

MONDIAL EVO

Today is playing its four aces

CSE Clear Slice Exit

SBR Safe Blade Removal

QTQ **Quantanium** 

ES  **ENERGYSAVER**

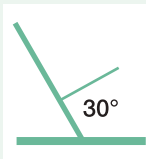


CSE Clear Slice Exit



Our designers styled the first Mondial combining genius and convenience: the result was an innovative and balanced structure. The motor is located below the blade and transmission occupies a restricted area thus leaving the area behind the blade completely free: slice collection area is wider.

Since the blade inclination is at 30° (instead of 45°) you will be able to work in an upright position which is less tiring and offers a total control of the cutting process.



MONDIAL EVO with CSE:
ergonomic-oriented design for your comfort

SBR Safe Blade Removal

Injuries with slicers generally do not occur during normal work but rather during cleaning operations. Difficult areas to clean on a slicer are those close to the blade: the blade-ring-guard, the blade bearing structure and the area behind the blade. We have studied the most effective solution: by removing the blade in a rapid and safe way we eliminate any cutting risk and cleaning is possible where any cloth could dare to arrive. Our **SBR** is since years the invention that has made thousand of chefs, grocers and butchers happy to work with. See how to remove the blade with four simple moves. **SBR** can help you to easily slice frozen products (for example to

prepare a carpaccio or a Chinese hot pot). Ask for an additional serrated blade that will allow you a rapid replacement. Finally **SBR** is adopted by supermarkets where at half day



re-sharpen of the blade is required, but time is a problem: a swift PIT-STOP to remove the blade and fit the well sharpened one (to be ordered separately).

MONDIAL EVO with SBR:
safety and hygiene without barriers

MONDIAL EVO: A CLASSIC IS RENEWED

35 thousand **MONDIAL** have been produced and sold all over the world since 1968. Thanks to the brilliant initial intuitions and the subsequent continuous updating

MONDIAL still is nowadays a sales leader.



QT: 

Quantanium® with Titanium particles reinforced three-layer non-stick coating will allow:

- smoothness: difficult products like cheese or fresh meat do not stick and products slide smoothly and frictionless ;
- higher resistance to abrasion;
- resistance to most aggressive detergents.

Cut requires a lot less effort, it's

more accurate and cleaning is very rapid; furthermore your **MONDIAL EVO** will remain as new for many years without undergoing the typical deterioration of the anodised aluminium. See a comparison among the performances of the most commonly used materials for professional slicers:

Assessment from 1 to 10	ABRASION RESISTANCE	FLOWABILITY	RESISTANCE TO DETERGENTS	TOTAL
Quantanium®	8	10	8	26
ANODIZED ALUMINIUM	6	8	6	20
STAINLESS STEEL	10	6	10	26

Quantanium® offers superior performances as to traditional anodized aluminium and competes with stainless steel.

ANSWERS TO FREQUENTLY ASKED QUESTIONS

- Q:** Can **Quantanium®** coated surfaces have negative effects on food ? **A:** No, because **Quantanium®** is inert and it does not have any effect on food condition or taste.
- Q:** Is **Quantanium®** dangerous for your health? **A:** No, because it has been made from inert, nontoxic materials.
- Q:** How can it be guaranteed that **Quantanium®** is a suitable and lasting coating? **A:** The **Quantanium®** coated **Rheninghaus** slicer has obtained the **NSF Certification**.

MONDIAL EVO with QT:
who tries it will never want something different.

ES  **ENERGYSAVER**

ES is an electronic device that reduces the average electric consumption thus contributing in reducing the environmental impact. With **ES** the motor supplies its maximum power during the cutting phase only; energy consumption during the other phases is reduced. The blade keeps rotating always at the same speed and the pilot light changing colour is informing you



if your slicer is working in **"ECONOMY"** or in **"POWER"** mode. **ES** turns OFF your slicer after 5 minutes idleness, in case you forgot it ON. Tests have proved that **ES** determines an average energy saving of 40%. **ES** is housed inside the watertight control box and it has no need of maintenance. **ES** determines a reduction in motor heating thus improving its efficiency.



MONDIAL EVO with ES:
your contribution in reducing environmental impact.



MONDIAL EVO

SPECIAL FEATURES

Non-stick **Quantanium®** coating

High protection against internal component moisture



Clear slice exit and wide sliced product storage area



Large cut capacity

Sturdy construction for precise slices

Electric controls with **Energy Saver**

STANDARD OUTFIT



SBR Safe Blade Removal



User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard



FAST CLEANER detergent
Cleaning nylon brush
Oiler

OPTIONALS

You may enhance your **MONDIAL EVO** by choosing among these exclusive optionals.



Serrated blade for frozen products



Special blade for bread



Additional standard **Quantanium®** coated blade



Stainless steel vegetable cutting chute

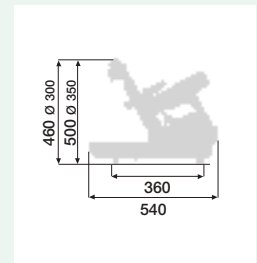
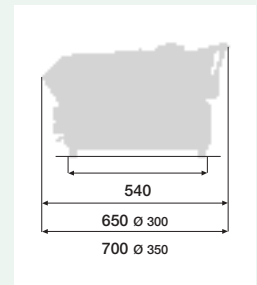


Inclined product-holder for fish cutting



Accessories storage rack

DIMENSIONS



SPECIFICATIONS AND SHIPPING INFORMATION

Model name	Blade mm	Power Hp/kW	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
Mondial EVO 300 SBR	300	0,35/0,25	Belt	290x140 ○ 210	30	30
Mondial EVO 350 SBR	350	0,35/0,25	Belt	285x190 ○ 250	30	34

All voltages and frequencies are available on request.

SHIPPING

Dimension	Weight
cm 79x64x58	37 kg
cm 79x64x58	41 kg