

Vertical belt driven slicer

FA250V a belt driven slicer

The FA250V slicer is a popular butcher's favourite for large and heavy pieces of product and is equipped with a free running carrier on ball bearings. The product holder is removable for easy cleaning.



FA250V

Features include

- Stain resistant anodised aluminium finish
- Free running carriage on ball bearings
- Cutting thickness can be very precisely adjusted
- Suitable for cutting joints, cheese, fish and hard meat
- Teflon coating available for slicing cheese
- Complies fully with all 'CE' regulations
- Easy and precise sharpening set keeps the edge of the blade always sharp, for an excellent cut
- Easy to clean
- Built in sharpener
- Blade removal tool

MODEL	FA250V
ELECTRICAL LOADING	0.35 hp 0.25 kw
BLADE DIAMETER	250 mm
DIMENSIONS	530 x 520 x 500 mm
WEIGHT	25 kg
R.P.M. OF THE BLADE	300
THICKNESS	0 - 16 mm
CUT (LENGTH x HEIGHT)	260 x 190 mm