

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

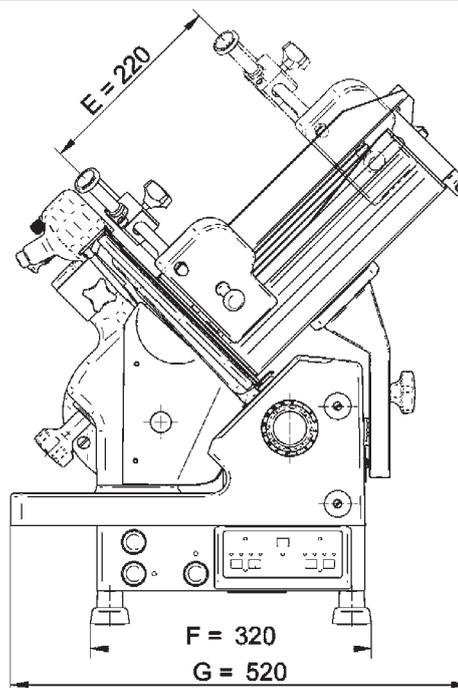
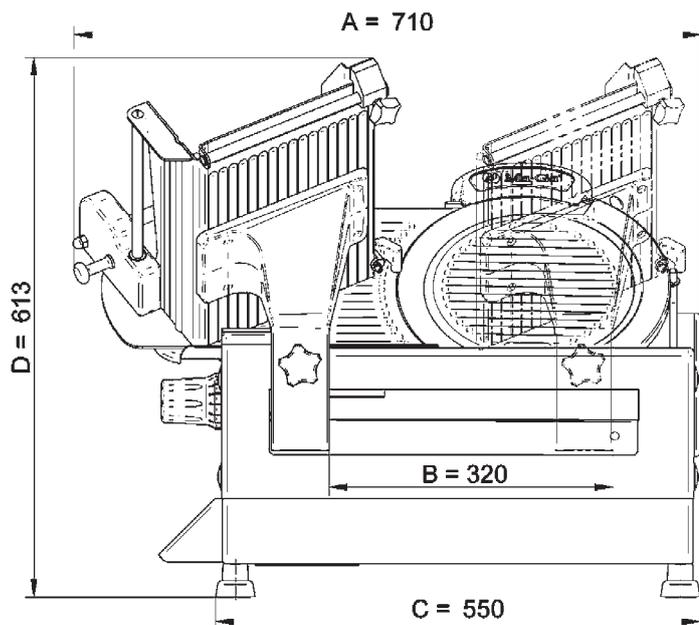
It is recommended to cut the cheese into slices cooled to the temperature 7-10 °C. The machine elements in contact with food should be washed every day, dry after washing. It is forbidden to wash all machine with water stream. Every day lubricate with machine oil (do not use the cooking oil). In order 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:

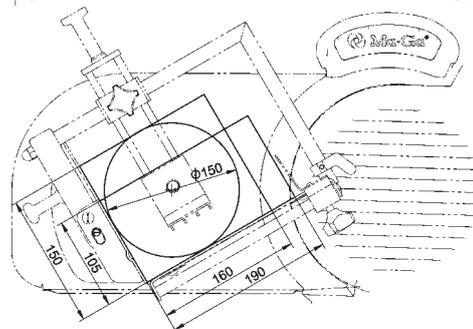
- ▶ Machinery directive 2006/42/WE
Norms harmonized :
 - ⊙ PN-EN 1974+A1:2010
 - ⊙ PN-EN 60204-1:2010
(electric safety)
 - ⊙ PN-EN 953+A1:2009
(covers of moving parts)

DIMENSION CHART



DIMENSIONS

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



TECHNICAL DATA (specification)

Model S2-712, S2-712T	
Overall dimensions	710 x 520 x 613mm
Foot print	550 x 320mm
Slice thickness	0 - 24mm (liquid regulation)
Max. cutting size	Hight (H) depends on the lenght (L) for L = 190; H = 105; for L = 160; H = 150
Diameter of knife	300mm
Sound level	< 60dB
Electrical	230V 50Hz 1 phase
Power	250W (knife drive)
Weight (nett)	58kg
Options	
Electrical 115V 60Hz 1 phase	
Comments	
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