



IMPORTACIONES MAVA E.I.R.L.

ALEXANDER MOBBA

SIERRA CARNICERA



- ◉ Gabinete en acero inoxidable y cabezal en aluminio abillantado
- ◉ Bistequeador, carro, plancha y gabinete fabricados en acero inoxidable
- ◉ Interruptor termomagnético
- ◉ Procesa piezas de gran tamaño

DISPENSADOR DE BEBIDAS



Dispensador de bebidas

Modelo **DB-18x2**

- ◉ Temperatura de 2°C a 12°C
- ◉ Tazón de policarbonato
- ◉ Chasis de acero inoxidable
- ◉ Capacidad de 18 litros por tazones

Disponible en 2 y 3 tazones

CAS

LATINOAMERICA

Representante Exclusivo para Colombia



Serie **CL5200**

CL5200-P



CL5200-B



CARACTERÍSTICAS

- Doble Display Grafico LCD color azul de alta iluminación
- Teclado tipo membrana
- Función de Cambio y anulación de productos
- Sistema de impresión Térmico
- Impresión de ticket y etiqueta
- Impresión de código de barras (10 Tipos de códigos de barras programables)
- 72 memorias de Plus directas (Versión Torre) // 54 memorias de Plus directas (Versión Plana).
- Puede guardar hasta 10000 Productos
- 64 Vendedores
- Opción para utilizar como caja registradora con conexión de cajón monedero e impresión de ticket para el cliente.
- Emisión de mensaje publicitario cuando la balanza no se esté utilizando
- Opción para conectar tarjeta de red inalámbrica
- 45 formatos de etiquetas predeterminadas y capacidad para guardar 20 etiquetas diseñables por medio de CL-WORKS
- Incluye:
 - Programación y capacitación sobre el manejo del equipo
 - Diseño personalizado de etiquetas
 - Software CL-WORKS para programación de la balanza
 - 1 rollo de etiqueta o ticket
- Excelente servicio pos venta
- Balanza con Certificación OIML y Registro ante la Superintendencia de Industria y Comercio.
- Excelente Aplicabilidad en mercado (Fruver, Carnicerías, Salsamentarias, Pescaderías y demás)

ESPECIFICACIONES

MODELO	CL-5200		
Max. Capacidad (kg)	3/6	6/15	15/30
Legibilidad (g)	1/2	2/5	5/10
Resolución externa	1/3,000 Intervalo Dual		
Tipo de Display	LCD grafico (208x48mm)		
Velocidad de impresión	Max. 100mm / seg. 80 etiquetas por minuto		
Resolución de la impresora	202 dpi		
Tamaño de la etiqueta (mm)	Ancho: 40 ~ 60, Longitud: 30 ~ 120		
Poder	AC 100~240V, 50/60Hz		
Temperatura de Operación	-10°C ~ +40°C		
Tamaño de bandeja (mm)	Tipo B, P: 380(Ancho) x 250(Largo).		
Dimensiones (mm)	Tipo B: 409(Ancho) x441(Largo) x180(Alto)		
	Tipo P: 410(Ancho) x500(Largo) x535.8 (Alto)		
Peso del Equipo (kg)	Tipo B: 6.95, Tipo P: 7.65		
Certificación	OIML		
Impresión de reporte de venta	(PLU, Vendedor, X, Z, Departamento, Grupo, Hora)		
Puertos de comunicación	RJ-45 (Conexión en red), RJ-11 (Cajón monedero), USB (PC), RS-232 (PC).		
Datos programables por PLU	(F. Vencimiento, F. Empaque, F. Producción, Ingredientes, Factores Nutricionales, Trazabilidad, código de barras, Lote, Descripción, Tara, Precio, Precio Especial, entre otros)		
Idioma	Menú de programación y configuración totalmente en Español.		

Serie **CL-3000**



CARACTERISTICAS

- Doble Display Grafico LCD números y alfabeto color negro
- Back light incluido
- Teclado tipo membrana
- Función de Cambio y anulación de productos
- Sistema de impresión Térmico
- Impresión de ticket y etiqueta
- Impresión de código de barras (10 Tipos de códigos de barras programables)
- 72 memorias directas
- Puede guardar hasta 10000 Productos
- 64 Vendedores
- Opción para utilizar como caja registradora con conexión de cajón monedero e impresión de ticket para el cliente.
- Emisión de mensaje publicitario cuando la balanza no se esté utilizando
- Opción para conectar tarjeta de red inalámbrica
- 45 formatos de etiquetas predeterminadas y capacidad para guardar 20 etiquetas diseñables por medio de CL-WORKS
- Incluye:
 - Programación y capacitación sobre el manejo del equipo
 - Diseño personalizado de etiquetas
 - Software CL-WORKS para programación de la balanza
 - 1 rollo de etiqueta o ticket
- Excelente servicio pos venta

ESPECIFICACIONES

MODELO	CL-3000	
Max. Capacidad (kg)	15	30
División escala (g)	5	10
Certificación	OIML	
Tamaño de Plato	38 x 25 cm en acero inoxidable	
Temperatura de operación	-10°C ~ 40°C	
Corriente Eléctrica	110 V / 240 V	
Display Grafico	Números LCD y alfabeto color negro	
Poder	Corriente Eléctrica 110 V / 240 V	
Impresión de reporte de venta	(PLU, Vendedor, X, Z, Departamento, Grupo, Hora)	
Velocidad de Impresión	80 etiquetas por minuto - 100 mm / seg	
Puertos de comunicación	RJ-45 (Conexión en red), RJ-11 (Cajón monedero), USB (PC), RS-232 (PC).	
Idioma	Inglés y Español	
Datos programables por PLU	(F. Vencimiento, F. Empaque, F. Producción, Ingredientes, Factores Nutricionales, Trazabilidad, código de barras, Lote, Descripción, Tara, Precio, Precio Especial, entre otros)	

EXCELL PRECISION PRODUCT CATALOG

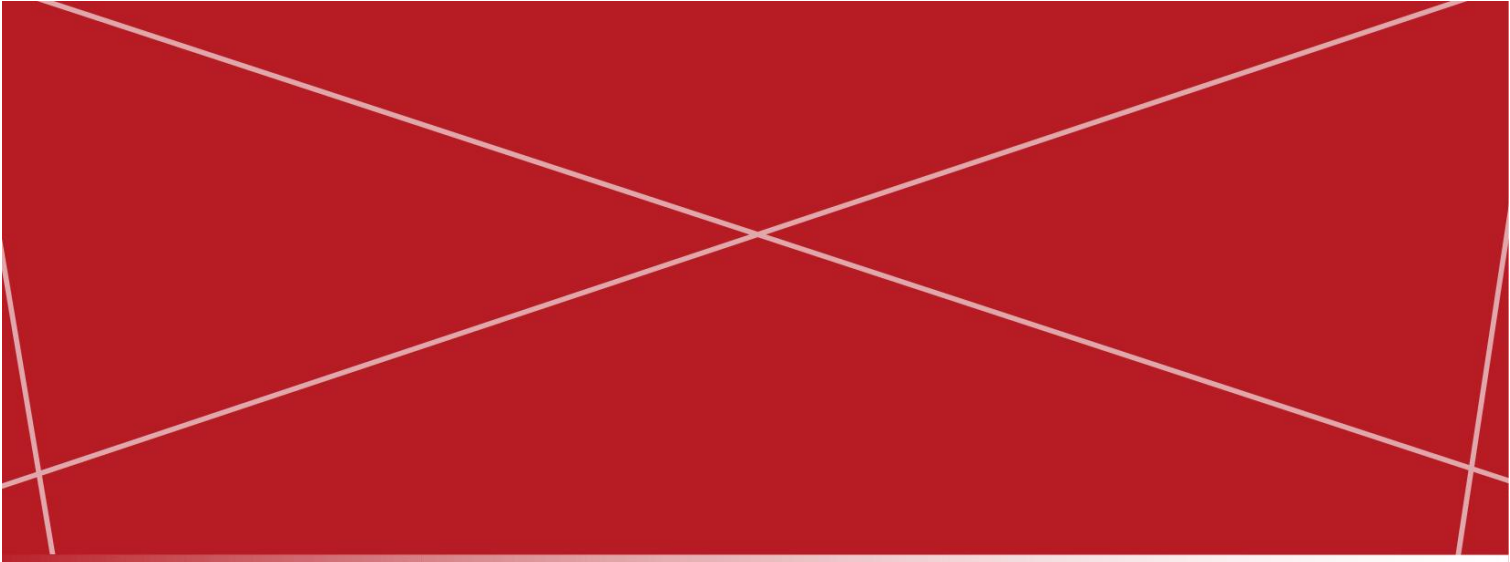
LEADING THE WAY IN HIGH-TECH SCALE-IOT® INNOVATION



EXCELL®

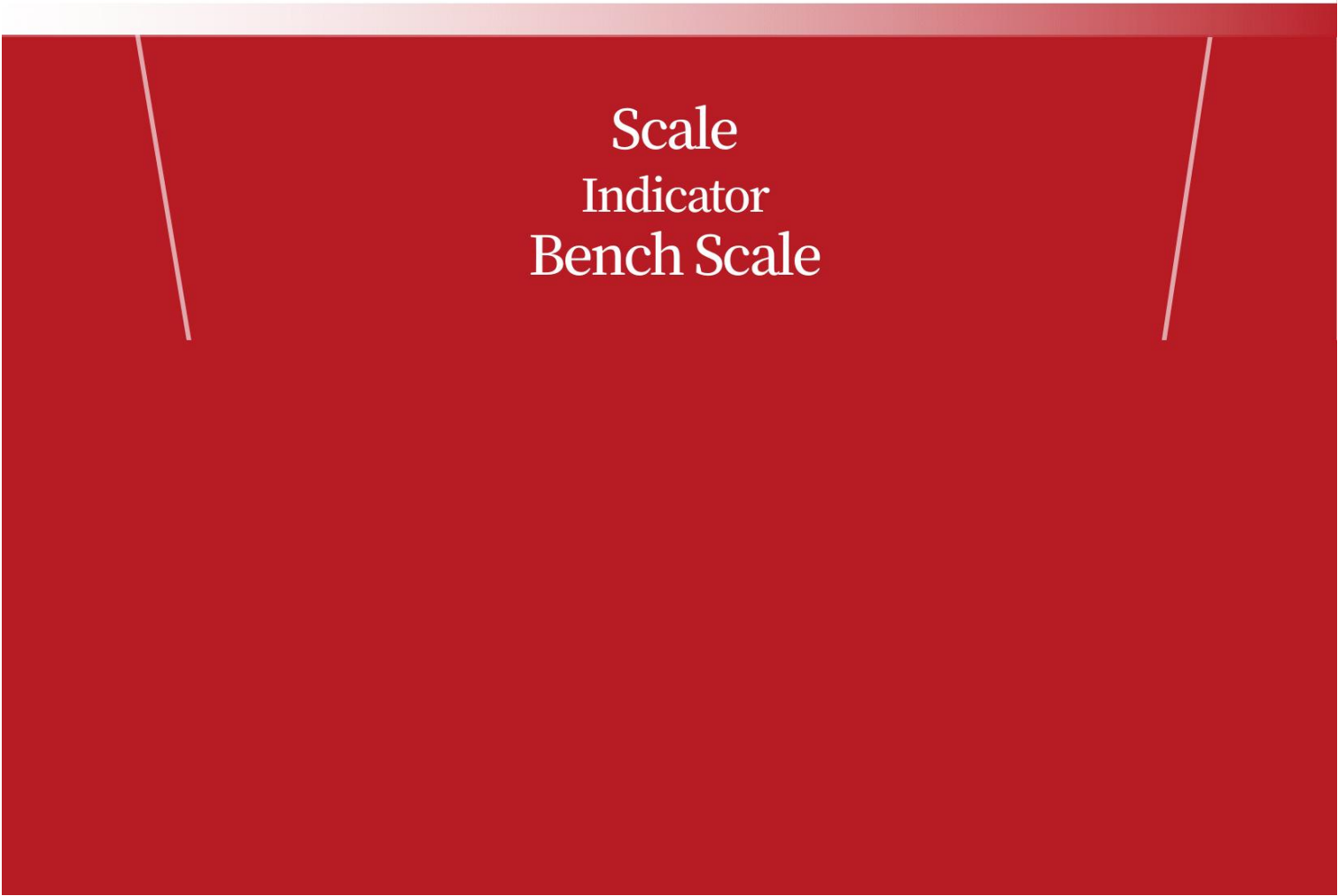
Since 1979

e-Accura



Price Computing Scales

The Pursuit of Absolute Trustworthiness



Scale
Indicator
Bench Scale

Price Computing Scales

AM3/AM4

Price Computing Scales



Features

- 1/3 000 display resolution (Multi-range available)
- Low power and charging status indication
- Faster weighing stability
- Faster zero return Zero key and Tare react faster Digital calibration

Non-approval Model:

1/3,000 up to 1/6,000 display resolution, weighing modes Up to 99 data accumulation and 25 data recall

Approval Model:

1/3,000 display resolution,

Specification

Capacity	3 / 6 / 15 / 30 Kg
Division	1 / 2 / 5 / 10 Kg
Power	AC 110V/230V (±10%) + DC 6V/4 Ah rechargeable battery
Display	LCD 6 / 6 / 6 14mm height
Platter Size	300 × 225mm(W x D)
Dimensions	275 × 105 × 310mm(W × H × D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)



Specification

Capacity	3 / 6 / 15 / 30 Kg
Division	1 / 2 / 5 / 10 Kg
Power	AC 110V/230V (±10%) + DC 6V/4 Ah rechargeable battery
Display	LCD 5 / 5 / 6 14mm height
Platter Size	290 × 246mm(W x D)
Dimensions	AZ3: 310 × 115 × 340mm(W × H × D) AZP3: 310 × 515 × 340mm(W × H × D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)



Features

- Digital calibration
- Vendor and customer sides LCD displays with LED backlight
- Low power and charging status indication
- Easily adjusted leveling feet for stability of the scale

Non-approval Model:

1/3,000 up to 1/6,000 display resolution, weighing modes Up to 99 data accumulation and 25 data recall

Approval Model:

1/3,000 display resolution, single range or multi-range

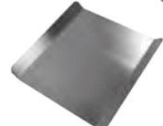
AZ3/AZP3

Price Computing Scales



YSP

Price Computing Scales



Standard Platter Alternative Platter

Features

- IP68 certified by SGS
- Sealed waterproof silica gel strip blocks water from infiltrating into the scale
- Surrounded by waterproof grade sheeting to ensure the water free
- 1/3,000~1/6,000 display resolution available. Aluminum frames coated with anti-corrosion treatment for longer lifespan
- Aluminum frames coated with anti-corrosion treatment for longer lifespan

Specification

Capacity	3 / 6 / 15 / 30 Kg
Division	1 / 2 / 5 / 10 Kg
Power	AC 110V/230V (±10%) + DC 6V/4 Ah rechargeable battery
Display	LCD 6 / 6 / 6 digits 14mm height
Platter Size	259.2 × 205.8mm [Standard] 251.3 × 211.3mm [Option]
Dimensions	250.4 × 144 × 313 mm(W x H x D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)



Price Computing Scales

FDP3-35

Price Computing Scales



Specification

Capacity	3 / 6 / 15 / 30 Kg(multi-range)
Division	1 / 2 / 5 / 10 Kg (multi-range)
Power	AC 110V/230V (±10%) +DC 6V/4 Ah rechargeable battery
Display	LCD 6 / 6 / 6 14mm height
Platter Size	300 x 225mm (W x D)
Dimensions	300 x 530 x 330 mm (W x H x D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)



Features

- 35 direct PLU keys
- High Speed 24bits AD
- Faster display Reading Speed
- Faster weighing stability and zero return

Non-approval Model:

1/3,000 up to 1/6,000 display resolution, weighing modes Up to 99 data accumulation and 25 data recall

Approval Model:

1/3,000 display resolution, single range or multi-range

Specification

Capacity	6 / 15 / 30 / 60 Kg
Division	2 / 5 / 10 / 20 Kg
Power	AC 110V/230V (±10%) +DC 6V/4 Ah rechargeable battery
Display	LCD 6 / 6 / 6 14mm height
Platter Size	318 x 255mm (W x D)
Dimensions	315 x 535 x 353 mm (W x H x D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)



Features

- 35 direct PLU keys
- High Speed 24bits AD
- Faster display Reading Speed
- Faster weighing stability and zero return

Non-approval Model:

1/3,000 up to 1/6,000 display resolution, weighing modes Up to 99 data accumulation and 25 data recall

