HENDI
Tools for Chefs

Slicer, automatic 350 code: 210949

Handcrafted, made in Italy.
Housing made of aluminium, worktop made of embossed aluminium sheet.
Blade made of stainless steel.
Tray and product holder made of stainless steel.
Slice thickness adjustable from 0 mm to 16 mm with dial.
Built-in sharpener ensuring consistent cutting disk efficiency.
Air-cooled motor with overheating protection.
High motor power and universal blade provide the ability to slice sausages, cheeses, cold cuts, as well as boneless meats and fish.
Meets all safety requirements for professional use devices, including:
- Setting the knob to slice thickness "0" keeps the blade behind its guard.
- Protection against starting when the sharpener is disassembled or the blade guard is removed.
- Possibility to lock and disassemble the carriage only when the blade is set to thickness position "0".
- Blade protection in the form of a permanently mounted ring.
- Stainless steel holder can be disassembled and is dishwasher safe for easy hygiene maintenance.
Approximate maximum size of the sliced product: 310x260 mm.
The blade carriage can move automatically during slicing.
Possibility to program automatic slicing of products with constant or variable carriage speed.
The appliance counts the number of slices.





SPECIFICATIONS

Control panel	Analog	Programmable	No
Drive supply	Electric motor	RPM	260
Power (input) (W)	370	Slicing thickness max. (mm)	16
Knife diameter (mm)	350		
Length (mm)	990		
Width (mm)	670		
Height (mm)	730		

TRANSPORT SPECIFICATIONS

EAN	8711369210949	Country of origin	Italy
Intrastat code	84385000	GS1 Packed per	1