



## 800 SA



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### **Semi-automatic oblique slicing machine**

- From wafer-thin slices to 32 mm slices
- Automatic slicing after adjustment of the machine
- Meat table (can be tilted and removed) as standard
- Supplied with product carriage; keeps the meat in its place
- Integrated sharpening unit; fast and easy sharpening of the blade

# 800 SA

## Use of material

s/s 303/304 for all parts that come into contact with food  
Anodised aluminium

## Dimensions

**Foot print:** (L x W) 550 x 400 mm

**External dimensions:** (L x W x H) 740 x 600 x 650 mm

**Dimensions of meat table:** (L x B) 290 x 300mm  
Can be tilted and removed



**Sharpening unit:** Removable and integrated into the slicing machine  
Fast and easy sharpening of the blade

**Slicing capacity:** 240 mm for round products  
210 x 210 mm for square products  
240 x 210 mm for rectangular products

**Blade:** Ø 318 mm  
Blade speed: 280 RPM  
Special hard, chromium-plated circular blade  
Available in s/s, a Teflon version and as a serrated model

**Blade remover:** supplied as standard

**Thickness adjustment:** 0 – 32mm, infinitely adjustable

**Product carriage:** Keeps the product in its place  
Result: minimal loss due to cutting

**Meat clamp:** Extended shaft for meat clamp and space-saving parking position

**Cleaning:** Removable blade plate, sharpening unit and meat table

**Motor:** 0.180kW - 1 speed - belt drive  
1,400 RPM  
IP 23

**Voltage:** 230V – 50Hz 1 Phase 2.5 Ampere  
400V – 50Hz 3 Phase 0.6 Ampere  
115V – 60Hz 1 Phase 4.5 Ampere



## Version

**Teflon version:** This model features a high-quality Teflon layer for parts that come into contact with food  
Especially suitable for slicing cheese

**Noise level:** < 65 dB (A)

**Weight:** 80kg

**Meets:** CE Directive 89/392/EEC  
Safety and hygiene requirements  
EN 1974: 1998  
Low voltage directive: 73/23/EEC

**Warranty:** 12 months as from delivery  
Does not apply to parts that are subject to wear