

DESCRIPTION

BETA BS is a vertical slicer with clear slice exit design. It is the most suited slicer for thin cutting of prosciutto, Italian hams, cold-cuts and processed meat. Ideal machine for delicatessen, supermarkets and large size kitchens.

CLEAR SLICE EXIT DESIGN

The entire area behind the blade is completely free:

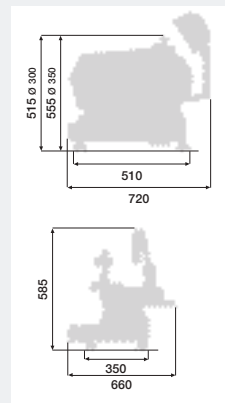
- no obstacles at the slice exit,
- wide slice collection area,
- attractive style.

FEATURES

Two available sizes: with 300 mm or 350 mm blade.
Anodized aluminium casting construction: sturdy and light weight.
High quality hardened chromium steel alloy blade.
Powerful and noiseless motor.
Insulated electric controls with safety **No Volt Release**.
Multygrip belt drive: always the right grip.
Carriage smooth glide motion.
Stainless steel ball-bearing blade pulley.
The clutch coupled food-pusher arm guarantees a stable hold of the product to be sliced (pict. **1, 2**).
Equipped with **SBR** (Safe Blade Removal) (pict. **3**).
Wide receiving stainless steel tray, removable for cleaning purposes. Built-in sharpener, removable for cleaning purposes (pict. **4**).



DIMENSIONS



STANDARD OUTFIT



SBR quick release disc.



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

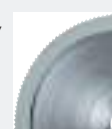


FAST CLEANER detergent, Cleaning nylon brush, Oiler.

AVAILABLE OPTIONALS



Non stick coated blade, perfect for cheese and fish cutting. Already included in **QuanTanium**® configuration.



Serrated blade for frozen food cutting.



ES (Energy saver): drastically reduces power consumption.

SPECIFICATIONS AND SHIPPING INFORMATION

Model name	Blade mm	Power Hp/kW	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
BETA BS 300 SBR	300	0,35/0,25	BELT	290x140 ○ 200	30	30
BETA BS 350 SBR	350	0,35/0,25	BELT	290x190 ○ 225	30	33

SHIPPING

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

All voltages and frequencies are available on request.



BETA BN 300/350 SBR

BETA BS 300/350 SBR

PRIMA 250/300
GREEN

GRAY

MONDIAL
300/350 SBR

BLUE

RED