Approval Model:

1/3,000 display resolution, single range or multi-range

GRP3-35

Price Computing Scales



JBLP3-35

Price Computing Scales



Features

- 35 preset memory keys
- Up to 99 data accumulation and 99 data recall
- High speed 24bits AD; Display reading speed faster
- 1/3,000 display resolution
1/6,000 display resolution (multi-range)
- IP degree wash down design
IP Grade IPX6
- Options RS232 for serial printer output

Specification

Capacity	6 / 15 / 30 / 60 Kg
Division	2 / 5 / 10 / 20 Kg
Power	AC 110V/230V (±10%) +DC 6V/4 Ah rechargeable battery
Display	LCD 6 / 6 / 6 14mm height
Platter Size	318 x 255mm (W x D)
Dimensions	315 x 535 x 353 mm (W x H x D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)

Price Computing Scales

SBLP-35

Price Computing Scales



Features

- 35 preset memory keys
- Up to 99 data accumulation and 99 data recall
- High speed 24bits AD; Display reading speed faster
- 1/3,000 display resolution
- 1/6,000 display resolution (multi-range)
- Options RS232 for serial printer output

Specification

Capacity	6 / 15 / 30 / 60 Kg
Division	2 / 5 / 10 / 20 Kg
Power	AC 110V/230V (±10%) +DC 6V/4 Ah rechargeable battery
Display	LCD 5 / 5 / 6 14mm height
Platter Size	400 × 300mm
Dimensions	370 × 510 × 4750mm (W × H × D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)

Specification



Power	AC 110V/230V (±10%) +DC 6V/4 Ah rechargeable battery
Display	LCD 6 / 6 / 6 14mm height
Dimensions	280 x 220 x 117mm (W x H x D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)
Options	Second display RS232 or serial printer output

Features

- High speed 24bits AD; Display reading speed faster
 - Faster weighing stability
 - Faster zero return
- Non-approval Model:**
1/3,000 up to 1/6,000 display resolution, weighing modes Up to 99 data accumulation and 25 data recall
- Approval Model:**
1/3,000 display resolution, single range or multi-range

AP3

Price Computing Indicator



KAP3/JAP3

Price Computing
Bench Scale

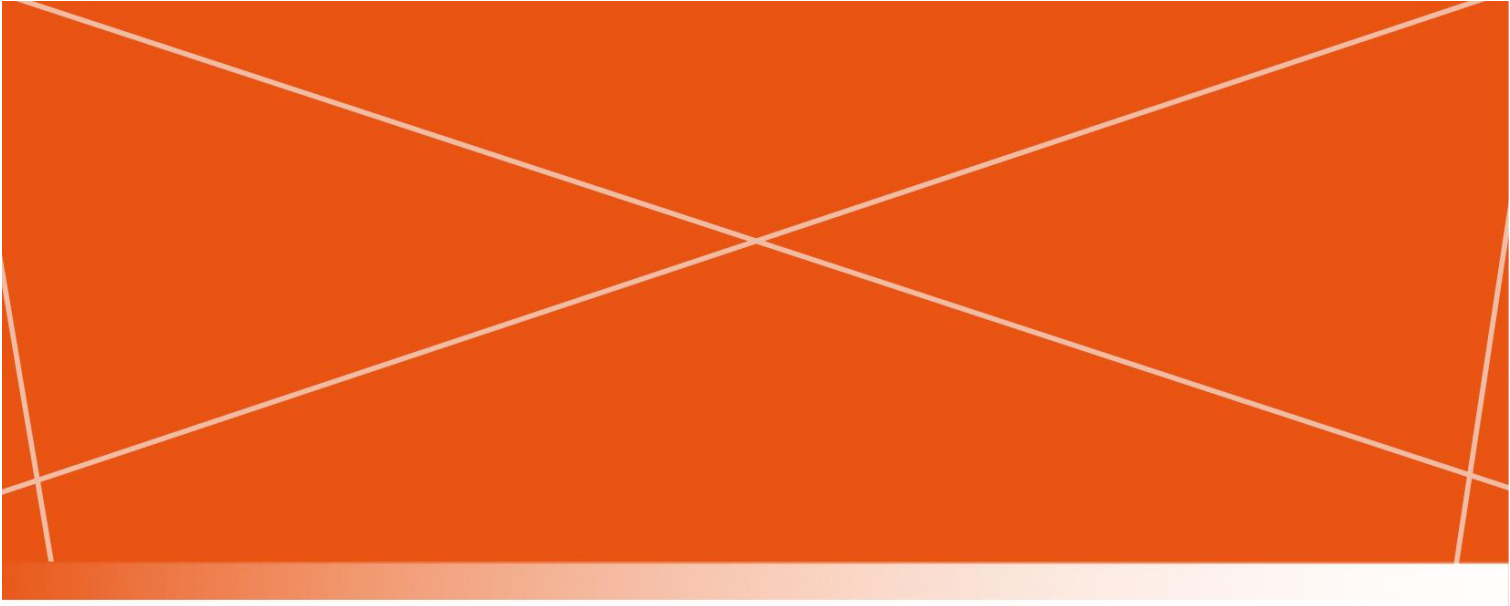


Features

- High speed 24bits AD; Display reading speed faster
- Up to 99 data accumulation and 25 data recall
- Zero key and Tare key react faster
- Mini printer built-in for KFB510
- OIML approved models available for 1/3,000 display resolution
- Non-approval models available for 1/6,000 display resolution

Specification

Capacity	6 / 15 / 30 / 60 Kg
Division	2 / 5 / 10 / 20 Kg
Power	AC 110V/230V (±10%) +DC 6V/4 Ah rechargeable battery
Display	LCD 6 / 6 / 6 25mm height
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)
Platter Size	KAP510 : 322X242mm (IPX6) JAP510 : 334X254mm (IPX5)



Weighing Scale



Scale
Indicator
Bench Scale

Weighing Scale

AWH3/AWH4

Weighing Scale



Features

- High speed 24bits AD; Display reading speed faster
- Faster weighing stability
- Faster zero return
- Zero key and Tare key react faster

Non-approval Model:

1/3,000 up to 1/6,000 display resolution, weighing modes Up to 99 data accumulation and 25 data recall

Approval Model:

1/3,000 display resolution, single range or multi-range

Specification

Capacity	1.5 / 3 / 6 / 7.5 / 15 / 30 Kg
Division	0.1 / 0.2 / 0.2 / 0.5 / 1 / 2 Kg
Power	AC 110V/240V (±10%) +DC 6V/4 Ah rechargeable battery
Display	LCD 6 digits; Height 25mm; LED back-light
Platter Size	280 x 230mm (W x D)
Dimensions	275 x 105 x 310mm(W x H x D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)



SAH3-W/SAH4-W

Weighing Scale



Features

- Compact size
- Preset weight or quantity; Weight accumulation
- Simple counting; Gross/Net indication; Hold function; Check mode Lo / Hi / OK

Non-approval Model:

1/3,000 up to 1/6,000 display resolution, weighing modes Up to 99 data accumulation and 25 data recall

Approval Model:

1/3,000 display resolution, single range or multi-range

Specification

Capacity	1.5 / 3 / 6 / 7.5 / 15 / 30 Kg
Division	0.1 / 0.2 / 0.2 / 0.5 / 1 / 2 Kg
Power	AC 110V/240V (±10%) +DC 6V/4 Ah rechargeable battery
Display	LCD 6 digits; Height 25mm; LED back-light
Platter Size	280 x 230mm (W x D)
Dimensions	275 x 105 x 310mm(W x H x D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)



Specification

Capacity	2.5 / 5 / 10 / 15 Kg
Division	0.5 / 1 / 2 / 5 Kg
Power	Adaptor DC 9V or 4 x UM-2 1.5V dry battery (not included)
Platter Size	196 x 174mm (Plastic platter) 198 x 176mm (Steel platter)
Dimensions	213 x 80.4 x 284mm (W x H x D)
Display	LCD 5 1/2 Digits; 18mm (Height); LED backlight(Optional)
Operating Temperature	

Features

- Up to 1/5,000 display resolution
- Digital calibration
- Large LCD display with LED backlight
- Kilogram (kg), gram (g), pound (lb) and ounce (oz) weighing modes
- Full range tare; Auto-zero tracking; Adjustable gravity value

SI-130

Weighing Scale



Weighing Scale

BH3

Precision Balance



Features

- 1/30,000 and 1/60,000 display resolutions available
- Digital calibration
- LCD display with LED back light, more durable, more energy saving
- Auto zero tracking, double overload protection
- Weighing, counting and percentage modes
- Adjustable gravity value
- Selectable default weighing units

Specification

Capacity	150 / 300 / 600 / 1200 g
Division	0.005 / 0.01 / 0.02 / 0.02 g
Power	Adaptor DC 9V or 4 x UM-2 1.5V dry battery (not included)
Display	LCD 6 1/2 Digits; 16mm (Height); LED backlight
Platter Size	
Square:	144 x 124 x 6.5mm
Round:	Ø116mm
Dimensions	175 x 56 x 226 mm (W x H x D)
Operating Temperature	5°C ~ 35°C (41°F ~ 95°F)

Specification



Capacity	1.5 / 3 / 6 / 15 / 30 Kg
Division	0.5 / 1 / 2 / 5 / 10 Kg
Display	LCD 6 digits; height 25mm
IP Grade	IP 56
Platter Size	225 x 195 mm
Dimensions	250 x 300 x 140 mm (W x D x H)
Power	DC10V/1A Adaptor + DC 6V/5AH Rechargeable Battery or 6 x R14 1.5V dry batteries (not included)
Operating Temperature	0°C ~ 40°C (32°F ~ 104°F)

Features

- IP 56 wash down design
 - Unique waterproof box design provides outstanding moisture protection
 - Digital calibration
 - Double over-load protections
- Non-approval Model:**
1/3,000 up to 1/6,000 display resolution, weighing modes Up to 99 data accumulation and 25 data recall
- Approval Model:**
1/3,000 display resolution, single range or multi-range

WAVE

Waterproof Weighing



SK-130

Weighing Scale



Features

- 1/3,000 display resolution
- Weighing units available in kg, g, lb, and oz
- Quick weighing function, simple counting (pcs) function, and hold function
- Auto zero tracking; Adjustable gravity value

Specification

Capacity	30 / 60 Kg
Division	10 / 20 Kg
Power	Adaptor DC 9V+4 x UM-3 1.5V dry battery (not included)
Display	LCD 5 1/2 Digits; 25mm(Height); LED backlight(Optional)
Platter Size	300 x 350mm
Operating Temperature	0°C ~ 40°C (32°F ~ 104°F)

Weighing Scale

ELW Plus / ESW Plus

Waterproof Weighing



ELW Plus ABS Plastic
ESW Plus 304 Stainless

Features

- IP68 certified by SGS
- EU-TYPE EXAMINATION CERTIFICATE : Number T10896
- 1/3,000 to 1/6,000 display resolution available
- ealed waterproof silica gel strip blocks water from infiltrating into the scale
- Stainless steel made for anti-rust
- Concave handle for easy carrying

Specification

Capacity	3 / 6 / 15 / 30 Kg
Division	0.2 / 0.5 / 1 / 2 Kg
Power	AC 100V~240V (±10%) adapter+ DC 6V / 4Ah rechargeable battery
Display	6 digits, 25mm height, White LED backlight (LCD Display)
Platter Size	235 x 200 mm
Dimensions	ELW ⁺ : 270 x 124 x 310 mm (W x H x D) ESW ⁺ : 240 x 120 x 280 mm (W x H x D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)



ELW-E Plus / ESW-E Plus

Waterproof Weighing



ELW Plus ABS Plastic
ESW Plus 304 Stainless

Features

- IP68 certified by SGS
- EU-TYPE EXAMINATION CERTIFICATE : Number T10896
- 1/3,000 to 1/6,000 display resolution available
- ealed waterproof silica gel strip blocks water from infiltrating into the scale
- Stainless steel made for anti-rust
- Concave handle for easy carrying

Specification

Capacity	3 / 6 / 15 / 30 Kg
Division	0.2 / 0.5 / 1 / 2 Kg
Power	AC 100V~240V (±10%) adapter+ DC 6V / 4Ah rechargeable battery
Display	6 digits, 15mm height (LED Display)
Platter Size	235 x 200 mm
Dimensions	ELW-E ⁺ : 270 x 124 x 310 mm (W x H x D) ESW-E ⁺ : 240 x 120 x 280 mm (W x H x D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)



ELW Plus / ESW Plus Wipower

Wipower
Waterproof Weighing



ELW Plus ABS Plastic
ESW Plus 304 Stainless

Features

- IP68 certified by SGS
- EU-TYPE EXAMINATION CERTIFICATE : Number T10896
- 1/3,000 to 1/6,000 display resolution available
- ealed waterproof silica gel strip blocks water from infiltrating into the scale
- Stainless steel made for anti-rust
- Concave handle for easy carrying

Specification

Capacity	3 / 6 / 15 / 30 Kg
Division	0.2 / 0.5 / 1 / 2 Kg
Power	5V/1A output QI TX module+ 3.7V 4000mAh lithium polymer battery
Display	6 digits, 25mm height, White LED backlight (LCD Display)
Platter Size	235 x 200 mm
Dimensions	ELW ⁺ : 270 x 124 x 310 mm (W x H x D) ESW ⁺ : 240 x 120 x 280 mm (W x H x D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)



Weighing Scale



Specification

Capacity	3 / 6 / 15 / 30 Kg
Division	0.2 / 0.5 / 1 / 2 Kg
Power	5V/1A output QI TX module+ 3.7V 4000mAh lithium polymer battery
Display	6 digits, 15mm height (LED Display)
Platter Size	235 x 200 mm
Dimensions	
ELW-E ⁺	270 x 124 x 310 mm (W x H x D)
ESW-E ⁺	240 x 120 x 280 mm (W x H x D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)

Features

- IP68 certified by SGS
- EU-TYPE EXAMINATION CERTIFICATE : Number T10896
- 1/3,000 to 1/6,000 display resolution available
- Sealed waterproof silica gel strip blocks water from infiltrating into the scale
- Stainless steel made for anti-rust
- Concave handle for easy carrying

ELW-E Plus ESW-E Plus Wipower

Wipower
Waterproof Weighing



ELW Plus ABS Plastic
ESW Plus 304 Stainless



Specification

Capacity	3 / 6 / 15 / 30 Kg
Division	0.2 / 0.5 / 1 / 2 Kg
Power	4 x D size dry batteries (alkaline) (not included)
Display	6 digits, 25mm height, Green LED backlight (LCD Display)
Platter Size	235 x 200 mm
Dimensions	
ELW Dry	270 x 124 x 310 mm (W x H x D)
ESW Dry	240 x 120 x 280 mm (W x H x D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)

Features

- IP68 certified by SGS
- Battery-powered and energy-efficient with up to 500 hours of operation
- 1/3,000 to 1/6,000 display resolution available
- Sealed waterproof silica gel strip blocks water from infiltrating into the scale
- Concave handle for easy carrying

ELW / ESW Dry

Dry Battery-powered
Waterproof Weighing



ELW Plus ABS Plastic
ESW Plus 304 Stainless

Specification

Capacity	3 / 6 / 15 / 30 Kg
Division	0.2 / 0.5 / 1 / 2 Kg
Power	4 x D size dry batteries (alkaline) (not included)
Display	6 digits, 25mm height, Green LED backlight (LCD Display)
Platter Size	235 x 200 mm
Dimensions	
ELW Max	270 x 124 x 310 mm (W x H x D)
ESW Max	240 x 120 x 280 mm (W x H x D)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)

Features

- IP68 certified by SGS
- Battery-powered and energy-efficient with up to 2000 hours of operation
- 1/3,000 to 1/6,000 display resolution available
- Sealed waterproof silica gel strip blocks water from infiltrating into the scale
- Concave handle for easy carrying

ELW / ESW Max

Energy-efficient
Battery-powered
Waterproof Weighing



ELW Plus ABS Plastic
ESW Plus 304 Stainless

Weighing Scale

GW/QW

Weighing Indicator



GW ABS Plastic
QW 304 Stainless

Features

- IP 68: mist-proof, waterproof and dustproof
- Up to 1/15,000 display resolution
- Hold function, Check mode Lo / Hi / OK, Auto average unit weight, Animal scale function
- Low power indication and auto power off
- Full range tare, Pre-tare, Auto zero tracking, Sampling counting, Gross/Net Indication

Specification

Display LCD 6 Digits; 55 mm (Height); LED backlight

Power AC110V/230V ($\pm 10\%$) + DC 6V / 4Ah rechargeable battery

Dimensions

GW : 238 x 156 x 90mm (W x H x D)

QW : 232 x 150 x 80mm (W x H x D)

Operating Temperature

0°C ~ 40°C (32°F ~ 104°F)

-10°C ~ 40°C (14°F ~ 104°F) [Approval Model]



Specification

Display LCD 6 Digits; 25 mm (Height); LED backlight

Power

Adapter: Input 100 ~ 240V AC 50 ~ 60 Hz;
Output 12V / 1000 mA

Dimensions

256 x 170 x 90mm (W x H x D)

Operating Temperature

0°C ~ 40°C (32°F ~ 104°F)

Features

- IP68 waterproof check-weighing indicator with 304 stainless steel housing
- Two adjustable weighing speed: moderate and slow
- Selectable weighing units: Kilogram(kg), gram(g), pound(lb), and ounce(oz)
- Up to 1/30,000 display resolution

PH3

Weighing Indicator



GWS/QWS

Weighing Indicator



GWS ABS Plastic
QWS 304 Stainless

Features

- IP68 Waterproof, mist-proof and dustproof
- Extra-large and wide LCD display 55mm height, with COOL WHITE LED backlight
- Quick access to hold function, weight check High/Low/OK
- Selectable tare range or up to full range tare; Pre-tare

Specification

Display LCD 6 Digits; 55 mm (Height); COOL WHITE LED backlight

Power

AC110V/230V ($\pm 10\%$) + DC 6V / 4Ah rechargeable battery

GWS : 238 x 156 x 90mm (W x H x D)

QWS : 232 x 150 x 80mm (W x H x D)

Operating Temperature

0°C ~ 40°C (32°F ~ 104°F)

-10°C ~ 40°C (14°F ~ 104°F) [Approval Model]



Weighing Scale

Specification

Display	LCD 6 Digits; 25 mm (Height); LED backlight
Power	AC110V/230V ($\pm 10\%$) + DC 6V / 4Ah rechargeable battery
Dimensions	238 x 156 x 90mm (W x H x D)
Operating Temperature	0°C ~ 40°C (32°F ~ 104°F) -10°C ~ 40°C (14°F ~ 104°F) [Approval Model]

Features

- Up to 1/30,000 display resolution
- High Speed 24bits AD; Display reading speed faster
- Faster weighing stability
- Zero key and Tare key react faster.
- Preset weight or quantity; Weight accumulation.
- Simple counting; Gross/Net indication; Hold function; Check mode Lo / Hi / OK .

