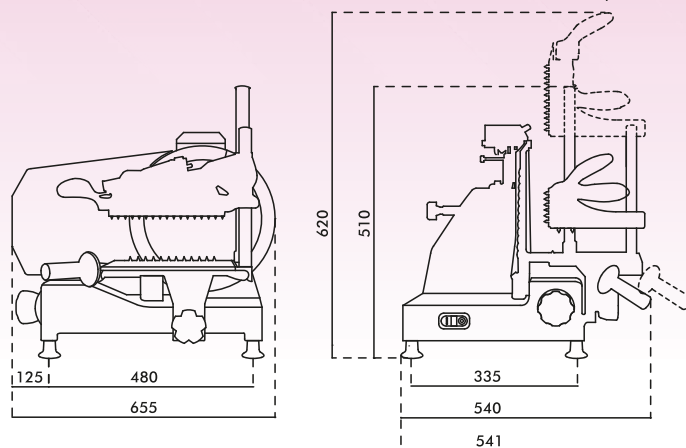
Coprilama integrale
Whole blade protection ring



Ampio spazio tra lama e motore
Large space between blade and motor



Piatto carne opzionale
Optional meat carriage available



DIMENSIONI/Measures		
DIAMETRO LAMA Blade diameter	Ø 330 mm	
CORSA Working stroke	300 mm	
DIMENSIONI PIATTO PORTA SALUMI Cold cuts tray dimensions	270 x 240 mm	
DIMENSIONI PIATTO PORTA CARNE Meat tray dimensions	320 x 255 mm	
DIMENSIONI PIATTO PORTA FETTA Slices tray dimensions	220 x 300 mm	
DIMENSIONI CON IMBALLO Volume with packaging	l.760 x p.650 x h.670 mm	
PESO NETTO Net weight	CON COLONNE Columns version	31 kg
	CON CIGNO Cigno version	32 kg
	CON PIATTO CARNE Meat plate version	31 kg
PESO LORDO Gross weight	CON COLONNE Columns version	41,5 kg
	CON CIGNO Cigno version	42,5 kg
	CON PIATTO CARNE Meat plate version	41,5 kg

CAPACITÀ DI TAGLIO/Cutting capabilities		
TAGLIO ROTONDO Round cut	Ø 225 mm	
TAGLIO RETTANGOLARE Rectangular cut	l.285 x h.225 mm	
TAGLIO RETTANGOLARE PIATTO CARNE Meat plate rectangular cut	l.255 x h.225 mm	
SPESSORE TAGLIO Manual cut thickness	0>15 mm	

IMPIANTO ELETTRICO/Electric system		
ALIMENTAZIONE Electrical supply	264W - 230V P+N+T/50Hz	
	275W - 400V 3P+T/50Hz	
COMANDI A BASSA TENSIONE (24V) Low voltage controls (24V)	✓	

CARATTERISTICHE/Details		
COPRILAMA INTEGRALE Full blade cover	✓	
BLOCCO VELA Gauge plate safety lock	✓	
CARRELLO ASPORTABILE Removable carriage	✓	
SPAZIO LAMA Easy cleaning space between blade and engine	✓	
MOTORE ASINCRONO VENTILATO Asynchronous engine	✓	
TRASMISSIONE A CINGHIA POLY-V Poly-V belt transmission	✓	
CORPO IN ALLUMINIO ANODIZZATO Anodized aluminum body	✓	
AFFILATOIO INTEGRATO Built-in blade sharpener	✓	