

VERTICAL 275

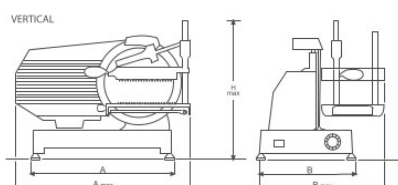
PROFESSIONAL VERTICAL SLICER – MANUAL BELT DRIVEN



The VERTICAL 275 is a manual slicer very appreciated and used by professionals and butchers. Anodized aluminum casting construction with fixed sharpener. C45 steel blade. Robust and durable, easy to use and to clean. All parts in contact with food are made of certified materials. Perfect especially for cutting cold cuts, meat, vegetables. Ideal for restaurants, supermarkets, deli-shops, bars and large kitchens in general.

- 275 mm hard chromed special alloy hollow ground knife: long lasting and easy to sharpen.
- 0 to 15 mm slice thickness.
- Easy to access top mounted, removable sharpener with dual action with two stones.
- Easy to clean.
- Non-slip rubber feet.

Model	Blade	Cutting cross section	Food chute	Chute stroke	Footprint	Overall dimensions	Net weight	Power
	mm	mm	mm	mm	mm	mm	Kgs	Hp
VERTICAL 275	275	280x180	260x280	300	A 500 B 375 H 475	A 655 B 520 H 475	23	0,29



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