

Model

# START 300/350 CE



START CE 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. Insulated switch with safety No Volt Release. 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 ergonomy.

International homologations **C E (NSF)** 

















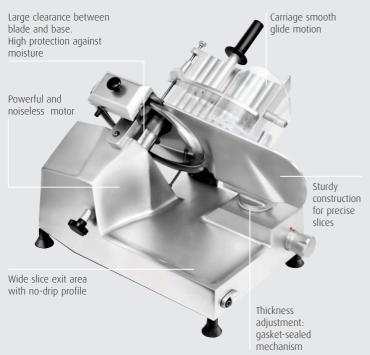








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#### **AVAILABLE CONFIGURATIONS**

#### **ANODYZED**



All external aluminium parts are silver anodyzed: TRADITIONAL SILVER FINISHING.

#### **BASIC QUANTANIUM**



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

### **TOTAL QUANTANIUM**



All external aluminium parts are black QuanTanium non-stick coated to be resistant to all detergents: THE BLACK APPEAL.

#### STANDARD OUTFIT



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



FAST CLEANER detergent, Cleaning nylon brush, Oiler.

QuanTanium® with Titanium particles reinforced three-layernon-stick coating will allow:

• smoothness: difficult products

higher resistance to abrasion;

and frictionless;

like cheese or fresh meat do not

stick and products slide smoothly

• resistance to most aggressive detergents.

#### AVAILABLE OPTIONALS



SBR (Safe Blade Removal): it allows for quick and safe removal of the blade during slicer cleaning.

Stainless steel

chute for

vegetable

cutting.



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





frozen food cutting.

Serrated blade

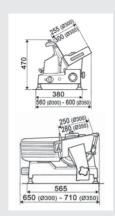


product holder. Easy to assemble, no tools needed.



**ES** (Energy saver): drastically reduces power consumption.

#### **DIMENSIONS**



#### **SPECIFICATIONS AND SHIPPING INFORMATION**

		HP	9
Model name	Blade mm	Power Hp/kW	Drive
START 300 CE	300	0,35/0,25	Belt
START 350 CF	350	0.35/0.25	Relt



### **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.

