

DESCRIPTION

START is a powerful slicer with great quality/price ratio. This handy and sturdy machine is the best solution when safety and hygiene are main priorities. The special protections make it suited for humid environments. Ideal for deli shops, supermarkets, restaurants, hotels, catering companies.

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 continuous use motor.
Blade safety ring guard.
Multygrip belt drive: always the right grip.
Carriage smooth glide motion also with heavy products.
Large clearance between the back of the blade and the base provides access for easy cleaning (pict. 1).
Slice thickness precision adjustment: gasket-sealed mechanism (pict. 2).
Drip deflecting edge of the gauge plate: adjustment mechanism is protected (pict. 3).
No-drip edge base: easy cleaning (pict. 4).
Stainless steel ball-bearing blade pulley and special moisture-proof gasket.
Built-in sharpener, removable for cleaning purposes (pict. 5).
30° carriage angle: good visibility of the slice exit area and better ergonomomy.



Model **START 300/350**

Large clearance between blade and base.
High protection against moisture

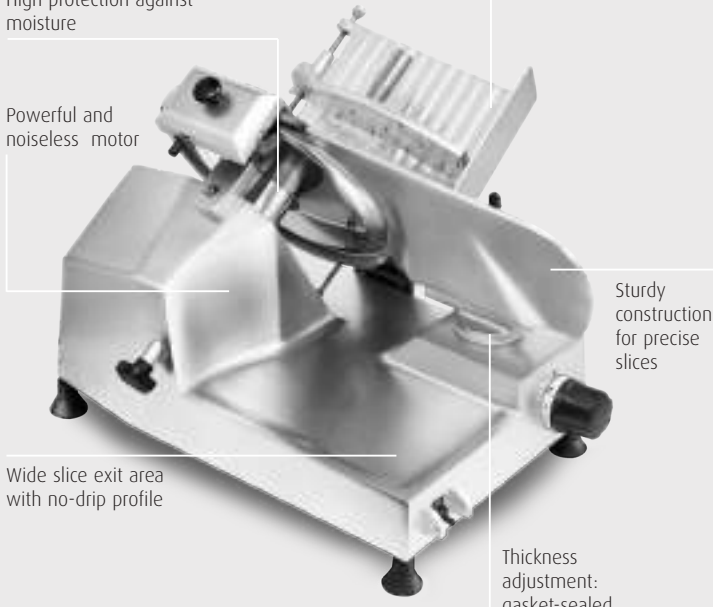
Carriage smooth glide motion

Powerful and noiseless motor

Sturdy construction for precise slices

Wide slice exit area with no-drip profile

Thickness adjustment: gasket-sealed mechanism



AVAILABLE CONFIGURATIONS

ANODIZED



All external aluminium parts are silver anodized: *TRADITIONAL SILVER FINISHING.*

BASIC QUANTANIUM



Gauge plate, blade and blade cover disc are non-stick coated. Remaining aluminium parts are anodized: *CHEESE CUTTING IS NO MORE A PROBLEM.*

STANDARD OUTFIT



User Manual and "TEN BASIC RULES" Cardboard.



FAST CLEANER detergent, Cleaning nylon brush, Oiler.



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.

AVAILABLE OPTIONS



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



Serrated blade for frozen food cutting.

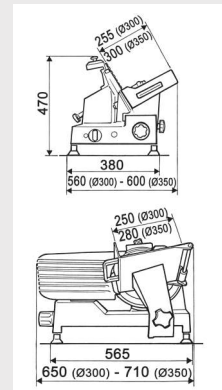


Stainless steel chute for vegetable cutting.



Inclined product holder. Easy to assemble, no tools needed.

DIMENSIONS



SPECIFICATIONS AND SHIPPING INFORMATION

Model name	Blade mm	Power Hp/kW	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
START 300	300	0,35/0,25	Belt	240x160 ○ 190	20	29
START 350	350	0,35/0,25	Belt	280x190 ○ 220	20	32

SHIPPING

Dimension	Weight
cm 74 x 58 x 56	35 kg
cm 79 x 64 x 58	39 kg

All voltages and frequencies are available on request.