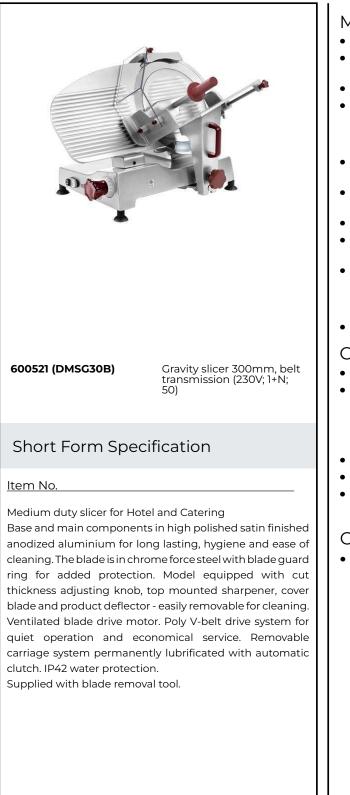
DITO SAMA

Food slicers 300 mm Gravity Slicer, belt transmission

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



Main Features

- Manual gravity slicer.
- 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 300 mm model: -square: 190x190 mm
 -rectangular: 250x190 mm
 - -round: 220 mm
- Slice thickness from 0 to 15 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.

Optional Accessories

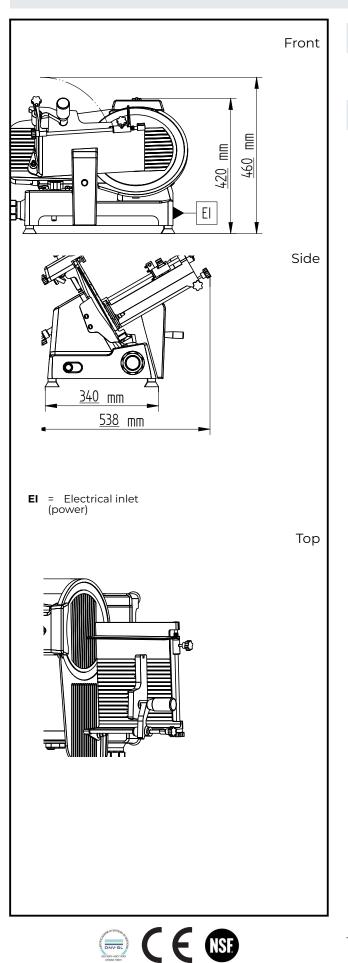
• 300 mm cheese blade for PNC 653139 🗅 gravity belt slicer

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APPROVAL:



Food slicers 300 mm Gravity Slicer, belt transmission



Electric	
Supply voltage: 600521 (DMSC30B) Total Watts:	230 V/1N ph/50 Hz 0.19 kW
Key Information:	
External dimensions, Width:	620 mm
External dimensions, Depth:	510 mm
External dimensions, Height:	450 mm
Net weight (kg):	30

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