GTW

Weighing Indicator



Specification

Display	LCD 6 Digits, 25mm height, LED backlight
Power	AC 110V/230V ($\pm 10\%$) + DC 6V/4Ah rechargeable battery
Dimensions	260 x 210 x 117mm (W x H x D)
Operating Temperature	0°C ~ 40°C (32°F ~ 104°F) -10°C ~ 40°C (14°F ~ 104°F) [Approval Model]

Features

- Simple counting; Gross/Net indication; Hold function; Check mode Lo / Hi / OK
- Pre-tare function
- Kilogram (kg) and pound (lb) weighing modes
- Stable sampling range setting function

HWH3/HWH4

Weighing Indicator



TWH3/TWH4

Weighing Indicator

Features

- Up to 1/30,000 display resolution
- Pre-tare function
- Kilogram (kg) and pound (lb) weighing modes
- Stable sampling range setting function
- Temperature compensation available for non-approval model to be more accurate and stabler

Specification

Display	LCD 6 Digits, 25mm height, LED backlight
Power	AC 110V/230V ($\pm 10\%$) + DC 6V/4Ah rechargeable battery
Dimensions	280x 220 x 117mm (W x H x D)
Operating Temperature	0°C ~ 40°C (32°F ~ 104°F) -10°C ~ 40°C (14°F ~ 104°F) [Approval Model]



Weighing Scale

Specification

Display	LCD 6 Digits, 25mm height, LED backlight
Power	AC 110V/230V (±10%) + DC 6V/4Ah rechargeable battery
Dimensions	280x 220 x 117mm (W x H x D)
Operating Temperature	0°C ~ 40°C (32°F ~ 104°F) -10°C ~ 40°C (14°F ~ 104°F) [Approval Model]
Platter Size	MTWH4: 375 x 520mm ; DTWH4: 420 x 520mm LTWH4: 460 x 600mm ; FTWH4: 420 x 520mm

Features

- Up to 1/ 30,000 display resolution
- Pre-tare function
- Kilogram (kg) and pound (lb) weighing modes
- Stable sampling range setting function
- Temperature compensation available for non-approval model to be more accurate and stabler

MTWH4 / DTWH4 LTWH4 / FTWH4 Weighing Bench Scale



M



D



L



F

SBH3-W/SBH4-W Weighing Indicator



Features

- Improved operating efficiency and safety
- Checkweighing for High/Low / OK limits with beeper warning
- Quick access for checkweighing settings weight totalization and auto backlight
- Energy-efficient switching power supply adapts to different power source voltages (AC 100V-240V)
- Auto power-off battery protection circuitry

Specification

Display	LCD 6 Digits; 25 mm (Height); LED backlight
Power	Adapter: Input 100 ~ 240V AC 50 ~ 60 Hz; Output 12V / 1000 mA
Dimensions	256 x 170 x 90mm (W x H x D)
Operating Temperature	0°C ~ 40°C (32°F ~ 104°F)





Counting Scale

On Target or Nothing



Scale
Indicator
Bench Scale

Counting Scale

Specification



Capacity	6 / 7.5 / 15 / 30 / 60 Kg
Division	0.2 / 0.5 / 1 / 2 / 2 Kg
Power	AC 100V~230V (±10%) +DC 6V/4AH rechargeable battery
Display	LCD 6/6/6 digits; Height 14mm; LED Backlight
Platter Size	318 x 225 mm (W x D)
Dimensions	318 × 115 × 353 mm (W × H × D)
Operating Temperature	0°C ~ 40°C (32°F ~ 104°F)

Features

- Capacity up to 60kg
- Auto average unit weight; Stable sampling range setting; Pre-tare
- Quantity/Weight accumulation; Quantity/Weight upper limit alarm;
- 10 sets of preset data: unit weight, pretare, ID and ITEM

FGH3-C Counting Scale



JBCH3

Counting Scale



Features

- Up to 1/30,000 display resolution
- High speed 24bits AD; Display reading speed faster
- Faster weighing stability
- Faster zero return
- Zero key and Tare key react faster
- Weight and quantity over-limit warning
- IPX6 wash down design

Specification

Capacity	3 / 6 / 7.5 / 15 / 30 / 60/ 75 Kg
Division	0.1 / 0.2 / 0.5/ 0.5/ 2 / 2 / 5 Kg
Power	AC 100V~230V (±10%) +DC 6V/4AH rechargeable battery
Display	LCD 6/6/6 digits; Height 14mm; LED Backlight
Platter Size	334x 225mm (W x D)
Dimensions	300×110 × 330 mm (W × H × D)
Operating Temperature	0°C ~ 40°C (32°F ~ 104°F) -10°C ~ 40°C (14°F ~ 104°F) [Approval Model]

ACH3

Counting Scale



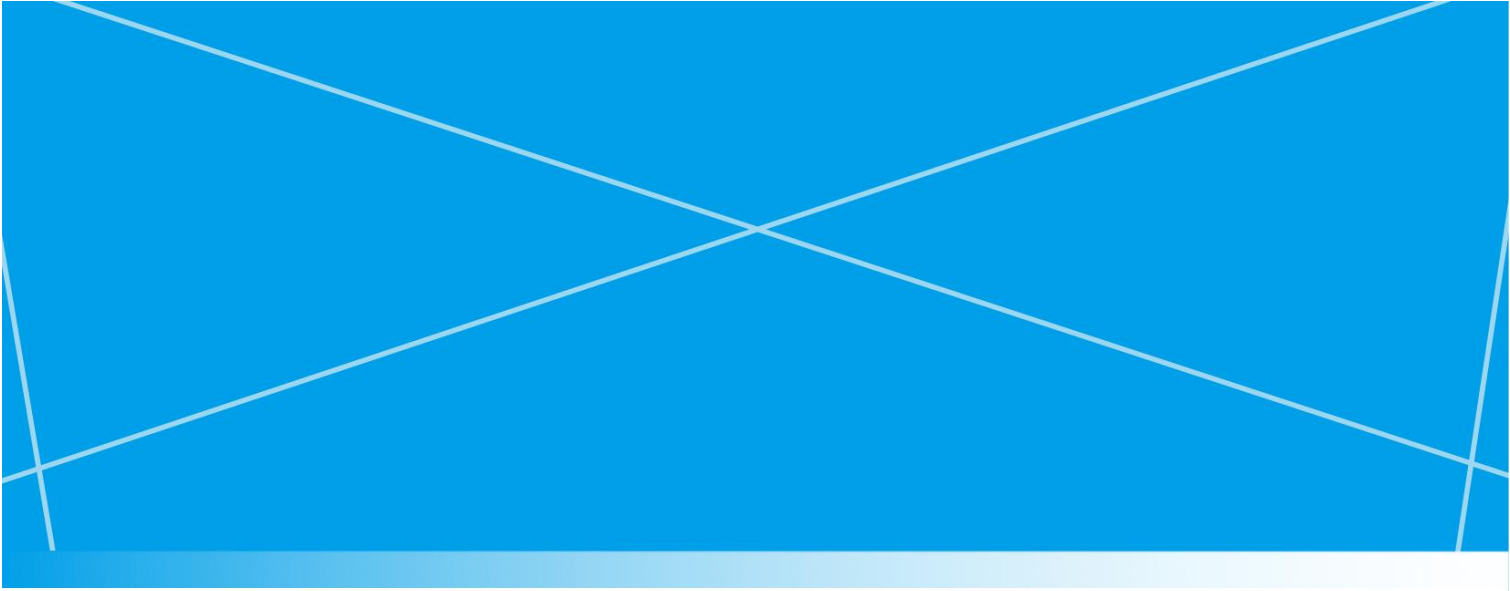
Features

- Up to 1/30,000 display resolution
- High speed 24bits AD; Display reading speed faster
- Faster weighing stability
- 10 preset unit weight function
- Zero key and Tare key react faster
- OIML approved model available

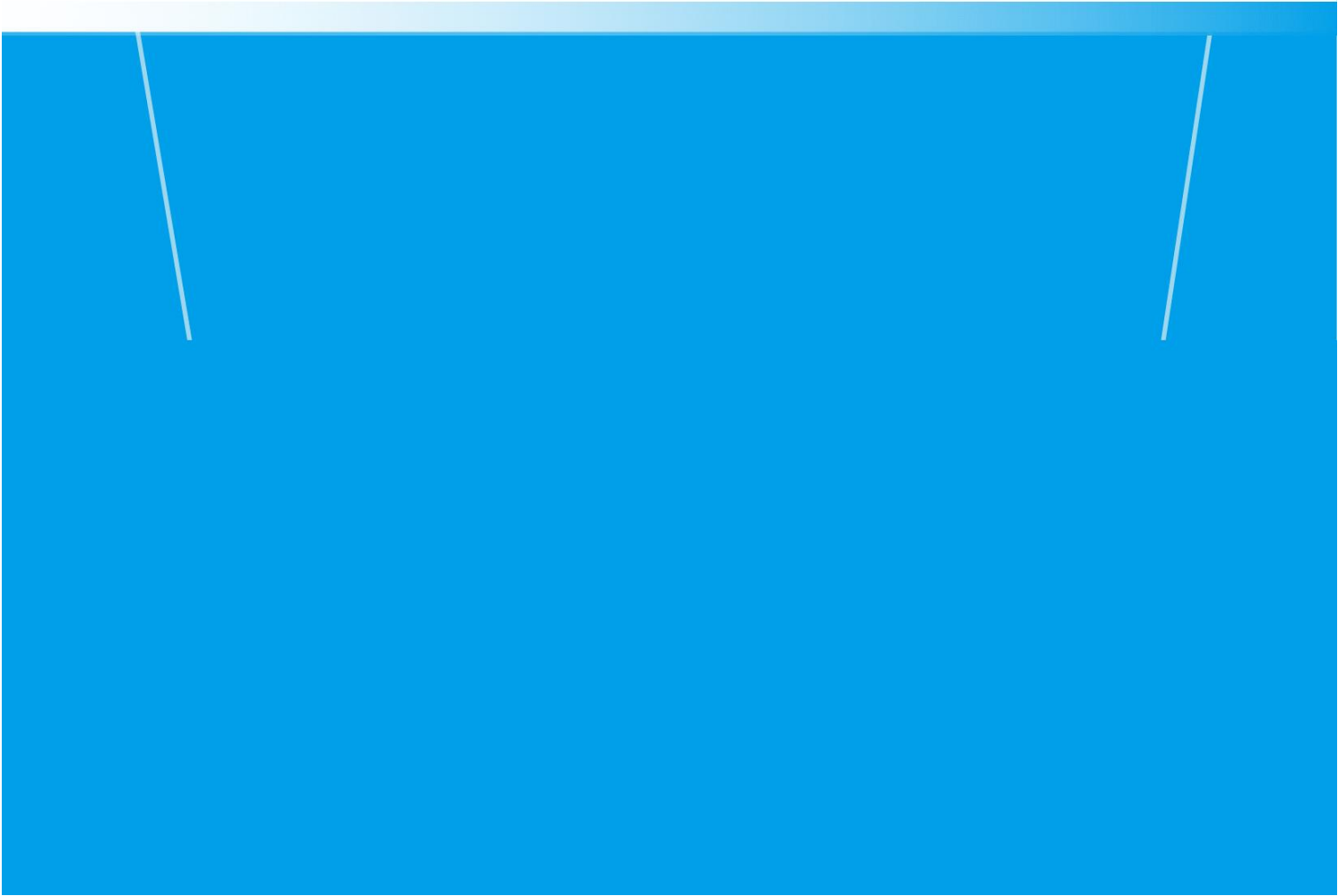
Specification

Capacity	3 / 6 / 7.5 / 15 / 30 Kg
Division	0.1 / 0.2 / 0.5 / 1 / 2 Kg
Power	AC 100V~240V (±10%) + 3.7V 4000mAh lithium polymer battery
Display	LCD 6/6/6 digits; Height 14mm; LED Backlight
Platter Size	300x 225mm (W x D)
Dimensions	300×110 × 330 mm (W × H × D)
Operating Temperature	0°C ~ 40°C (32°F ~ 104°F) -10°C ~ 40°C (14°F ~ 104°F) [Approval Model]





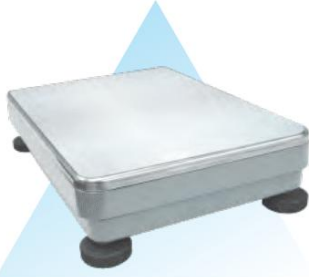
Platform



Platform

Aluminum Die-Casting base Platform (Optional Casters)

M



Capacity	75/ 150 / 300 kg
Platter Size	375 x 520mm
Material	Aluminum base

D



Capacity	75/ 150 / 300 kg
Platter Size	420 x 520mm
Material	Aluminum base

L

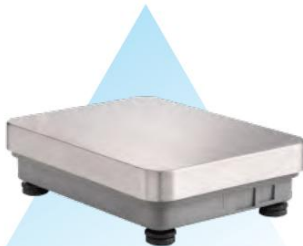


Capacity	75/150/ 300 /600 kg
Platter Size	460 x 600mm
Material	Aluminum base

J



K



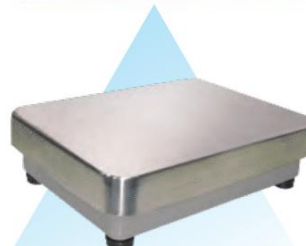
- ABS housing and TYPE 304 stainless steel platter
- Drainage channel design underneath the platter to prevent water running into the platform
- X Shape Aluminum Supports support up to 75kg
- Reinforced engineering structure design

IPX6		IPX5	
Capacity	6~75kg	Capacity	3~75kg
Platter Size	334 x 254mm	Platter Size	322 x 242mm

T



V



- ABS housing and TYPE 304 stainless steel platter
- Drainage channel design underneath the platter to prevent water running into the platform
- X Shape Aluminum Supports support up to 150 kg
- Reinforced engineering structure design

IPX6		IPX5	
Capacity	6~150kg	Capacity	3~150kg
Platter Size	334 x 254mm	Platter Size	370 x 271mm

Welded Mid Steel Construction

E



- Unique patented X structure optimized by Finite Element Analysis 2 mm thick, 20 x 40 mm steel rectangular tube and side reinforced ribs structure maximize strength and minimize deformation.
- Thus, it creates a lighter, more mobile but rugged structure
- Cord Protection Cover reduces the chance of short circuit and electric shock supporting stands

Model	4050
Capacity	75/ 150kg
Platter Size	400 x 500mm

Model	4250
Capacity	75/ 150 / 300 kg
Platter Size	420 x 520mm

Platform

Features

- Stainless steel platform with stainless steel IP 67 loadcell.
- Unique substruction design, extremely resistant to bending.
- Ideal for harsh environmental conditions, industrial applications or the food industry.
- Hygienic and easy to clean.
- 150% safe overload capacity.
- Removable stainless steel weighing platter.
- Adjustable, non-slip rubber leveling feet and leveling bubble.

