

## 8" BELT-DRIVEN SLICER WITH FIXED BLADE SHARPENER

Serial No.:453122881360700 Model No.:100-506277



Nella's Meat Slicers offer superior materials and performance with their anodized aluminum alloy and Italian-engineered motor. The belt-driven machine provides exceptional cutting consistency and durability. The carriage moves smoothly on ball bearings, allowing effortless slicing of deli meats and vegetables. It is easy to disassemble for quick cleaning, making it perfect for low-volume operations.





HTTPS://WWW.NELLAONLINE.COM/PRODUCTS/NELLA-8-MEAT-SLICER-0-20-HP-195S-13607



## FEATURES

- The high carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life
- Provides exceptional cutting consistency and durability
- Constructed with anodised aluminium alloy
- Carriage moves smoothly on ball bearings, allows easy cutting of deli meats and vegetables
- Easy to disassemble and clean
- Fixed blade sharpener

## TECHNICAL SPECIFICATIONS

BLADE SIZE	8"   195 mm
CUT THICKNESS	0 - 15 mm
POWER	0.20 HP   0.15 kW
SLICING VOLUME*	<15 MINUTES
RPM	300
CUTTING SIZE	6.30 X 5.5 inch
ELECTRICAL	110V / 60Hz / 1Ph
NET WEIGHT	26 lbs.   11.82 kg.
GROSS WEIGHT	27 lbs.   12.27 kg.
DIMENSIONS (DWH)	20.5 x 14.17 x 12.40 inch
GROSS DIMENSIONS	17 x 16 x 15 inch

<sup>\*</sup>Results may vary due to product consistency and tempererature



