



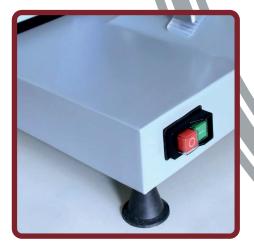
Production code : 909701/DIVERSO - PRO300XL



WR-300E-03

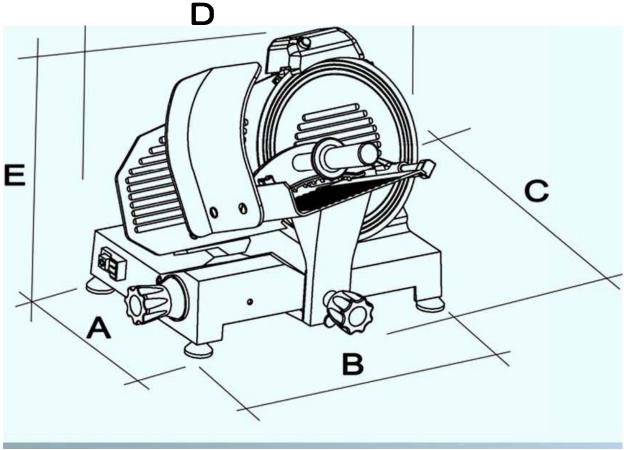
Professional slicer













Model	Code	Blade Ø	Weight	Power	Dimensions				
					Α	В	С	D	Е
WR-300E-03	909701/DIVERSO	300 mm	23 kg	220 watts					
	PRO300XL				33	48	47	57	47

- The slicer is built with an aluminum structure with an innovative coating in accordance with Moca standards resistant to surface scratches, easy to clean with non-toxic detergents on the market with anodized aluminum plate and sail.
- Very strong and easy to use with little maintenance.
- Excellent for cutting meat and delicatessen, vegetables and cheeses.
- The blade is made of ha rd-chrome hardened steel with patented non-stick grooves.
- The fixed sharpener has a removable dirt tray that protects the stones from dirt during cutting
- The product holder plate slides on Teflon-coated bushings and the product pusher is equipped with removable pins for easy cleaning; the plate is equipped with a sail block and can be removed according to the EN 1974 standard in force.
- The motor is ventilated and si lent and is equipped with thermal protection.
- The machine was designed and built in compliance with the international standards in force for safety, hygiene and Moca. Professional Ce