

Our selection of useful optionals, created to simplify the work and to stimulate creativity. Our worldwide experience is at your disposal to suggest innovative solutions.

SBR

SBR (Safe Blade Removal) allows for quick and safe removal of the blade in 4 steps.

Useful for:

- Daily cleaning of the blade, the blade ring-guard and the area behind the blade;
- Rapid replacement of special blades such as the non-stick coated blade and the serrated blade for frozen food.
- Rapid replacement of the exhausted blade with a well sharpened one for a non-stop cycle of the slicer.

Herebelow you will find our selection of special blades: thanks to the SBR system it is really easy and quick to interchange different blades for a more precise and professional use. Each additional blade is supplied in our special vacuum packaging.



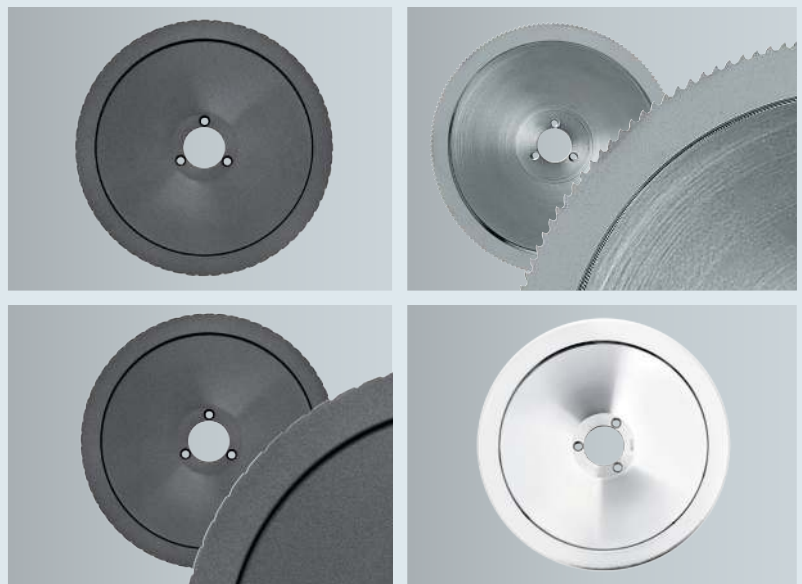
SPECIAL BLADES

The **Quantanium** non-stick coated **blade** is normally used to cut cheese but it offers great performances also when cutting fresh meat and any other type of products. It is not suggested for frozen products cutting.

The **serrated blade** for cutting of frozen products.

The serrated/non-stick coated **blade for cutting of bread**.

The **extra-chrome blade**, for extra-humid environments.



OPTIONALS LIST

SBR

- Safe Blade Removal system

SPECIAL BLADES

- QuanTanium non-stick coated blade
- Serrated blade
- Blade for bread
- Extra-chrome blade

PRODUCT HOLDERS

- Vegetable chute
- Inclined product holder
- Product holder for frozen food

- Accessories holding rack
- Frozen food package
- ES - Energy saver
- Special feet for ship fitting

And now, three special chutes/product holders that are to be matched to different types of products and of cuts:

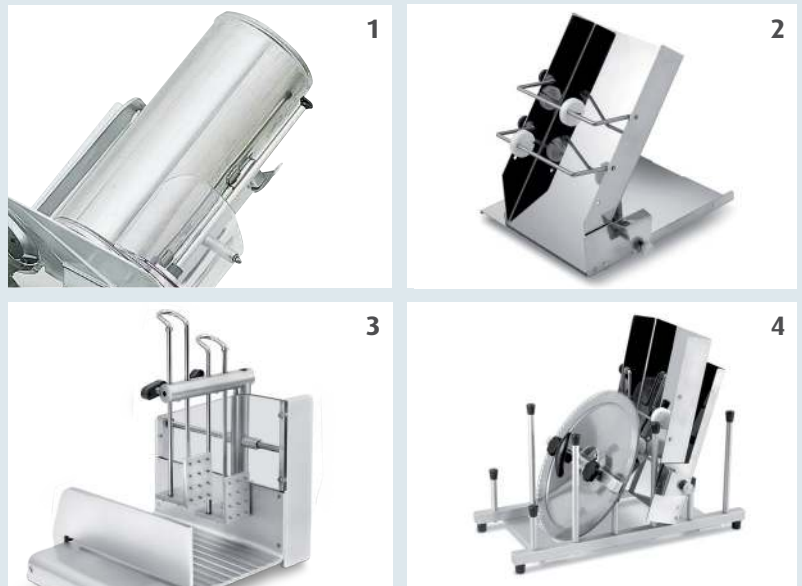
The stainless steel **vegetable chute** for easy vegetable cutting: ideal to cut rapidly and with precision cabbage, salad, tomatoes, onions, etc. It is also well used for squids and octopus (pict.1).

Inclined product holder: the variable cutting angle is useful when width of slice needs to be increased. It is very much used to cut fish filets or salami oval slices (pict.2).

Product holder for frozen food with double arm food-pusher and adjustable fence: it is used when it is necessary to immobilize the product with maximum safety. It is very useful when cutting frozen products on automatic slicers (pict.3).

Blades and **accessories holding rack:** for tidy and safe storage of additional blades and accessories (pict.4).

SPECIAL CHUTES/PRODUCT HOLDERS



FROZEN FOOD PACKAGE: product-holder with double arm food pusher and adjustable fence + serrated blade. Our suggestion for easy cutting of frozen products (pict.1).

ES (Energy Saver): our/your contribution to environmental impact. This exclusive and unique device has proven capable of obtaining an average energy saving of 40%. Furthermore, for more saving and safety, it turns off the slicer after 5 minutes idleness, in case you forgot it ON. ES is maintenance free and it determines a reduction in motor heating thus improving its efficiency (pict.2).

Special feet for ship fitting. Aluminium studs to lock the slicer: required for galley equipment (pict.3).

REFILL! It is possible to order oiler refill, nylon brush and Fast Cleaner (single bottle or 5/10 liter refill tank) (pict.4).

FROZEN FOOD PACKAGE