316 STAINLESS STEEL



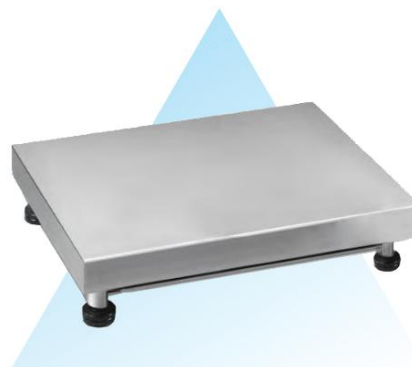
Level bubble

Stainless steel form-and-weld frames

Rubber pads assorbing impacts

Adjustable leveling feets

7
(Stainless / Carbon Steel)



Specification

DIMENSIONS(W*D*H)	MODEL	CAPACITY	
240 x 300 x 90 mm	ZSS-6-2430	6kg*1g	6kg*0.5g
	ZSS-15-2430	15kg*2g	15kg*1g
	ZSS-15-3040	15kg*2g	15kg*1g
300 x 400 x 89 mm	ZSS-30-3040	30kg*5g	30kg*2g
	ZSS-60-3040	60kg*10g	60kg*5g
	ZSS-30-4050	30kg*5g	30kg*2g
400 x 500 x 123 mm	ZSS-60-4050	60kg*10g	60kg*5g
	ZSS-150-4050	150kg*20g	150kg*10g
500 x 650 x 133.5mm	ZSS-150-5065	150kg*20g	150kg*10g
	ZSS-300-5065	300kg*50g	300kg*20g

Indicators Available

QW / PWH3 / GW / GTW / PH3



500 x 650 x 133.5mm

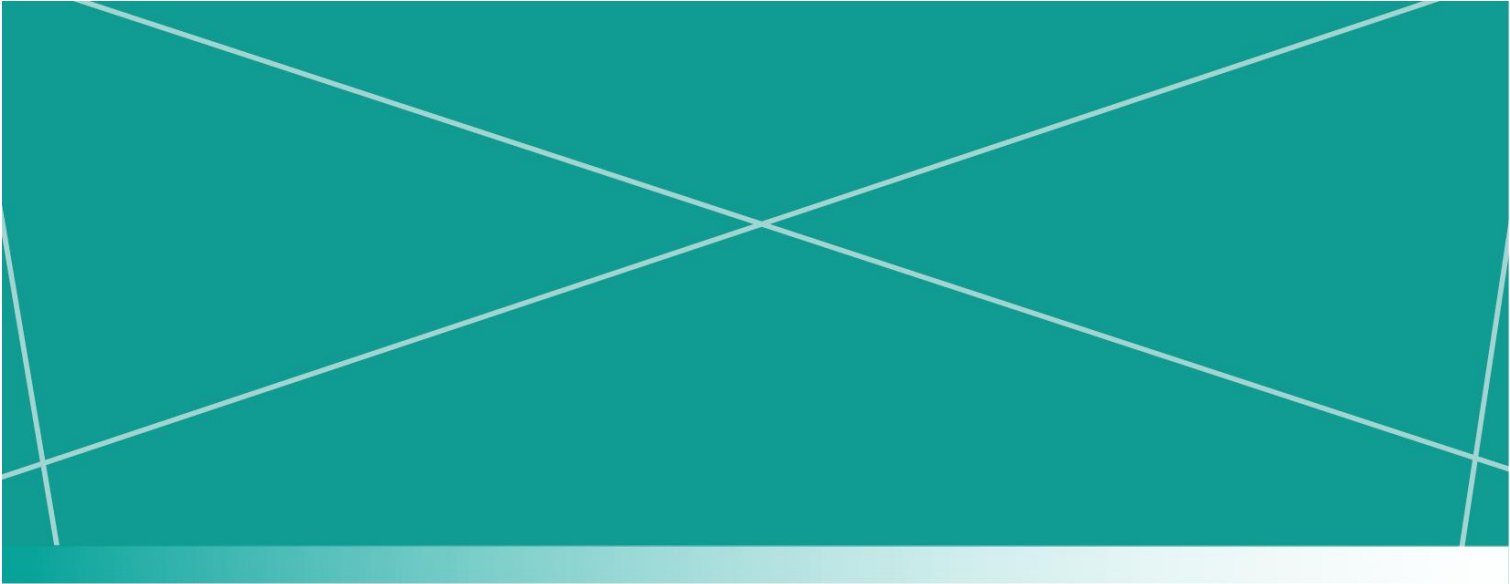


GW



PWH3

240 x 300 x 90mm



Heavy Duty Scale



Heavy Duty Scale

CA19

Pallet Truck Scale



Features

- Construction: High quality and long-lasting solid and stable steel construction for industrial use, designed for weighing, up to 2000 kg (4000 lbs) capacity, 1220 mm fork length, 720mm fork width, fork height up to 180 mm. Safe and dependable hydraulics for industrial applications.

Specification

Power	6 digit LCD, 26 mm high
Power	12V / 1A, 6V 4Ah battery (36 hours operating time, apx. 10 hours charging time)
Operating Temperature	-10°C ~ 40°C (14°F ~ 104°F)



EJ5

Waterproof Crane Scale



Features

- Meets the IK10 impact resistance rating and IP66 waterproof rating
- 360° rotatable crane hook design for better stability, safety, and accuracy (for 1T~5T approval models and 1T~3T non-approval models only)
- Overload Safety Factor:
Up to 600% for 1T~5T; up to 350% for 7.5T or more
- Standard model comes with RF remote controller* (up to 30m range)

Specification

Capacity	0.2/1 /1.5/ 2 /3/5/7.5/10/15/20/30 t
Division	0.5/ 1 / 5 / 10 / 20 g
Display	LED 5 Digits; Height 25.4mm
Dimensions	1t~3t: 210 x 218 x 665mm 5t: 210 x 278 x 753mm 7.5t: 210 x 278 x 890mm 10t~15t: 210 x 438 x 945mm 20t: 210 x 438 x 1150mm 30t: 210 x 438 x 1340mm
Power	AC 100V~240V (±10%) + DC 6V/10AH rechargeable battery
Options	Sun visor Wireless remote control/display



Floor Scale

Floor Scale



Features

- Freestanding model with 4 adjustable feet; Pit mounted model is supplied with the pit frame.
- 4 load cells are included along with an IP67 cornering junction box.
- Excell indicators can be connected with printer interface or RS232 serial data output.
- Supplied with M12 eye bolts for easy lifting.
- Customized size available

FORKPAL19

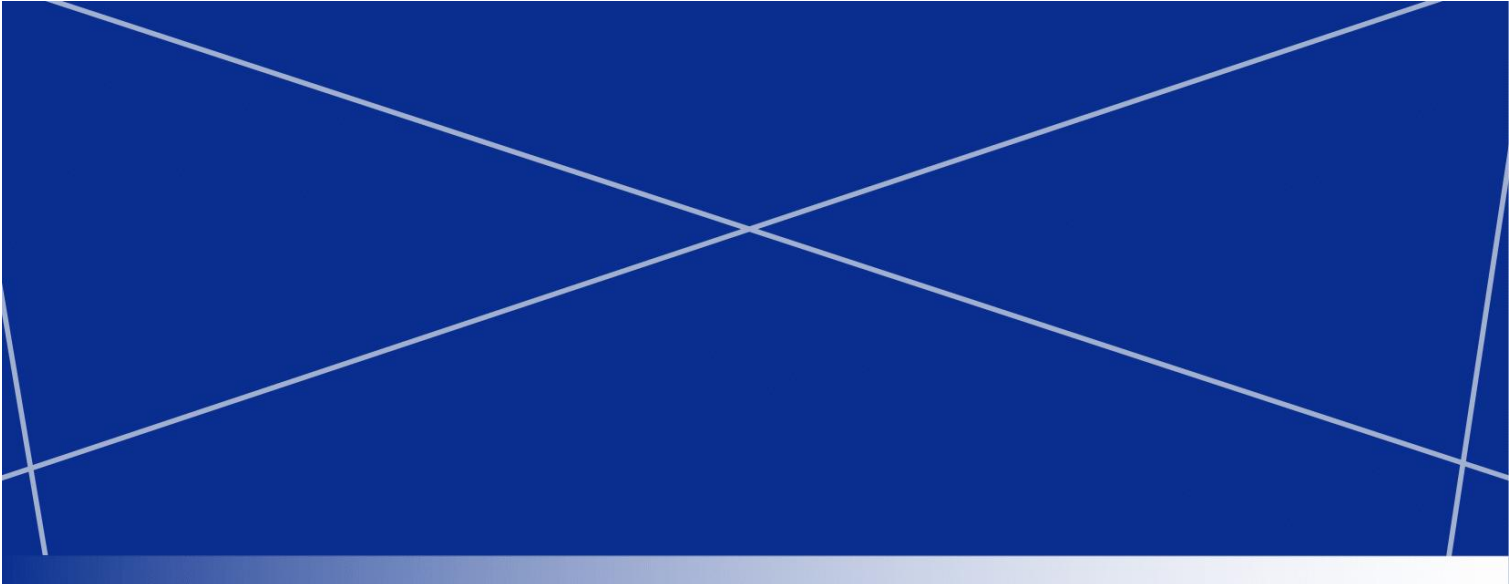
Forklift Truck Scale



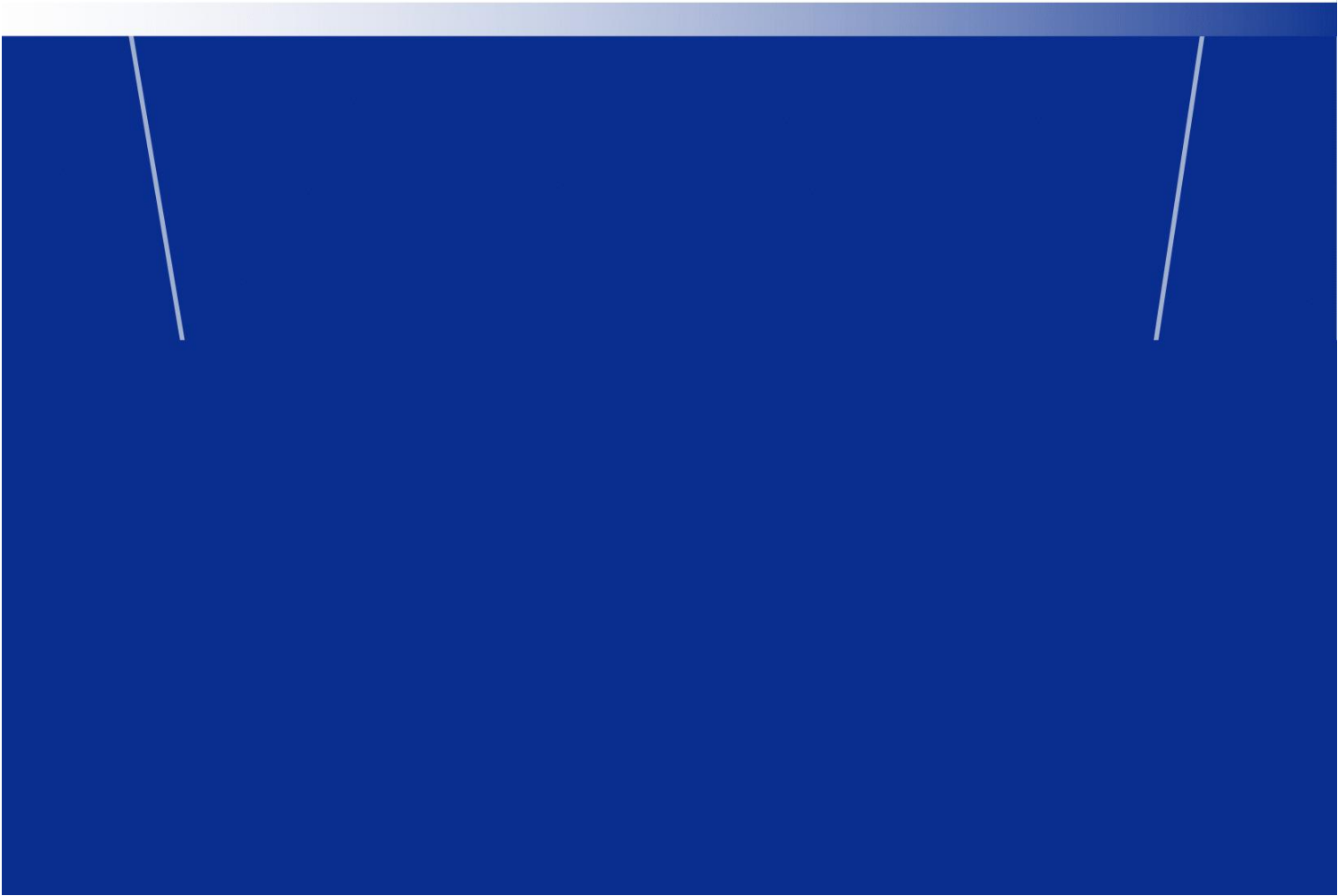
Features

- Accuracy 0.05% on the weighing.
- As Option possible : OIML Class.
- User-Friendly keyboard protected by water and dust -proof foil, large functions keys, backlight LED indicator, 6 digit 25 mm high LCD-Display.
- Robust weighing system for forklift trucks with high accuracy.
- Robust, solid housing from ABS in operator a cabine .
- Edit dimensions possible by prior arrangement.





Bluetooth Scale



Bluetooth Scale

Excell Weighing APP

Scale-IoT® Kit



- Equipment conditions:
Android 4.3 or higher,
Bluetooth LE V4.0 or higher



Features

- Please use this software with a table scale /electronic head/crane scale equipped with a Bluetooth device (BLE) at the British exhibition
- Broadcast mode: The weight of up to 6 devices can be displayed at the same time.
- Connection mode: click one of them to operate
(1). When equipped with a table scale/electronic head, gross/net weight, zero reset, deduction and setting can be performed
(2). When matched with a crane scale, in addition to on/off, reset, deduction, MODE, HOLD and settings

Weighing Data Collection System

Scale-IoT® Kit



- Equipment conditions:
Android 4.3 or higher,
Bluetooth LE V4.0 or higher



Operating Procedures



Specification

- The weighing data management system that access to the database
- All weighing data can be transmitted to smartphone, tablet, laptop or PC
- Weighing data can then be stored in the cloud or database for easy data analysis and management.

