

FICHE TECHNIQUE

IMPERIAL I33 TOMAGA



> CARACTÉRISTIQUES

- Manual and mechanical meat slicer.
- 100% cast-iron structure for improved stability and high-performance use.
- Extra-high performance concave steel blade for high-intensity use: 59/62 Rockwell with a diameter of 330.
- Circular capacity: 235mm
- Rectangular capacity: L 285mm x H 235mm - greater than any other machine of the same size and format.
- Blade protection system.
- New, advanced roller sliding tray system with a self-lubricating and self-cleaning rail.
- Slice thickness: 0-20mm
- Red and chrome metallic components.
- Carved and polished wooden handles
- Openwork flywheel decorated with fine, engraved and polished brass panels.
- Secret "toolbox" compartment with a lubricant oil container.
- Certified food safe: 2002/72/EEC, Reg 1935/2004/EEC, 2002/95/CE (ROHS), 2006/42/EEC
- Integrated whetstone
- Manual finishing for machine-cut components (rounded angles)
- Manufactured in Italy by TOMAGA INDUSTRIES

> COULEURS & FINITIONS

| | | |
|-----------|-----------|---|
| STAINLESS | Varnish | Finition with engraved and polished brass panel |
| STELL | StarLight | |

> DIMENSIONS & POIDS

Dimensions 808 x 592 x 616 mm (L x l x H)

Poids 55 kg