

# FOOD SLICERS

## Electric gravity slicer model 310p2

Gravity slicer 310p2 - modified (310p2T with teflon-coated blade for slicing cheese) is an electrically powered machine to allow slicing food into slices of different thickness. Slice thickness regulation is carried out smoothly in the range of 0 to 16mm. Streamlined body of the machine was designed to facilitate maintenance of clean slicer as much as possible. The optimal angle of inclination of the table in conjunction with appropriately chosen shape of pushing plate offers a secure push of sliced products.

Ergonomic shape of handle of the table makes slicing food simple and fun

Slicer meets the CE standards for safety and hygiene.



## DESCRIPTION

### Model Range

310p2

## SPECIFICATIONS

### Finish

Elements of the cutter in contact with food made from stainless steel.

### Knife material

Carbon steel coated with a layer of chromium

### Diameter of knife

250mm

### Knife sharpener

Integral with the machine

### Slice thickness

0 – 16mm

### Product sliced

Cold cuts, cheese, meat, bread

### Product limitations

Products which should not be sliced:

- ⊙ frozen food
- ⊙ products with bones
- ⊙ non food products

### Recommendation

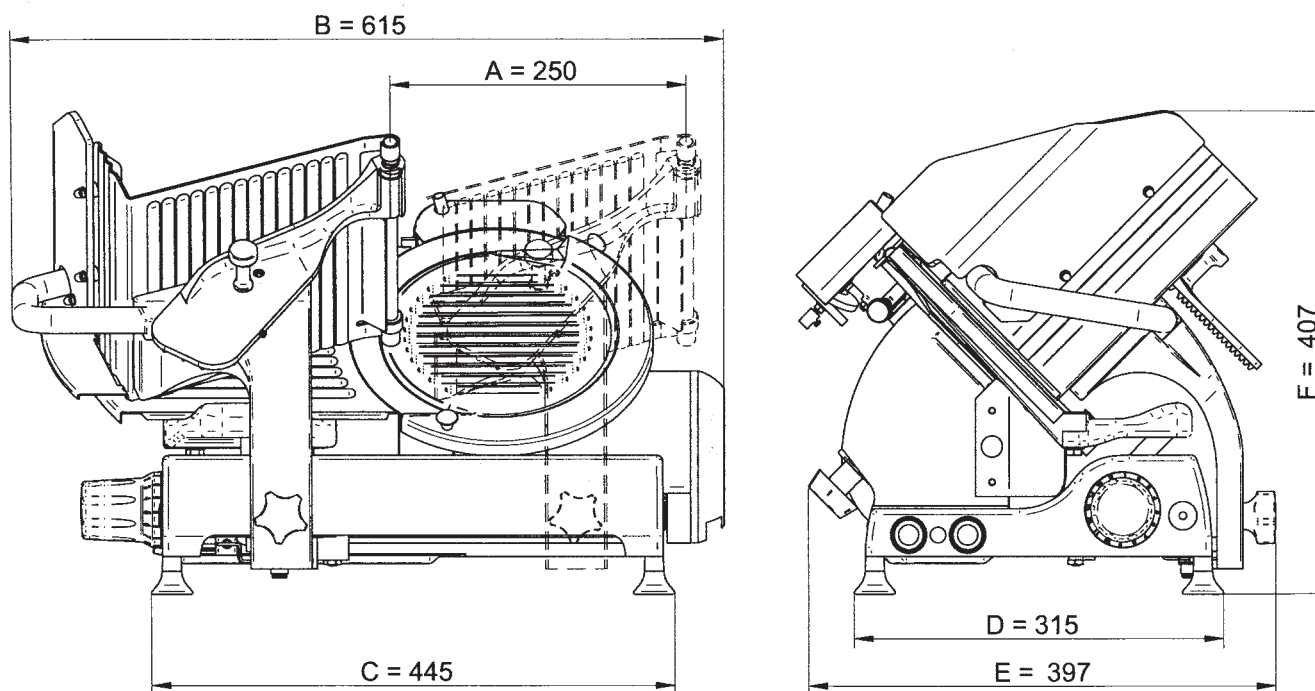
It is recommended to cut the cheese into slices cooled to the temperature 7 - 10 °C. The machine elements in contact with food should be washed every day, dry after washing. It is forbidden to wash all machine with water stream. Every day lubricate with machine oil (do not use cooking oil). In order to avoid premature rub the sharpener, only the clean knife should be sharpen (without the remnants of cut product).

### Approvals

Machine corresponds to the requirements of the following directives:

- ⊙ EN 60204-1; 2010 (Electric safety)
- ⊙ EN 953; 2009 (Cover the moving parts)
- ⊙ Directive 2006/42/WE

**DIMENSION CHART**



**DIMENSIONS**

Slicers: 310p2, 310p2T			
<b>A</b>	250mm	<b>D</b>	315mm
<b>B</b>	615mm	<b>E</b>	397mm
<b>C</b>	445mm	<b>F</b>	407mm

**TECHNICAL DATA (specification)**

Slicers: 310p2, 310p2T	
<b>Overall dimensions</b>	615 x 397 x 407(H)mm
<b>Foot print</b>	445 x 315mm
<b>Slice thickness</b>	0 - 16mm (liquid regulation)
<b>Max. cutting size</b>	230mm (length), height depends on the length, max. 140mm
<b>Diameter of knife</b>	250mm
<b>Sound level</b>	≤ 70dB
<b>Electrical</b>	230V 50Hz 1 phase
<b>Power</b>	160W (knife drive - motor Hanning)
<b>Weight (net)</b>	23kg
<b>Options</b>	
Electrical 115V 60Hz 1 phase	
<b>Comments</b>	
310p2T – modified model is intended primarily for slicing cheese, different from the 310p2 - modified model the fact that the knife, knife cover, resistance plate are Teflon coated	

**SHIPPING SPECIFICATIONS**

Box Dimensions				
Slicers	Lenght	Width	Height	Gross Weight
310p2	620mm	510mm	450mm	26kg
310p2T	620mm	510mm	450mm	26kg