Display settings

Scale-IoT® Kit



- Equipment conditions:
Android 4.3 or higher,
Bluetooth LE V4.0 or higher



Specification

- This software is used to set the Yingzhan Bluetooth LED display as the second display
- Excell Bluetooth LED display is usually used as the second display. You can specify the Yingzhan Bluetooth table scale/electronic head/hanging scale that the Bluetooth LED display wants to broadcast and receive through the APP, and it can display the connected Bluetooth table scale/electronic head

Wireless weighing platform settings

Scale-IoT® Kit

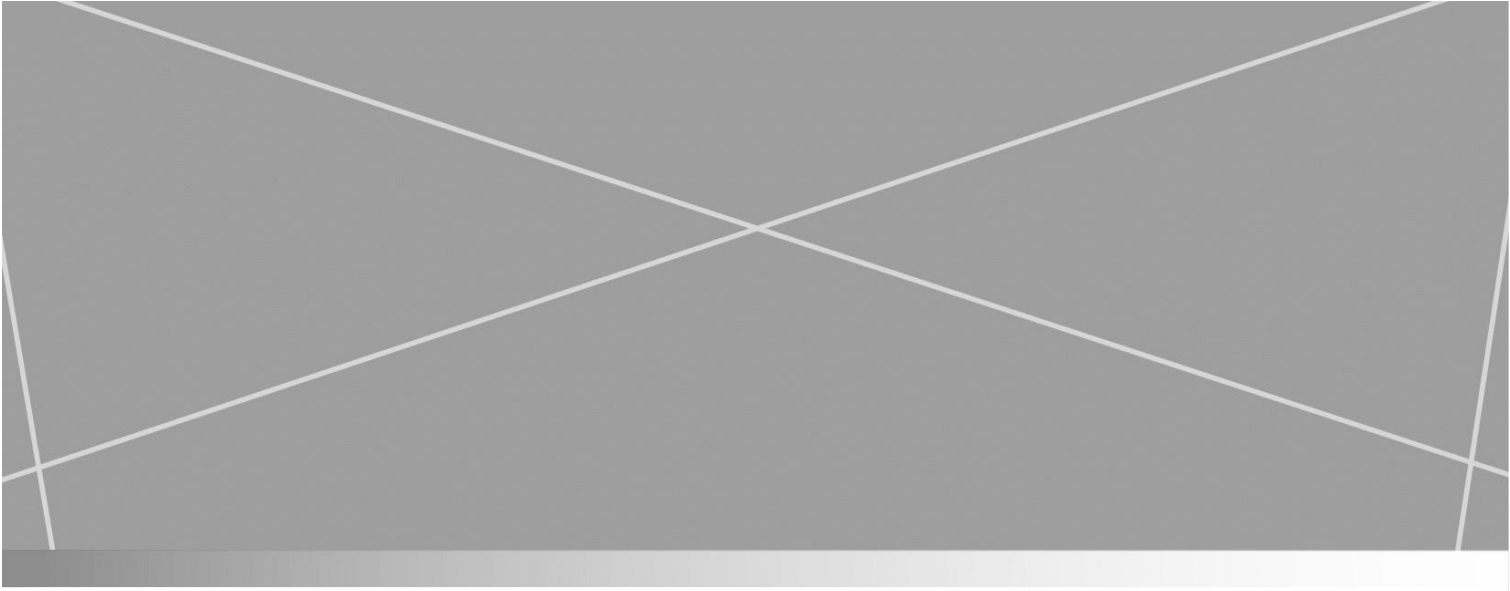


- Equipment conditions:
Android 4.3 or higher,
Bluetooth LE V4.0 or higher



Specification

- The specifications of the weighing platform can be set through the APP: maximum weighing capacity, sensing capacity, resolution, weight unit, etc.
- Perform linearity and weight correction
- For detailed operation, please refer to the TM manual.



New product



DIMScale®

ONE-STEP DIMENSIONING & WEIGHING 3D IMAGE DIMENSIONING TECHNOLOGY



Features

DIMScale is a revolutionary high-quality and cost-effective mobile dimensioning & weighing station. Just place your object on the weighing platform, then the station will automatically measure and display its dimensions, volume, and weight.

For hands-free dimension measurement, DIMScale incorporates a state-of-the-art 3D camera, using the latest 3D image dimensioning technology to swiftly measure length, width, height & volume of cubed or irregular shaped objects. For reliable precision weighing, PDWS uses the 304 stainless steel P platform for object(s) up to 80x70x80 cm in size.

Specifications

System Components	Main stainless infrastructure, 3D image dimensioning camera, PD stainless weighing platform, EXK weighing pal kit (platform to USB interface), touch display, stainless portable trolley, (optional) barcode scanner, (optional) LX barcode label printer
Technology	3D image processing for dimensioning
Measurable Objects	Cubic or irregular shaped objects within 60° x 49.5° field of view
Accuracy	±0.5 cm tolerance for cubic objects, ±1.0 cm tolerance for irregular objects
Touch Display	15.6 inch capacitive touchscreen
Outputs	Weight, width, length, height, volume, image capture Outputs can be stored locally or on USB drives and can also be transmitted
Max Dimensioning Size	80cm x 70cm x 80cm (customizable upon request)
Weighing Capacity Options	15kg, 30kg, 50kg, 60kg, 100kg, 150kg, 200kg and 300kg (others on request)
Operating Voltage	12V (100~240V when using adapter)
Dimension	70(W)X 980(D) X 1880(H) mm

EXK Weighing Pal

You Scale Development & Integration Kit

- Checkout Scale
- Self-service Scale
- Dimensioning Scale



Application

Checkout Scale



Self-service Scale



Dimensioning Scale



Features

- One micro-USB port for both power and data communications
- USB driver OS support:
 - Windows XP/2K/Server 2003/Vista/7/8/8.1/10
 - WinCE 5.0/6.0
 - Mac OSX
 - Linux 2.6.x/3.x.x and 4.x.x • Android 4.2
- 2 COM ports via USB interface (separate COM ports for weighing data and commands)
- Supports 3 types of data: weighing, counting, internal value
- Supports 4 weighing functions: Tare, pre-tare, zero, and zero tracking
- Connects to any weighing platform with 5-pin Aviation platform connector
- Compact size: 12 x 6 x 3 cm (excluding platform cable and connector)
- Easy to use with Weighing Kit WKT software (compatible with XP(SP3)/Win7/8/10)

Specifications

Resolution	Up to 1/15000 (determined by platform load cell's resolution) Supports dual-interval resolutions
Units	Kg、g、lb、oz、carat、T
Dimensions	120 x 60 x 30mm (excluding 5-pin platform connector &
Weight	117 g (including 5-pin platform connector &
Power source	5V 500mA (Micro-USB bus-powered)

EX42 Multi-touch Intelligent Terminal

Configurable for Industrial Applications



Product Description

EX42 is an industrial-grade weighing terminal. The software with optional weighing or counting function can be used in weighing, counting, weight data collection, formula or label printing, etc.

The housing is made of medical food grade 316 stainless steel and has an IP68 waterproof rating, which can be used in harsh and hygienic industrial environments. Provides USB and RS232 connection ports, which can be applied to corresponding peripheral equipment, such as barcode guns, label machines, keyboards and mice, and signal lights.

EX42 has a 10.1-inch touch-sensitive color screen with moderate screen size. The product is sturdy and durable, especially the best choice for weighing equipment in the pharmaceutical, chemical, and food industries.

Specifications

Max Division	15,000d
Display	TFT 10.1" Color LCD Touchscreen
Display Resolution	1280 x 800
A/D Conversion	24 bit ADC
Operating System	Windows 10 IoT,
Load cell Excitation	5V, 4-wire Connection, 350Ω
Scale Functions	Options: weight or counting function. Tare, pre-tare, zero, weight, or count check.
Standard Application Software	Basic Weighing and Data Collection (WISW001) Basic Piece Counting and Data Collection (WISA001)
Enclosure	AISI 316 Stainless Steel
IP Protection	IP68
Power Supply	100-240V AC, 50/60Hz, 9-36V DC Input
Processor	Quad-Core 1.1GHz/2.5GHz (boost)
Memory	8GB DDR3L
Storage	128GB M.2 SSD
Mounting	VESA or Yoke Mount
Storage Temperature	-40°C to 85°C
Operating Temperature	-20°C to 60°C
Humidity	5~95% @ 40°C, Non-Condensing
Interface	1 x USB2.0, 1 x RS232, 1 x RJ45 Ethernet

Weight, counting function (option)

- Optional weighing or counting function software
- With weight and quantity check function
- Items can be created
- The check range can be set for each item (HI LO OK)
- Customizable output content (connect to RS232 label machine)
- Weighing data can be exported to USB flash memory
- Use the Access MDB database, easy to use.

ROBUST and RELIABLE DESIGN

- AISI 316 Stainless Steel
- IP68 Waterproof
- 10.1" TFT LCD Panel with Capacitive Touch Display
- VESA and Yoke Mounting
- Angle Adjustable Wall Bracket
- Easy cleaning and Hygienic Design

IP68 waterproof I/O connector

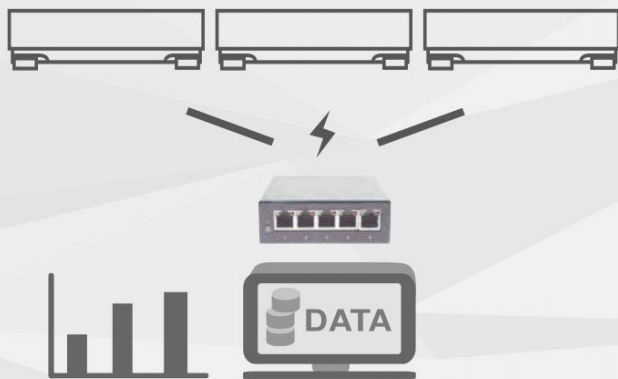
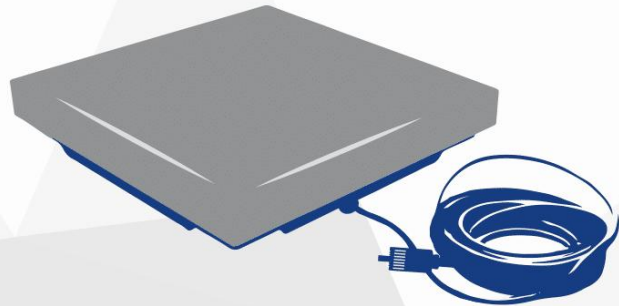
- Provide 1xUSB2.0, 1xRS232, 1xRJ45 network
- It can be applied to corresponding peripheral equipment, such as barcode gun, label machine, keyboard mouse and signal light

EXZ PoE Ethernet Scale

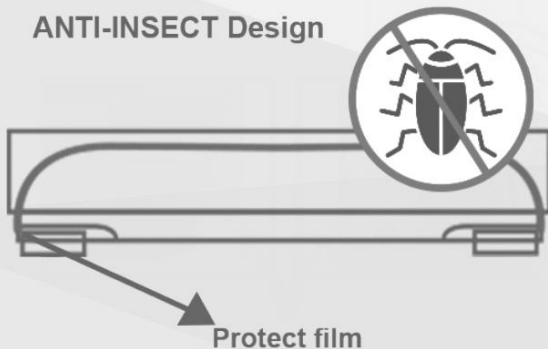
Configurable for Industrial Applications

Features

- Power-over-Ethernet (PoE) Interface
- Connect Scale to Local Area (LAN) Network
- Real-Time Weighing Data Measurement
- Powerful Weighing Data Management
- Robust and Reliable Design for Harsh and Hygienic Environments
- AISI 430 Stainless Steel
- IP54 Waterproof
- Anti-Insect Design
- Easy cleaning and Hygienic Design



ANTI-INSECT Design



Product Description

Excell EXZ PoE Ethernet Scale is designed to be connected to any Local Area Network (LAN), an ideal solution to send scale data over the internet into a database system. Data from scales in many different locations could all report to the same database. This would allow central offices to use this data for a variety of purposes.

With its AISI 430 stainless steel housing with IP54 Waterproof and Anti-Insect design, EXZ PoE Ethernet Scale can be used in harsh and hygienic industrial environments.

A special protocol allows communication to be established with the central web server without any user intervention. EXZ PoE Ethernet Scale is the ideal solution for weighing process at all industries, especially when you need to keep tracking of weighing data in real-time on a daily, hourly, or even more frequent basis if necessary.

Specifications

Capacity	60kg * 0.05kg
Dimension	300(Wide) x 300(Depth) x 65(Height)
Enclosure	AISI 430 Stainless Steel
IP Protection	IP 54
Operating Temperature	0°C to 50°C
Humidity	5~90% @ 40°C, Non-Condensing
Interface	Power over Ethernet (IEEE802.3)

FABBRICA AFFETTATRICI CAVARIA

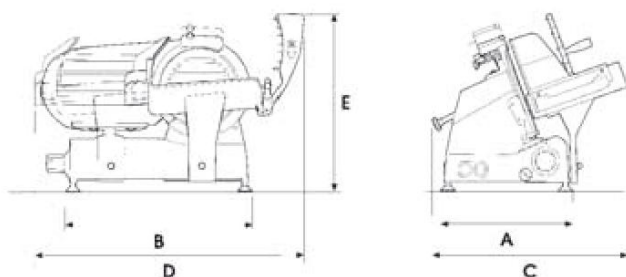


MADE IN ITALY

C 220 AF



FABBRICA AFFETTATRICI CAVARIA



C 220 AF

A mm	280
B mm	415
C mm	405
D mm	580
E mm	340
kg	13,5

 L'affettatrice modello **C 220 AF** costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 15 mm è molto sensibile e permette una regolazione decimale. L'affilatoio di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfere ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrosti, formaggi, pesce, carni dure ed altro. Pur essendo una piccola macchina, ha i vantaggi e l'accuratezza di costruzione delle affettatrici più grandi.

CARATTERISTICHE TECNICHE

C 220 AF

Motore monofase 115-220-240V-50-60Hz	HP	0,25
Ø Lama	mm	220
Giri lama al minuto	r.p.m.	300
Spessore di taglio	mm	0 ÷ 15
Taglio utile: L x H	mm	190 x 160

Garanzia: 2 anni - Escluse le parti elettriche.

 The **C 220 AF** model slicer made of anodised aluminium alloy permits rapid cleaning and meets the most demanding sanitation requirements. The decimal thickness regulator ranging between 0 and 15 mm is highly precise. The blade sharpener is easy to mount for effective and sharp cutting. The plate mounted on ball bearings features exceptionally smooth running to cut heavy sausages, roasts, cheese, fish, compact meat and other products. This small machine features all the advantages and the accuracy used to manufacture larger slicing units.

SPECIFICATIONS

C 220 AF

Single-phase motor 115-220-240V-50-60Hz	HP	0,25
Ø Blade	mm	220
Rpm	r.p.m.	300
Cut thickness range	mm	0 ÷ 15
Cut: L x H	mm	190 x 160

Warranty: 2 years excepts electrical parts.

 La machine à couper modèle **C 220 AF**, construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 15 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers à un mouvement exceptionnellement coulant permettant ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc. Malgré ses petites dimensions, cette machine présente tous les avantages et la précision de fabrication des machines à couper plus grandes.

SPECIFICATIONS

C 220 AF

Moteur monophasé 115-220-240V-50-60Hz	HP	0,25
Ø Lame	mm	220
Rpm	r.p.m.	300
Epaisseur de coupe	mm	0 ÷ 15
Surface de coupe: L x H	mm	190 x 160

Garantie: 2 années à l'exception des pièces électriques.

 Die Aufschnittmaschine **C 220 AF** ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 15 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, Fisch, festes Fleisch und anderes zu schneiden. Obwohl eine kleine Maschine, weist sie die gleichen Vorteile und die konstruktive Sorgfalt auf wie die grösseren Aufschnittmaschine.

TECHNISCHE EIGENSCHAFTEN

C 220 AF

Einphasen-Motor 115-220-240V-50-60Hz	HP	0,25
Ø Klingendurchmesser	mm	220
Messerumdrehung	r.p.m.	300
Schnittstärke	mm	0 ÷ 15
Nutzschnitt: L x H	mm	190 x 160

Garantie: 2 Jahre ausgenommen elektrische Teile.

 La máquina de cortar jamón modelo **C 220 AF** fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 15 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás. Aun siendo una máquina pequeña, tiene las mismas ventajas y una fabricación esmerada como las máquinas cortadoras más grandes.

CARACTERÍSTICAS TÉCNICAS

C 220 AF

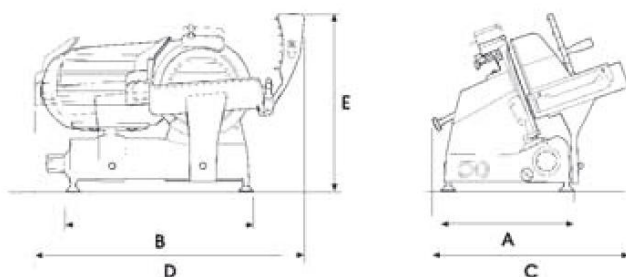
Motor monofásico 115-220-240V-50-60Hz	HP	0,25
Ø Cuchilla	mm	220
Rpm	r.p.m.	300
Espesor de corte	mm	0 ÷ 15
Corte útil: L x H	mm	190 x 160

Garantía: 2 años - Partes eléctricas excluidas.

C 250 R



FABBRICA AFFETTATRICI CAVARIA



 L'affettatrice modello C 250 R costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 15 mm è molto sensibile e permette una regolazione decimale. L'affilatoio di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfere ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrostiti, formaggi, pesce, carni dure ed altro. Pur essendo una piccola macchina, ha i vantaggi e l'accuratezza di costruzione delle affettatrici più grandi.

