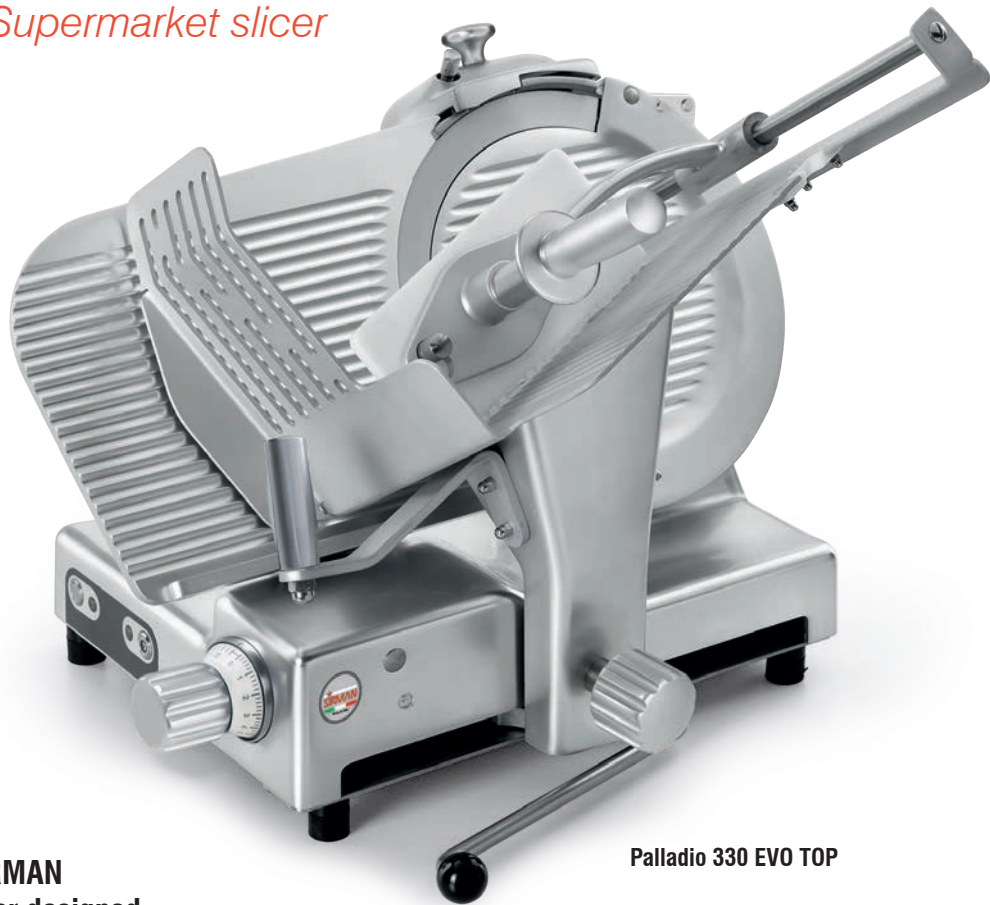




PALLADIO 330 EVO TOP 13"

Heavy-duty Deli / Supermarket slicer



Palladio 330 EVO TOP

The ultimate **eVOlution from SIRMAn**
13" high-quality, heavy-duty slicer designed
for high-volume retail applications, setting
the highest standards in the industry for:

Dependability, Yield and Profitability

- One-piece sanitary polished and anodized aluminum construction
- Widest cutting capacity in a compact footprint
- Low-profile, ergonomic design with an extremely smooth carriage motion
- ½ Hp heavy-duty motor for continuous service and higher torque for cheese slicing
- Stainless steel controls, IP67 dustproof and waterproof rating
- Dual stage cam system allows precise, thin and thick slicing
- Complete stainless steel drive shaft assembly
- Built-in sharpener for perfect results and safety - unlike remote devices
- Waterproof from above

Operation:	Gravity feed.
Construction:	Polished, anodized aluminum alloy.
Knife:	One piece, chromium plated 100Cr6 forged carbon steel blade.
Sharpener:	Built-in, removable, two stone dual action.

Hygiene and Safety

- Rounded, edgeless design
- Increased gap between blade and machine body
- One-piece carriage with seamless, see-through hand guard
- Improved blade guard removal system
- Zero blade exposure to prevent injuries when cleaning
- Tilt-carriage with zero blade exposure
- Permanent blade rim guard covering the non-slicing portion of the blade edge
- Lift lever to easily and safely clean under the slicer (factory installed option)
- Overload protection
- No volt release
- Certified to the new NSF ANSI 8 2010 standard

Slice thickness:	0-1" (0-24 mm), infinitely variable
Motor:	0.55 Hp (410 W), fan cooled.
Electrical:	120V AC, 60Hz, 3.4A (220V, 50Hz available on request).
Plug & Cord:	Attached, flexible, 3 wire SJT AWG 16, 6'4" long.
Controls:	ON/OFF stainless steel keypad, IP 67 waterproof protection. No voltage release.

Optional

- 19705020 Vegetable Chute
- 19510453P Fence, rectangular/round products



Certified to UL Standard 763 and NSF Standard 08
 Certified to CSA Standard C22.2



Blade Removal Tool (BRT) option



Tilt-carriage with zero blade exposure



Lift lever



Vegetable Chute option



Improved blade guard removal system



Completely sealed stainless steel shaft



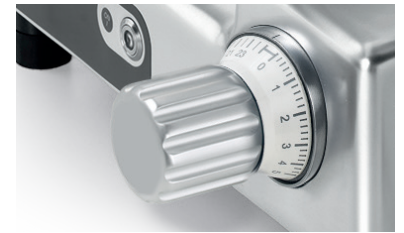
NSF ANSI 8 design



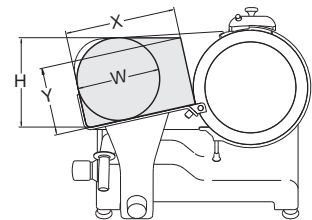
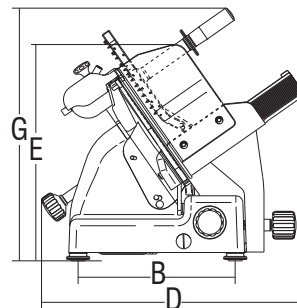
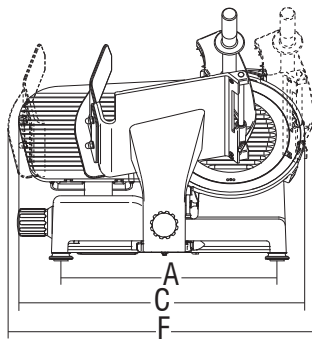
One-piece carriage with seamless, see-through hand guard



Increased gap between blade and machine body



Dual stage cam system allows precise, thin and thick slicing



	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	watt/Hp	inch.	rpm	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Palladio 330 EVO TOP	330/13"	410-0,55	1"	216	12 ³ / ₁₆ "	12" x 10 ¹ / ₄ "	18 ⁵ / ₁₆ "	13 ³ / ₈ "	24 ³ / ₁₆ "	26 ³ / ₁₆ "	17 ¹ / ₁₆ "	27 ¹⁵ / ₁₆ "	24 ³ / ₁₆ "	10 1/2"	7 1/2"	10 ⁵ / ₈ "	9 ¹ / ₄ "	95	33" x 34" x 33"	125