



## AUTOMATIC MEAT SLICER (GAUGE PLATE, BLADE AND BLADE COVER DISC ARE NON-STICK COATED), Ø 350 MM START AUTO 350 BASIC QUANTANIUM

Ref: 0602.22.010 Rheninghaus

Gauge plate, blade and blade cover disc are non-stick coated. Cheese cutting is no more a problem.

Start auto is a powerful automatic slicer that can also be used manually.

Carriage speed selection from 0 up to 60 slices/min.

Easy to use, easy to clean.

Ideal machine for supermarkets, restaurants, catering companies. and laboratories.

Anticorrosive and anodized aluminium casting construction: sturdy and light weight.

Multygrip belt drive.

Powerful and noiseless motor.

Slice thickness 20 mm.

| FEATURES             |                    |
|----------------------|--------------------|
| Dimensions (WDH)     | 725x720x595 mm     |
| Base dimension (WDH) | 390x575 mm         |
| Blade                | Ø 350 mm           |
| Cutting capacity     | 280x190 / Ø 220 mm |
| Power                | 0.42 kW / 0.57 HP  |
| Power supply         | 230V/1/50 Hz       |
| Weight               | 45 kg              |
| Packaging dimensions | 730x830x710 mm     |
| Gross weight         | 52 kg              |