 The C 250 R model slicer made of anodised aluminium alloy permits rapid cleaning and meets the most demanding sanitation requirements. The decimal thickness regulator ranging between 0 and 15 mm is highly precise. The blade sharpener is easy to mount for effective and sharp cutting. The plate mounted on ball bearings features exceptionally smooth running to cut heavy sausages, roasts, cheese, fish, compact meat and other products. This small machine features all the advantages and the accuracy used to manufacture larger slicing units.

 La machine à couper modèle C 250 R construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 15 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers à un mouvement exceptionnellement coulant permet ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc. Malgré ses petites dimensions, cette machine présente tous les avantages et la précision de fabrication des machines à couper plus grandes.

 Die Aufschnittmaschine C 250 R ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 15 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, Fisch, festes Fleisch und anderes zu schneiden. Obwohl eine kleine Maschine, weist sie die gleichen Vorteile und die konstruktive Sorgfalt auf wie die grösseren Aufschnittmaschine.

 La máquina de cortar jamón modelo C 250 R fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 15 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás. Aun siendo una máquina pequeña, tiene las mismas ventajas y una fabricación esmerada como las máquinas cortadoras más grandes.

C 250 R	
A mm	280
B mm	415
C mm	405
D mm	580
E mm	370
kg	14

CARATTERISTICHE TECNICHE

C 250 R		
Motore monofase 115-220-240V-50-60Hz	HP	0,25
Ø Lama	mm	250
Giri lama al minuto	r.p.m.	300
Spessore di taglio	mm	0÷15
Taglio utile: L x H	mm	190 x 190

Garanzia: 2 anni - Escluse le parti elettriche.

SPECIFICATIONS

C 250 R		
Single-phase motor 115-220-240V-50-60Hz	HP	0,25
Ø Blade	mm	250
Rpm	r.p.m.	300
Cut thickness range	mm	0÷15
Cut: L x H	mm	190 x 190

Warranty: 2 years excepts electrical parts.

SPECIFICATIONS

C 250 R		
Moteur monophasé 115-220-240V-50-60Hz	HP	0,25
Ø Lame	mm	250
Rpm	r.p.m.	300
Epaisseur de coupe	mm	0÷15
Surface de coupe: L x H	mm	190 x 190

Garantie: 2 années à l'exception des pièces é

TECHNISCHE EIGENSCHAFTEN

C 250 R		
Einphasen-Motor 115-220-240V-50-60Hz	HP	0,25
Ø Klingendurchmesser	mm	250
Messerumdrehung	r.p.m.	300
Schnittstärke	mm	0÷15
Nutzschnitt: L x H	mm	190 x 190

Garantie: 2 Jahre ausgenommen elektrische It

CARACTERÍSTICAS TÉCNICAS

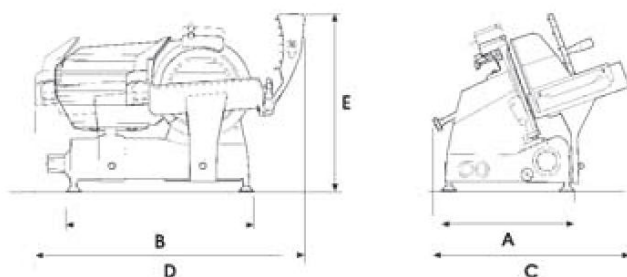
C 250 R		
Motor monofásico 115-220-240V-50-60Hz	HP	0,25
Ø Cuchilla	mm	250
Rpm	r.p.m.	300
Espesor de corte	mm	0÷15
Corte útil: L x H	mm	190 x 190

Garantía: 2 años - Partes eléctricas excluidas

F 250 R · F 250 E · F 275 E



FABBRICA AFFETTATRICI CAVARIA



 L'affettatrice modello **F 250 R/F 250 E/F 275 E** costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 16 mm è molto sensibile e permette una regolazione decimale. L'affilatoio di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfere ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrosti, formaggi, pesce, carni dure ed altro.

 The **F 250 R/F 250 E/F 275 E** model slicer made of anodised aluminium alloy permits rapid cleaning and meets the most demanding sanitation requirements. The decimal thickness regulator ranging between 0 and 16 mm is highly precise. This slicer comes either with built-in (F 250 E) or separate (F 250 ES) blade sharpener for effective and sharp cutting. The plate mounted on ball bearings features exceptionally smooth running to cut heavy sausages, roasts, cheese, fish, compact meat and other products.

 La trancheuse modèle **F 250 R/F 250 E/F 275 E**, construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 16 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers à un mouvement exceptionnellement coulant permettant ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc.

 Die Aufschnittmaschine **F 250 R/F 250 E/F 275 E** ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 16 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, Fisch, festes Fleisch und anderes zu schneiden.

 La máquina de cortar jamón modelo **F 250 R F 250 E/F 275 E** fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 16 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás.

	F 250 R	F 250 E	F 275 E
A mm	280	290	290
B mm	415	440	440
C mm	405	425	440
D mm	580	620	620
E mm	370	370	390
kg	14	15,5	16,5

CARATTERISTICHE TECNICHE		F 250 R	F 250 E	F 275 E
Motore monofase 115-220-240V-50-60Hz	HP	0,25	0,30	0,30
Ø Lama	mm	250	250	275
Giri lama al minuto	r.p.m.	300	300	300
Spessore di taglio	mm	0÷15	0÷16	0÷16
Taglio utile: L x H	mm	190 x 190	220 x 190	220 x 220

Garanzia: 2 anni - Escluse le parti elettriche.

SPECIFICATIONS		F 250 R	F 250 E	F 275 E
Single-phase motor 115-220-240V-50-60Hz	HP	0,25	0,30	0,30
Ø Blade	mm	250	250	275
Rpm	r.p.m.	300	300	300
Cut thickness range	mm	0÷15	0÷16	0÷16
Cut: L x H	mm	190 x 190	220 x 190	220 x 220

Warranty: 2 years excepts electrical parts.

SPECIFICATIONS		F 250 R	F 250 E	F 275 E
Moteur monophasé 115-220-240V-50-60Hz	HP	0,25	0,30	0,30
Ø Lame	mm	250	250	275
Rpm	r.p.m.	300	300	300
Epaisseur de coupe	mm	0÷15	0÷16	0÷16
Surface de coupe: L x H	mm	190 x 190	220 x 190	220 x 200

Garantie: 2 années à l'exception des pièces électriques.

TECHNISCHE EIGENSCHAFTEN		F 250 R	F 250 E	F 275 E
Einphasen-Motor 115-220-240V-50-60Hz	HP	0,25	0,30	0,30
Ø Klingendurchmesser	mm	250	250	275
Messerumdrehung	r.p.m.	300	300	300
Schnittstärke	mm	0÷15	0÷16	0÷16
Nutzschnitt: L x H	mm	190 x 190	220 x 190	220 x 220

Garantie: 2 Jahre ausgenommen elektrische Teile.

CARACTERÍSTICAS TÉCNICAS		F 250 R	F 250 E	F 275 E
Motor monofásico 115-220-240V-50-60Hz	HP	0,25	0,30	0,30
Ø Cuchilla	mm	250	250	275
Rpm	r.p.m.	300	300	300
Espesor de corte	mm	0÷15	0÷16	0÷16
Corte útil: L x H	mm	190 x 190	220 x 190	220 x 220

Garantía: 2 años - Partes eléctricas excluidas.

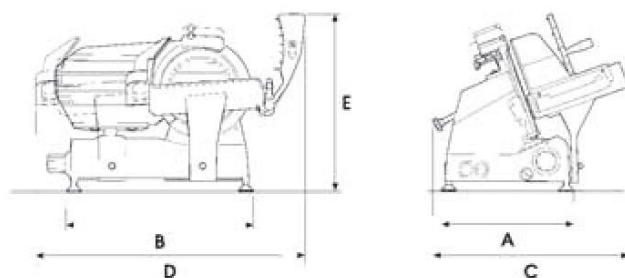
F 250 E · F 275 E



CE



FABBRICA AFFETTATRICI CAVARIA



 L'affettatrice modello **F 250 E/F 275 E** costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 16 mm è molto sensibile e permette una regolazione decimale. L'affilatoio di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfere ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrosti, formaggi, pesce, carni dure ed altro.

 The **F 250 E/F 275 E** model slicer made of anodised aluminium alloy permits rapid cleaning and meets the most demanding sanitation requirements. The decimal thickness regulator ranging between 0 and 16 mm is highly precise. This slicer comes with built-in blade sharpener for effective and sharp cutting. The plate mounted on ball bearings features exceptionally smooth running to cut heavy sausages, roasts, cheese, fish, compact meat and other products.

 La trancheuse modèle **F 250 E/F 275 E**, construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 16 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers à un mouvement exceptionnellement coulant permettant ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc.

 Die Aufschnittmaschine **F 250 E/F 275 E** ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 16 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, festes Fleisch und anderes zu schneiden.

 La máquina de cortar jamón modelo **F 250 E/F 275 E** fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 16 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás.

	F 250 E	F 275 E
A mm	290	290
B mm	440	440
C mm	425	440
D mm	620	620
E mm	370	390
kg	15,5	16,5

CARATTERISTICHE TECNICHE

	F 250 E	F 275 E
Motore monofase * 115-220-240V-50-60Hz	HP 0,30	0,30
Ø Lama	mm 250	275
Giri lama al minuto	r.p.m. 300	300
Spessore di taglio	mm 0÷16	0÷16
Taglio utile: L x H	mm 220 x 190	220 x 210

Garanzia: 2 anni - Escluse le parti elettriche.
* Motore ventilato.

SPECIFICATIONS

	F 250 E	F 275 E
Single-phase motor * 115-220-240V-50-60Hz	HP 0,30	0,30
Ø Blade	mm 250	275
Rpm	r.p.m. 300	300
Cut thickness range	mm 0÷16	0÷16
Cut: L x H	mm 220 x 190	220 x 210

Warranty: 2 years excepts electrical parts.
* Ventilated motor.

SPECIFICATIONS

	F 250 E	F 275 E
Moteur monophasé * 115-220-240V-50-60Hz	HP 0,30	0,30
Ø Lame	mm 250	275
Rpm	r.p.m. 300	300
Epaisseur de coupe	mm 0÷16	0÷16
Surface de coupe: L x H	mm 220 x 190	220 x 210

Garantie: 2 années à l'exception des pièces électriques.
* Moteur ventilé.

TECHNISCHE EIGENSCHAFTEN

	F 250 E	F 275 E
Einphasen-Motor * 115-220-240V-50-60Hz	HP 0,30	0,30
Ø Klingendurchmesser	mm 250	275
Messerumdrehung	r.p.m. 300	300
Schnittstärke	mm 0÷16	0÷16
Nutzschnitt: L x H	mm 220 x 190	220 x 210

Garantie: 2 Jahre ausgenommen elektrische Teile.
* Belüfteter Motor.

CARACTERÍSTICAS TÉCNICAS

	F 250 E	F 275 E
Motor monofásico * 115-220-240V-50-60Hz	HP 0,30	0,30
Ø Cuchilla	mm 250	275
Rpm	r.p.m. 300	300
Espesor de corte	mm 0÷16	0÷16
Corta útil: L x H	mm 220 x 190	220 x 210

Garantía: 2 años - Partes eléctricas excluidas.
* Motor ventilado.

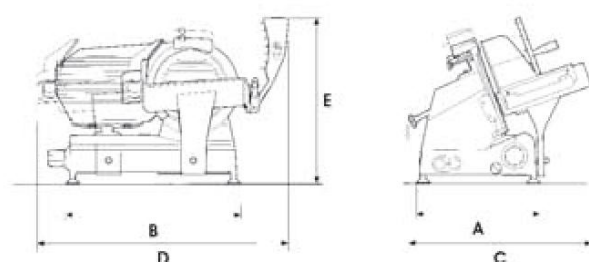
F 250 I · F 275 I · F 275 IL



CE



FABBRICA AFFETTATRICI CAVARIA



 L'affettatrice modello **F 250 I/275 I/275 IL**, costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 16 mm è molto sensibile e permette una regolazione decimale. L'affilatoio di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfere ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrosti, formaggi, pesce, carni dure ed altro.

CARATTERISTICHE TECNICHE

		F 250	F 275 I	F 275 IL
A mm		340	340	340
B mm		465	465	490
C mm		480	495	500
D mm		630	640	760
E mm		440	440	510
kg		21	22	24

Garanzia: 2 anni

 The **F 250 I/275 I/275 IL**, model slicer made of anodised aluminium alloy permits rapid cleaning and meets the most demanding sanitation requirements. The decimal thickness regulator ranging between 0 and 16 mm is highly precise. The blade sharpener is built-in for effective and sharp cutting. The plate mounted on ball bearings features exceptionally smooth running to cut heavy sausages, roasts, cheese, fish, compact meat and other products.

SPECIFICATIONS

		F 250 I	F 275 I	F 275 IL
Single-phase motor 115-220-240V-50-60Hz	HP	0,35	0,35	0,35
Ø Blade	mm	250	275	275
Rpm	r.p.m.	300	300	300
Cut thickness range	mm	0+16	0+16	0+16
Cut: L x H	mm	220 x 190	210 x 210	260 x 215

Warranty: 2 years

 La trancheuse modèle **F 250 I/275 I/275 IL**, construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 16 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers à un mouvement exceptionnellement coulant permettant ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc.

SPECIFICATIONS

		F 250 I	F 275 I	F 275 IL
Moteur monophasé 115-220-240V-50-60Hz	HP	0,35	0,35	0,35
Ø Lame	mm	250	275	275
Rpm	r.p.m.	300	300	300
Épaisseur de coupe	mm	0+16	0+16	0+16
Surface de coupe: L x H	mm	220 x 190	210 x 210	260 x 215

Garantie: 2 années

 **F 250 I/275 I/275 IL** ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 16 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, Fisch, festes Fleisch und anderes zu schneiden.

TECHNISCHE EIGENSCHAFTEN

		F 250 I	F 275 I	F 275 IL
Einphasen-Motor 115-220-240V-50-60Hz	HP	0,35	0,35	0,35
Ø Klingendurchmesser	mm	250	275	275
Messerrumdrehung	r.p.m.	300	300	300
Schnittstärke	mm	0+16	0+16	0+16
Nutzschnitt: L x H	mm	220 x 190	210 x 210	260 x 215

Garantie: 2 Jahre

 La máquina de cortar jamón modelo **F 250 I/275 I/275 IL** fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 16 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás.

CARACTERÍSTICAS TÉCNICAS

		F 250 I	F 275 I	F 275 IL
Motor monofásico 115-220-240V-50-60Hz	HP	0,35	0,35	0,35
Ø Cuchilla	mm	250	275	275
Rpm	r.p.m.	300	300	300
Espesor de corte	mm	0+16	0+16	0+16
Corte útil: L x H	mm	220 x 190	210 x 210	260 x 215

Garantía: 2 años

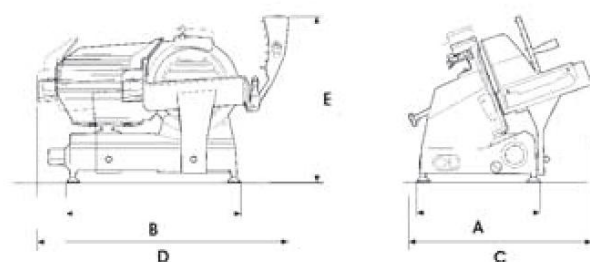
F 250 I · F 275 I · F 275 IL



CE



FABBRICA AFFETTATRICI CAVARIA



	F 250 I	F 275 I	F 275 IL
A mm	340	340	340
B mm	465	465	490
C mm	480	495	500
D mm	630	640	760
E mm	440	440	510
kg	21	22	24

 L'affettatrice modello **F 250 I/275 I/275 IL**, costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 16 mm è molto sensibile e permette una regolazione decimale. L'affilato di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfere ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrosti, formaggi, pesce, carni dure ed altro.

CARATTERISTICHE TECNICHE		F 250 I	F 275 I	F 275 IL
Motori monofase *	HP	0,35	0,35	0,35
115-220-240V-50-60Hz				
Ø Lama	mm	250	275	275
Giri lama al minuto	r.p.m.	300	300	300
Spessore di taglio	mm	0+16	0+16	0+16
Taglio utile: L x H	mm	220 x 190	210 x 210	260 x 215

Garanzia: 2 anni

* Motore ventilato.

 The **F 250 I/275 I/275 IL**, model slicer made of anodised aluminium alloy permits rapid cleaning and meets the most demanding sanitation requirements. The decimal thickness regulator ranging between 0 and 16 mm is highly precise. The blade sharpener is built-in for effective and sharp cutting. The plate mounted on ball bearings features exceptionally smooth running to cut heavy sausages, roasts, cheese, fish, compact meat and other products.

