

# FOOD SLICERS

## Semi-automatic slicer - model S2-712, S2-712T

Semi-automatic food slicer model S2-712, S2-712T with teflon – coated blade for cutting cheese, is precise machine which allows slicing food into slices of different thickness. Allows to work in semi-automatic mode with regulation of speed and length (pitch) of shift of the feeding table. There is also a possibility of manual shift of feeding table. Equipped with a control panel that allows you to select the speed and pitch of feeding table in the midst of the four ranges. The control panel has a function to stop the feed table when it detects the lack of material for cutting or slicing whole material.

Slicer meets the CE standards for safety and hygiene.



## DESCRIPTION

### Model Range

S2-712

## SPECIFICATIONS

### Finish

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

### Knife material

Stainless, chromium steel

### Diameter of knife

300mm

### Knife sharpener

Professional, integral with machine.

### Slice thickness

0 – 24mm

### Product sliced

Cold cut, cheese, bread, meat

### Product limitations

Products which should not be sliced:

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

### Performance

60 slices per minute (with a minimum pitch)

### Recommendation

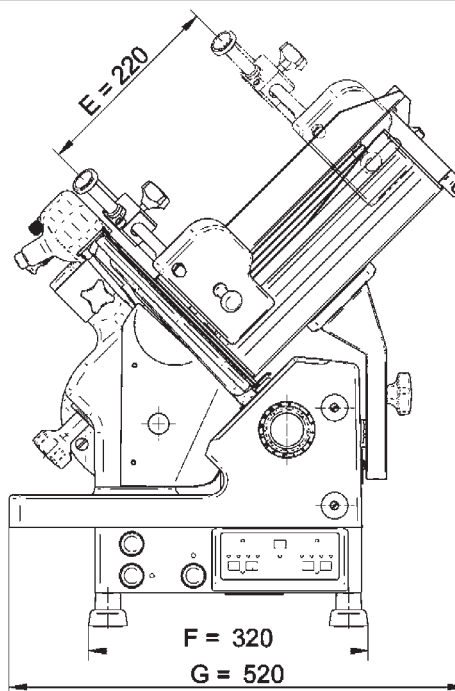
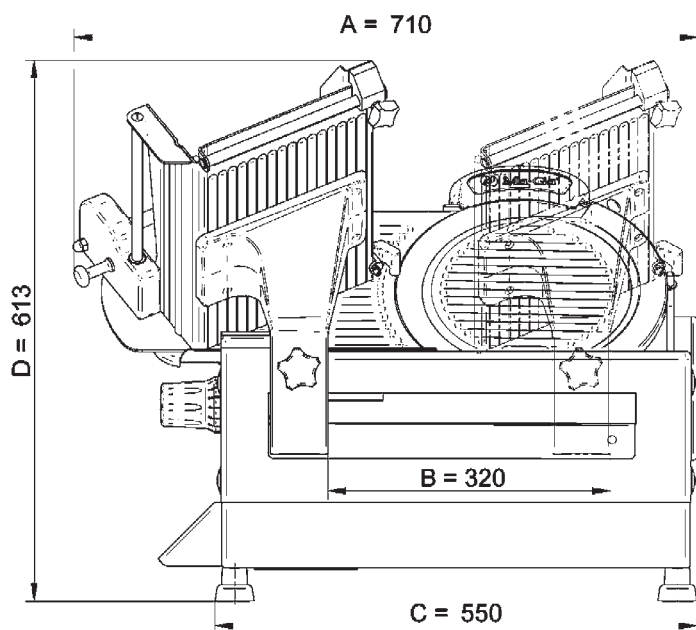
It is recommended to cut the cheese into slices cooled to the temperature 7-10 °C. The machine elements in contact with food should be washed every day, dry after washing. It is forbidden to wash all machine with water stream. Every day lubricate with machine oil (do not use the cooking oil). In order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

### Approvals

Machine corresponds to the requirements of the following reference documents:

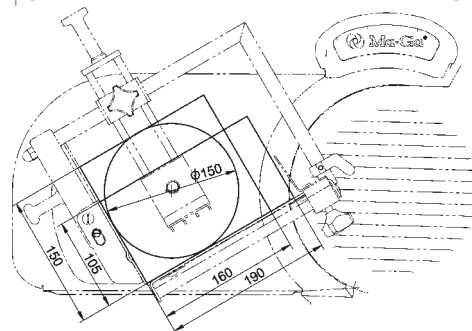
- ▶ Machinery directive 2006/42/WE
- Norms harmonized :
  - ⊙ PN-EN 1974+A1:2010
  - ⊙ PN-EN 60204-1:2010 (electric safety)
  - ⊙ PN-EN 953+A1:2009 (covers of moving parts)

**DIMENSION CHART**



**DIMENSIONS**

| Model S2-712, S2-712T |       |          |       |          |       |
|-----------------------|-------|----------|-------|----------|-------|
| <b>A</b>              | 710mm | <b>D</b> | 613mm | <b>G</b> | 520mm |
| <b>B</b>              | 320mm | <b>E</b> | 220mm |          |       |
| <b>C</b>              | 550mm | <b>F</b> | 320mm |          |       |



**TECHNICAL DATA (specification)**

| Model S2-712, S2-712T  |  |
|--|--|
| <b>Overall dimensions</b>  | 710 x 520 x 613mm  |
| <b>Foot print</b>  | 550 x 320mm  |
| <b>Slice thickness</b>   | 0 - 24mm (liquid regulation)   |
| <b>Max. cutting size</b>   | Hight (H) depends on the lenght (L) for L = 190; H = 105; for L = 160; H = 150 |
| <b>Diameter of knife</b>   | 300mm  |
| <b>Sound level</b>   | < 60dB   |
| <b>Electrical</b>  | 230V 50Hz 1 phase  |
| <b>Power</b>   | 250W (knife drive)   |
| <b>Weight (nett)</b>   | 58kg   |
| <b>Options</b>   |  |
| Electrical 115V 60Hz 1 phase   |  |
| <b>Comments</b>  |  |
| Model S2-712T is intended primarily for slicing cheese, different from model S2-712 the fact that the knife, knife cover and resistance plate are teflon coated. |  |

**SHIPPING SPECIFICATIONS**

| Case dimensions |        |       |        |              |
|-----------------|--------|-------|--------|--------------|
| Model           | Lenght | Width | Height | Gross Weight |
| S2-712          | 650mm  | 575mm | 740mm  | 80kg         |
| S2-712T         | 650mm  | 575mm | 740mm  | 80kg         |