

# Technical data sheet

## Product features



### Slicer gear, semi-automatic 35, 230 V

<b>Model</b>	<b>SAP Code</b>	00007262
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- Blade type: Smooth
- Blade diameter [mm]: 350
- Cutting thickness [mm]: 0 - 15
- Useful Cut [mm]: 270 x 220
- Transfer type: Snail
- Material: Aluminium
- Safety element: stainless steel blade guard  
transparent finger protection
- Suitable consumer: suitable for larger operations
- Table position: Oblique
- On/Off button: Yes
- Continuous work limit: running time without limitation

<b>SAP Code</b>	00007262	<b>Loading</b>	230 V / 1N - 50 Hz
<b>Net Width [mm]</b>	520	<b>Blade type</b>	Smooth
<b>Net Depth [mm]</b>	850	<b>Blade diameter [mm]</b>	350
<b>Net Height [mm]</b>	500	<b>Cutting thickness [mm]</b>	0 - 15
<b>Net Weight [kg]</b>	41.00	<b>Useful Cut [mm]</b>	270 x 220
<b>Power electric [kW]</b>	0.340		

# Technical data sheet

## Product benefits



### Slicer gear, semi-automatic 35, 230 V

Model

SAP Code

00007262

1

#### Aluminum alloy body

- robustness  
purity
- long service life
  - very easy to clean

2

#### Worm gear

- long service life
- thanks to the worm gear and the more powerful motor, it can be used de facto continuously

3

#### Anti-stick treatment of the knife including anti-stick grooves

- less adhesion of the sliced food to the knife
- thanks to the blade design, even softer foods can be cut, saving costs and time

4

#### Fan-cooled motor with overheating protection

- greater capacity of processed food  
long life
- can work longer thanks to cooling
  - less risk of overheating and engine damage due to cooling

5

#### Finger protection

- high operational safety
- the finger guard minimises the risk of accidents at work

6

#### Automatic table shift

- easier handling
- automatic table shifting increases comfort and saves time and costs; the operator can partly devote himself to other activities

7

#### Large blade diameter

- variability of use
- thanks to the large diameter of the knife, even large pieces of food can be processed

8

#### Grinding equipment included in the price

- guaranteed sharpness of the knife  
quick maintenance
- no additional costs for external grinding
  - easy maintenance
  - immediate solution
  - time saving

# Technical data sheet

Technical parameters



Slicer gear, semi-automatic 35, 230 V

Model

SAP Code

00007262

**1. SAP Code:**

00007262

**2. Net Width [mm]:**

520

**3. Net Depth [mm]:**

850

**4. Net Height [mm]:**

500

**5. Net Weight [kg]:**

41.00

**6. Gross Width [mm]:**

730

**7. Gross depth [mm]:**

920

**8. Gross Height [mm]:**

700

**9. Gross Weight [kg]:**

57.00

**10. Device type:**

Electric unit

**11. Material:**

Aluminium

**12. Power electric [kW]:**

0.340

**13. Loading:**

230 V / 1N - 50 Hz

**14. Control type:**

Mechanical

**15. Safety element:**

stainless steel blade guard  
transparent finger protection

**16. Suitable consumer:**

suitable for larger operations

**17. Adjustable feet:**

No

**18. Main switch:**

Yes

**19. Transfer type:**

Snail

**20. Blade type:**

Smooth

**21. Blade diameter [mm]:**

350

**22. Useful Cut [mm]:**

270 x 220

**23. On/Off button:**

Yes

**24. Continuous work limit:**

running time without limitation

**25. Removable moving table:**

Yes

**26. Anti-adhesive blade treatment:**

Yes

**27. Table position:**

Oblique

**28. Blade cover material:**

Stainless steel

# Technical data sheet

Technical parameters



**Slicer gear, semi-automatic 35, 230 V**

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**29. Sharpening device:**

Additional included in the price

**31. Cross-section of conductors CU [mm<sup>2</sup>]:**

0,5

– Výkon (kW): 2,4-3,3 (230 V)

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**30. Cutting thickness [mm]:**

0 - 15