SPECIFICATIONS		F 250 I	F 275 I	F 275 IL
Single-phase motor *	HP	0,35	0,35	0,35
115-220-240V-50-60Hz				
Ø Blade	mm	250	275	275
Rpm	r.p.m.	300	300	300
Cut thickness range	mm	0+16	0+16	0+16
Cut: L x H	mm	220 x 190	210 x 210	260 x 215

Warranty: 2 years

* Ventilated motor.

 La franchiseuse modèle **F 250 I/275 I/275 IL**, construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 16 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers à un mouvement exceptionnellement coulant permettant ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc.

SPECIFICATIONS		F 250 I	F 275 I	F 275 IL
Single-phase motor *	HP	0,35	0,35	0,35
115-220-240V-50-60Hz				
Ø lame	mm	250	275	275
Rpm	r.p.m.	300	300	300
Épaisseur de coupe	mm	0+16	0+16	0+16
Surface de coupe: L x H	mm	220 x 190	210 x 210	260 x 215

Garantie: 2 années

* Moteur ventilé.

 **F 250 I/275 I/275 IL** ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 16 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, Fisch, festes Fleisch und anderes zu schneiden.

TECHNISCHE EIGENSCHAFTEN		F 250 I	F 275 I	F 275 IL
Einphasen-Motor *	HP	0,35	0,35	0,35
115-220-240V-50-60Hz				
Ø Klingendurchmesser	mm	250	275	275
Messerdrehung	r.p.m.	300	300	300
Schnittstärke	mm	0+16	0+16	0+16
Nutzschnitt: L x H	mm	220 x 190	210 x 210	260 x 215

Garantie: 2 Jahre

* Belüfteter Motor.

 La máquina de cortar jamón modelo **F 250 I/275 I/275 IL** fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 16 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás.

CARACTERÍSTICAS TÉCNICAS		F 250 I	F 275 I	F 275 IL
Motor monofásico *	HP	0,35	0,35	0,35
115-220-240V-50-60Hz				
Ø Cuchilla	mm	250	275	275
Rpm	r.p.m.	300	300	300
Espesor de corte	mm	0+16	0+16	0+16
Corte útil: L x H	mm	220 x 190	210 x 210	260 x 215

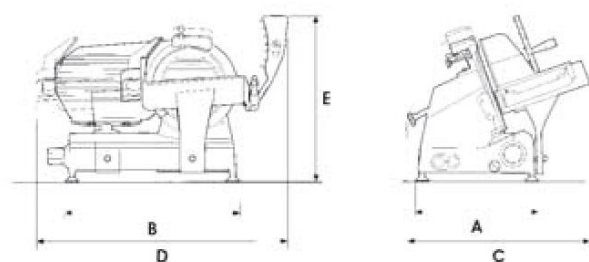
Garantía: 2 años

* Motor ventilado.

F 300 R · F 300 E · F 300 EL



FABBRICA AFFETTATRICI CAVARIA



	F 300 R	F 300 E	F 300 EL
A mm	290	340	340
B mm	440	465	490
C mm	485	495	500
D mm	650	650	760
E mm	440	440	510
kg	19	23	25

 L'affettatrice modello **F300 R/300 E/300 EL** costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 16 mm è molto sensibile e permette una regolazione decimale. L'affilatoio di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfere ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrosti, formaggi, pesce, carni dure ed altro.

CARATTERISTICHE TECNICHE		F 300 R	F 300 E	F 300 EL
Motore monofase 115-220-240V-50-60Hz	HP	0,33	0,35	0,35
Ø Lama	mm	300	300	300
Giri lama al minuto	r.p.m.	300	300	300
Spessore di taglio	mm	0+16	0+16	0+16
Taglio utile: L x H	mm	220 x 210	220 x 220	260 x 230
Garanzia: 2 anni				

 The **F300 R/300 E/300 EL** model slicer made of anodised aluminium alloy permits rapid cleaning and meets the most demanding sanitation requirements. The decimal thickness regulator ranging between 0 and 16 mm is highly precise. The blade sharpener is built-in for effective and sharp cutting. The plate mounted on ball bearings features exceptionally smooth running to cut heavy sausages, roasts, cheese, fish, compact meat and other products.

SPECIFICATIONS		F 300 R	F 300 E	F 300 EL
Single-phase motor 115-220-240V-50-60Hz	HP	0,33	0,35	0,35
Ø Blade	mm	300	300	300
Rpm	r.p.m.	300	300	300
Cut thickness range	mm	0+16	0+16	0+16
Cut: L x H	mm	220 x 210	220 x 220	260 x 230
Warranty: 2 years				

 La trancheuse modèle **F300 R/300 E/300 EL**, construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 16 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers à un mouvement exceptionnellement coulant permettant ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc.

SPECIFICATIONS		F 300 R	F 300 E	F 300 EL
Motore monofase 115-220-240V-50-60Hz	HP	0,33	0,35	0,35
Ø Lame	mm	300	300	300
Rpm	r.p.m.	300	300	300
Épaisseur de coupe	mm	0+16	0+16	0+16
Surface de coupe: L x H	mm	220 x 210	220 x 220	260 x 230
Garantie: 2 années				

 **F300 R/300 E/300 EL** ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 16 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, Fisch, festes Fleisch und anderes zu schneiden.

TECHNISCHE EIGENSCHAFTEN		F 300 R	F 300 E	F 300 EL
Einphasen-Motor 115-220-240V-50-60Hz	HP	0,33	0,35	0,35
Ø Klingendurchmesser	mm	300	300	300
Messorumdrehung	r.p.m.	300	300	300
Schnittstärke	mm	0+16	0+16	0+16
Nutzschnitt: L x H	mm	220 x 210	220 x 220	260 x 230
Garantie: 2 Jahre				

 La máquina de cortar jamón modelo **F300 R/300 E/300 EL** fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 16 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás.

CARACTERÍSTICAS TÉCNICAS		F 300 R	F 300 E	F 300 EL
Motor monofásico 115-220-240V-50-60Hz	HP	0,33	0,35	0,35
Ø Cuchilla	mm	300	300	300
Rpm	r.p.m.	300	300	300
Espesor de corte	mm	0+16	0+16	0+16
Corte útil: L x H	mm	220 x 210	220 x 220	260 x 230
Garantía: 2 años				

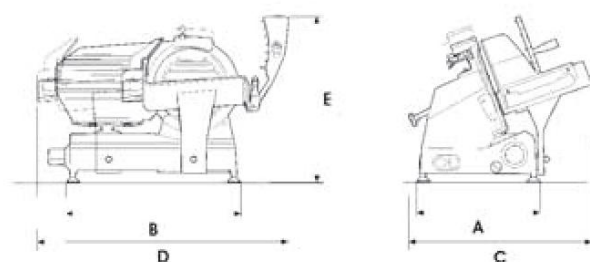
F 300 R · F 300 E · F 300 EL



CE



FABBRICA AFFETTATRICI CAVARIA



	F 300 R	F 300 E	F 300 EL
A mm	290	340	340
B mm	440	465	490
C mm	485	495	500
D mm	650	650	760
E mm	440	440	510
kg	19	23	25

 L'affettatrice modello **F 300 R/300 E/300 EL** costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 16 mm è molto sensibile e permette una regolazione decimale. L'affilato di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfera ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrosti, formaggi, pesce, carni dure ed altro.

CARATTERISTICHE TECNICHE

		F 300 R	F 300 E	F 300 EL
Motori monofase *	HP	0,33	0,35	0,35
115-220-240V-50-60Hz				
Ø Lama	mm	300	300	100 CR6 300 100 CR6
Giri lama al minuto	r.p.m.	300	300	300
Spessore di taglio	mm	0+16	0+16	0+16
Taglio utile: L x H	mm	220 x 210	220 x 220	260 x 230

Garanzia: 2 anni

* Motore ventilato.

 The **F 300 R/300 E/300 EL** model slicer made of anodised aluminium alloy permits rapid cleaning and meets the most demanding sanitation requirements. The decimal thickness regulator ranging between 0 and 16 mm is highly precise. The blade sharpener is built-in for effective and sharp cutting. The plate mounted on ball bearings features exceptionally smooth running to cut heavy sausages, roasts, cheese, fish, compact meat and other products.

SPECIFICATIONS

		F 300 R	F 300 E	F 300 EL
Single-phase motor *	HP	0,33	0,35	0,35
115-220-240V-50-60Hz				
Ø Blade	mm	300	300	100 CR6 300 100 CR6
Rpm	r.p.m.	300	300	300
Cut thickness range	mm	0+16	0+16	0+16
Cut: L x H	mm	220 x 210	220 x 220	260 x 230

Warranty: 2 years

* Ventilated motor.

 La trancheuse modèle **F 300 R/300 E/300 EL**, construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 16 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers à un mouvement exceptionnellement coulissant permettant ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc.

SPECIFICATIONS

		F 300 R	F 300 E	F 300 EL
Single-phase motor *	HP	0,33	0,35	0,35
115-220-240V-50-60Hz				
Ø lame	mm	300	300	100 CR6 300 100 CR6
Rpm	r.p.m.	300	300	300
Épaisseur de coupe	mm	0+16	0+16	0+16
Surface de coupe: L x H	mm	220 x 210	220 x 220	260 x 230

Garantie: 2 années

* Moteur ventilé.

 **F 300 R/300 E/300 EL** ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 16 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, Fisch, festes Fleisch und anderes zu schneiden.

TECHNISCHE EIGENSCHAFTEN

		F 300 R	F 300 E	F 300 EL
Einphasen-Motor *	HP	0,33	0,35	0,35
115-220-240V-50-60Hz				
Ø Klingendurchmesser	mm	300	300	100 CR6 300 100 CR6
Messerumdrehung	r.p.m.	300	300	300
Schnittstärke	mm	0+16	0+16	0+16
Nutzschnitt: L x H	mm	220 x 210	220 x 220	260 x 230

Garantie: 2

* Belüfteter Motor.

 La máquina de cortar jamón modelo **F 300 R/300 E/300 EL** fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 16 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás.

CARACTERÍSTICAS TÉCNICAS

		F 300 R	F 300 E	F 300 EL
Motor monofásico *	HP	0,33	0,35	0,35
115-220-240V-50-60Hz				
Ø Cuchilla	mm	300	300	100 CR6 300 100 CR6
Rpm	r.p.m.	300	300	300
Espesor de corte	mm	0+16	0+16	0+16
Corte útil: L x H	mm	220 x 210	220 x 220	260 x 230

Garantía: 2 años

* Motor ventilado.

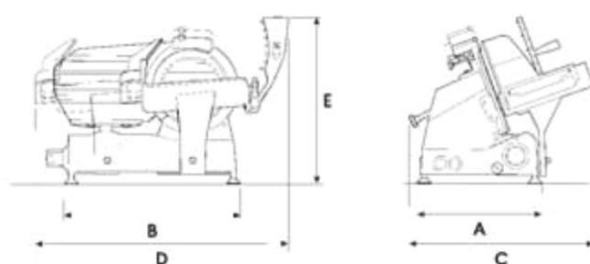
F 350 I · F 370 I



CE



FABBRICA AFFETTATRICI CAVARIA



L'affettatrice modello F 350 I/F370 I costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 16 mm è molto sensibile e permette una regolazione decimale. L'affilatoio di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfere ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrostiti, formaggi, pesce, carni dure ed altro.

	F 350 I	F 370 I
A mm	415	415
B mm	580	580
C mm	585	585
D mm	890	890
E mm	480	480
kg	36	37

CARATTERISTICHE TECNICHE

	F 350 I	F 370 I
Motore monofase *	HP 0,50	0,50
115-220-240V-50-60Hz		
Ø Lama 100 CR6	mm 350	370 100 CR6
Giri lama al minuto	r.p.m. 260	260
Spessore di taglio	mm 0÷16	0÷16
Taglio utile: L x H	mm 310 x 260	300 x 275

Garanzia: 2 anni - Escluse le parti elettriche.
* Motore ventilato.

The F 350 I/F370 I model slicer made of anodised aluminium alloy permits rapid cleaning and meets the most demanding sanitation requirements. The decimal thickness regulator ranging between 0 and 16 mm is highly precise. The built-in blade sharpener assures effective and sharp cutting. The plate mounted on ball bearings features exceptionally smooth running to cut heavy sausages, roasts, cheese, fish, compact meat and other products.

SPECIFICATIONS

	F 350 I	F 370 I
Single-phase motor *	HP 0,50	0,50
115-220-240V-50-60Hz		
Ø Blade 100 CR6	mm 350	370 100 CR6
Rpm	r.p.m. 260	260
Cut thickness range	mm 0÷16	0÷16
Cut: L x H	mm 310 x 260	300 x 275

Warranty: 2 years excepts electrical parts.
* Ventilated motor.

La trancheuse modèle F 350 I/F370 I, construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 16 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers à un mouvement exceptionnellement coulant permettant ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc.

SPECIFICATIONS

	F 350 I	F 370 I
Moteur monophasé *	HP 0,50	0,50
115-220-240V-50-60Hz		
Ø lame 100 CR6	mm 350	370 100 CR6
Rpm	r.p.m. 260	260
Épaisseur de coupe	mm 0÷16	0÷16
Surface de coupe: L x H	mm 310 x 260	300 x 275

Garantie: 2 années à l'exception des pièces électriques.
* Moteur ventilé.

Die Aufschnittmaschine F 350 I/F370 I ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 16 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, Fisch, festes Fleisch und anderes zu schneiden.

TECHNISCHE EIGENSCHAFTEN

	F 350 I	F 370 I
Einphasen-Motor *	HP 0,50	0,50
115-220-240V-50-60Hz		
Ø Klingendurchmesser 100 CR6	mm 350	370 100 CR6
Messerumdrehung	r.p.m. 260	260
Schnittstärke	mm 0÷16	0÷16
Nutzschnitt: L x H	mm 310 x 260	300 x 275

Garantie: 2 Jahre ausgenommen elektrische Teile.
* Belüfteter Motor.

La máquina de cortar jamón modelo F 350 I/F370 I fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 16 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás.

CARACTERÍSTICAS TÉCNICAS

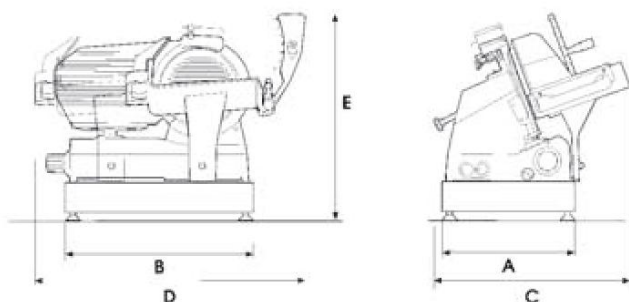
	F 350 I	F 370 I
Motor monofásico *	HP 0,50	0,50
115-220-240V-50-60Hz		
Ø Cuchilla 100 CR6	mm 350	370 100 CR6
Rpm	r.p.m. 260	260
Espesor de corte	mm 0÷16	0÷16
Corte útil: L x H	mm 310 x 260	300 x 275

Garantía: 2 años - Partes eléctricas excluidas.
* Motor ventilado.

F 350 AUTOMATICA



FABBRICA AFFETTATRICI CAVARIA



 L'affettatrice modello F 350 automatica è costruita in lega di alluminio trattata con ossidazione anodica. Il basamento per l'automazione della macchina è in acciaio inox ed è caratterizzato da un dispositivo conta fette. Il movimento del carrello è automatico a velocità fissa e corsa variabile. Viene montata di serie una lama di terza generazione per taglio salumi e formaggi, il regolatore dello spessore di taglio da 0 a 16 è molto sensibile e permette una regolazione decimale.

 The automatic slicer F 350 is made of aluminum alloy treated with anodic oxidation. The base for the machine automation is in stainless steel and is equipped with a slice counter device. The carriage movement is automatic with fixed speed and variable carriage stroke. It has a 3rd generation blade as standard, which is suitable for the cut of meat and cheese. The thickness regulation from 0 to 16 is very sensitive and it allows a decimal adjustment.

 La trancheuse automatique F 350 est construite en alliage d'aluminium traité à l'oxydation anodique. La base pour l'automatisation de la machine est en acier inoxydable et est équipée d'un compteur de tranches. Le mouvement du chariot est automatique à vitesse fixe et course variable du chariot. Il est équipé en standard d'une lame de 3ème génération, adoptée à la découpe de viande et de fromage. La régulation d'épaisseur de 0 à 16 est très sensible et permet un ajustement décimal.

 Die automatische Schneidemaschine F 350 ist aus einer anodisch oxidierten Aluminiumlegierung hergestellt. Die Maschinenautomation Basis besteht aus Edelstahl und ist mit einem Scheiben zähler ausgestattet. Die Schlittenbewegung ist automatisch mit fester Geschwindigkeit und veränderlich Schlittenhub. Es hat ein standardmäßig messer der 3 Generation, die für den Schnitt von Fleisch und Käse geeignet ist. Die Dickenregulierung von 0 bis 16 ist sehr empfindlich und erlaubt eine Dezimalregulierung.

 La cortadora automática F 350 está hecha de una aleación de aluminio tratada con oxidación anódica. La base para la automatización de la máquina es de acero inoxidable y está equipada con un dispositivo de contador de cortes. El movimiento del carro es automático con velocidad fija y carrera variable del carro. Tiene una cuchilla de tercera generación como estándar, que es adecuada para el corte de carne y queso. La regulación del grosor de 0 a 16 es muy sensible y permite un ajuste decimal.

F 350

A mm	415
B mm	580
C mm	670
D mm	990
E mm	730
kg	61,2

CARATTERISTICHE TECNICHE

F 350

Motore monofase *	HP	0,50
115-220-240V-50-60Hz		
Ø Lama	mm	350 100 CR6
Giri lama al minuto	r.p.m.	260
Spessore di taglio	mm	0÷16
Taglio utile: L x H	mm	310 x 260

Garanzia: 2 anni
* Motore ventilato.

SPECIFICATIONS

F 350

Single-phase motor *	HP	0,50
115-220-240V-50-60Hz		
Ø Blade	mm	350 100 CR6
Rpm	r.p.m.	260
Cut thickness range	mm	0÷16
Cut: L x H	mm	310 x 260

Warranty: 2 years
* Ventilated motor.

SPECIFICATIONS

F 350

Moteur monophasé *	HP	0,50
115-220-240V-50-60Hz		
Ø Lame	mm	350 100 CR6
Rpm	r.p.m.	260
Epaisseur de coupe	mm	0÷16
Surface de coupe: L x H	mm	310 x 260

Garantie: 2 années
* Moteur ventilé.

TECHNISCHE EIGENSCHAFTEN

F 350

Einphasen-Motor *	HP	0,50
115-220-240V-50-60Hz		
Ø Klingendurchmesser	mm	350 100 CR6
Messerumdrehung	r.p.m.	260
Schnittstärke	mm	0÷16
Nutzschnitt: L x H	mm	310 x 260

Garantie: 2 Jahre
* Belüfteter Motor.

CARACTERÍSTICAS TÉCNICAS

F 350 I

Motor monofásico *	HP	0,50
115-220-240V-50-60Hz		
Ø Cuchilla	mm	350 100 CR6
Rpm	r.p.m.	260
Espesor de corte	mm	0÷16
Corte útil: L x H	mm	310 x 260

Garantía: 2 años
* Motor ventilado.

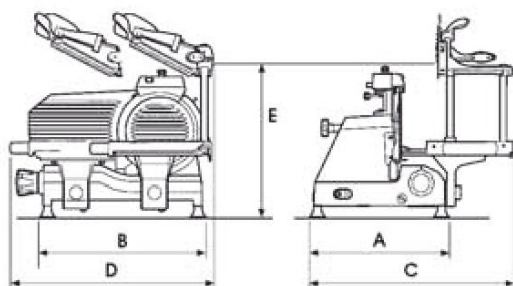
F 250 TS-V · F 300 TS-V R



CE



FABBRICA AFFETTATRICI CAVARIA



 L'affettatrice modello **F 250 TS-V/300 TS-V R** costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 16 mm è molto sensibile e permette una regolazione decimale. L'affilatoio di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfere ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrostiti, formaggi, pesce, carni dure ed altro.

 The **F 250 TS-V/300 TS-V R** vertical model slicers made of anodised aluminium alloy are easy to clean and meet the most demanding sanitation requirements. Their decimal thickness regulator ranging between 0 and 16 mm is highly precise. They are equipped with built-in blade sharpener for effective and sharp cutting. Their plate mounted on ball bearings features exceptionally smooth running to cut heavy sausages, roasts, cheese, fish, compact meat and other products.

 La trancheuse modèle **F 250 TS-V/300 TS-V R** construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 16 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers à un mouvement exceptionnellement coulant permettant ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc.

 Die vertikale Aufschnittmaschine **F 250 TS-V/300 TS-V R** ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 16 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, Fisch, festes Fleisch und anderes zu schneiden.

 La máquina de cortar jamón modelo **F 250 TS-V/300 TS-V R** fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 16 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás.

	F 250 TS-V	F 300 TS-V R
A mm	360	360
B mm	460	460
C mm	520	520
D mm	610	610
E mm	515	515
kg	25	27

CARATTERISTICHE TECNICHE

	F 250 TS-V	F 300 TS-V R
Motore monofase 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø Lama	mm 250	mm 300
Giri lama al minuto	r.p.m. 300	r.p.m. 300
Spessore di taglio	mm 0+16	mm 0+16
Taglio utile: L x H	mm 240 x 170	mm 240 x 190

Garanzia: 2 anni

SPECIFICATIONS	F 250 TS-V	F 300 TS-V R
Single-phase motor 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø Blade	mm 250	mm 300
Rpm	r.p.m. 300	r.p.m. 300
Cut thickness range	mm 0+16	mm 0+16
Cut: L x H	mm 240 x 170	mm 240 x 190

Warranty: 2 years

SPECIFICATIONS	F 250 TS-V	F 300 TS-V R
Moteur monophasé 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø lame	mm 250	mm 300
Rpm	r.p.m. 300	r.p.m. 300
Épaisseur de coupe	mm 0+16	mm 0+16
Surface de coupe: L x H	mm 240 x 170	mm 240 x 190

Garantie: 2 années

TECHNISCHE EIGENSCHAFTEN	F 250 TS-V	F 300 TS-V R
Einphasen-Motor 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø Klingendurchmesser	mm 250	mm 300
Messerumdrehung	r.p.m. 300	r.p.m. 300
Schnittstärke	mm 0+16	mm 0+16
Nutzschnitt: L x H	mm 240 x 170	mm 240 x 190

Garantie: 2 Jahre

CARACTERÍSTICAS TÉCNICAS

	F 250 TS-V	F 300 TS-V R
Motor monofásico 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø Cuchilla	mm 250	mm 300
Rpm	r.p.m. 300	r.p.m. 300
Espesor de corte	mm 0+16	mm 0+16
Corte útil: L x H	mm 240 x 170	mm 240 x 190

Garantía: 2 años

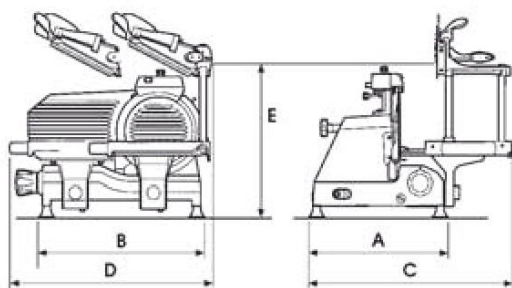
F 250 TS-V · F 300 TS-V R



CE



FABBRICA AFFETTATRICI CAVARIA



L'affettatrice modello F 250 TS-V/300 TS-V R costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 16 mm è molto sensibile e permette una regolazione decimale. L'affilatoio di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfera ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrostiti, formaggi, pesce, carni dure ed altro.

The **F 250 TS-V/300 TS-V R** vertical model slicers made of anodised aluminium alloy are easy to clean and meet the most demanding sanitation requirements. Their decimal thickness regulator ranging between 0 and 16 mm is highly precise. They are equipped with built-in blade sharpener for effective and sharp cutting. Their plate mounted on ball bearings features exceptionally smooth running to cut heavy sausages, roasts, cheese, fish, compact meat and other products.

La trancheuse modèle **F 250 TS-V/300 TS-V R** construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 16 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers à un mouvement exceptionnellement coulant permettant ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc.

Die vertikale Aufschnittmaschine **F 250 TS-V/300 TS-V R** ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 16 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, Fisch, festes Fleisch und anderes zu schneiden.

La máquina de cortar jamón modelo **F 250 TS-V/300 TS-V R** fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 16 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás.

	F 250 TS-V	F 300 TS-V R
A mm	360	360
B mm	460	460
C mm	520	520
D mm	610	610
E mm	515	515
kg	25	27

CARATTERISTICHE TECNICHE

	F 250 TS-V	F 300 TS-V R
Motore monofase *	HP	HP
115-220-240V-50-60Hz	0,35	0,35
Ø Lama	mm 250	mm 300
Giri lama al minuto	r.p.m. 300	r.p.m. 300
Spessore di taglio	mm 0+16	mm 0+16
Taglio utile: L x H	mm 240 x 170	mm 240 x 190

Garanzia: 2 anni

* Motore ventilato

SPECIFICATIONS

	F 250 TS-V	F 300 TS-V R
Single-phase motor *	HP	HP
115-220-240V-50-60Hz	0,35	0,35
Ø Blade	mm 250	mm 300
Rpm	r.p.m. 300	r.p.m. 300
Cut thickness range	mm 0+16	mm 0+16
Cut: L x H	mm 240 x 170	mm 240 x 190

Warranty: 2 years

* Ventilated motor

SPECIFICATIONS

	F 250 TS-V	F 300 TS-V R
Moteur monophasé *	HP	HP
115-220-240V-50-60Hz	0,35	0,35
Ø lame	mm 250	mm 300
Rpm	r.p.m. 300	r.p.m. 300
Épaisseur de coupe	mm 0+16	mm 0+16
Surface de coupe: L x H	mm 240 x 170	mm 240 x 190

Garantie: 2 années

* Moteur ventilé

TECHNISCHE EIGENSCHAFTEN

	F 250 TS-V	F 300 TS-V R
Einphasen-Motor *	HP	HP
115-220-240V-50-60Hz	0,35	0,35
Ø Klingendurchmesser	mm 250	mm 300
Messerumdrehung	r.p.m. 300	r.p.m. 300
Schnittstärke	mm 0+16	mm 0+16
Nutzschnitt: L x H	mm 240 x 170	mm 240 x 190

Garantie: 2 Jahre

* Belüfteter Motor

CARACTERÍSTICAS TÉCNICAS

	F 250 TS-V	F 300 TS-V R
Motor monofásico *	HP	HP
115-220-240V-50-60Hz	0,35	0,35
Ø Cuchilla	mm 250	mm 300
Rpm	r.p.m. 300	r.p.m. 300
Espeor de corte	mm 0+16	mm 0+16
Corte útil: L x H	mm 240 x 170	mm 240 x 190

Garantía: 2 años

* Motor ventilado

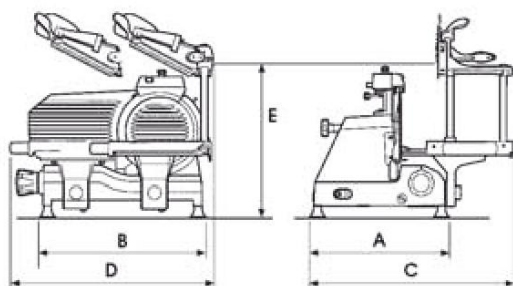
F 250 TC-V · F 300 TC-V R



CE



FABBRICA AFFETTATRICI CAVARIA



 L'affettatrice modello **F 250 TC-V/300 TC-V R** costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 16 mm è molto sensibile e permette una regolazione decimale. L'affilatoio di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfera ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrostiti, formaggi, pesce, carni dure ed altro.

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 La trancheuse modèle **F 250 TC-V/300 TC-V R** construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 16 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers à un mouvement exceptionnellement coulant permettant ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc.

 Die vertikale Aufschnittmaschine **F 250 TC-V/300 TC-V R** ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 16 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, Fisch, festes Fleisch und anderes zu schneiden.

 La máquina de cortar jamón modelo **F 250 TC-V/300 TC-V R** fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 16 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás.

	F 250 TC-V	F 300 TC-V R
A mm	360	360
B mm	460	460
C mm	520	520
D mm	610	610
E mm	500	500
kg	21	24

CARATTERISTICHE TECNICHE

	F 250 TC-V	F 300 TC-V R
Motore monofase * 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø Lama	mm 250	mm 300
Giri lama al minuto	r.p.m. 300	r.p.m. 300
Spessore di taglio	mm 0+16	mm 0+16
Taglio utile: L x H	mm 215 x 170	mm 215 x 210

Garanzia: 2 anni
* Motore ventilato

SPECIFICATIONS

	F 250 TC-V	F 300 TC-V R
Single-phase motor * 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø Blade	mm 250	mm 300
Rpm	r.p.m. 300	r.p.m. 300
Cut thickness range	mm 0+16	mm 0+16
Cut: L x H	mm 215 x 170	mm 215 x 210

Warranty: 2 year
* Ventilated motor

SPECIFICATIONS

	F 250 TC-V	F 300 TC-V R
Moteur monophasé * 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø Lame	mm 250	mm 300
Rpm	r.p.m. 300	r.p.m. 300
Epaisseur de coupe	mm 0+16	mm 0+16
Surface de coupe: L x H	mm 215 x 170	mm 215 x 210

Garantie: 2 années
* Moteur ventilé

TECHNISCHE EIGENSCHAFTEN

	F 250 TC-V	F 300 TC-V R
Einphasen-Motor * 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø Klingendurchmesser	mm 250	mm 300
Messerumdrehung	r.p.m. 300	r.p.m. 300
Schnittstärke	mm 0+16	mm 0+16
Nutzschnitt: L x H	mm 215 x 170	mm 215 x 210

Garantie: 2 Jahre
* Beiluftmotor

CARACTERÍSTICAS TÉCNICAS

	F 250 TC-V	F 300 TC-V R
Motor monofásico * 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø Cuchilla	mm 250	mm 300
Rpm	r.p.m. 300	r.p.m. 300
Espesor de corte	mm 0+16	mm 0+16
Corte útil: L x H	mm 215 x 170	mm 215 x 210

Garantía: 2 años
* Motor ventilada

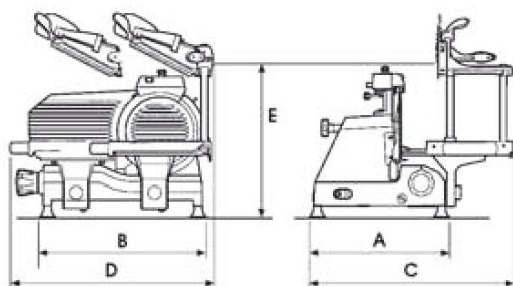
F 250 TC-V · F 300 TC-V R



CE



FABBRICA AFFETTATRICI CAVARIA



La affettatrice modello F 250 TC-V/300 TC-V R costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 16 mm è molto sensibile e permette una regolazione decimale. L'affilatoio di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfera ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrostiti, formaggi, pesce, carni dure ed altro.

The F 250 TC-V/300 TC-V R vertical model slicers made of anodised aluminium alloy are easy to clean and meet the most demanding sanitation requirements. Their decimal thickness regulator ranging between 0 and 16 mm is highly precise. They are equipped with built-in blade sharpener for effective and sharp cutting. Their plate mounted on ball bearings features exceptionally smooth running to cut heavy sausages, roasts, cheese, fish, compact meat and other products.

La trancheuse modèle F 250 TC-V/300 TC-V R construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 16 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers à un mouvement exceptionnellement coulant permettant ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc.

Die vertikale Aufschnittmaschine F 250 TC-V/300 TC-V R ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 16 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, Fisch, festes Fleisch und anderes zu schneiden.

La máquina de cortar jamón modelo F 250 TC-V/300 TC-V R fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 16 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás.

	F 250 TC-V	F 300 TC-V R
A mm	360	360
B mm	460	460
C mm	520	520
D mm	610	610
E mm	500	500
kg	21	24

CARATTERISTICHE TECNICHE

	F 250 TC-V	F 300 TC-V R
Motore monofase * 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø Lama	mm 250	mm 300
Giri lama al minuto	r.p.m. 300	r.p.m. 300
Spessore di taglio	mm 0+16	mm 0+16
Taglio utile: L x H	mm 215 x 170	mm 215 x 210

Garanzia: 2 anni
* Motore ventilato

SPECIFICATIONS

	F 250 TC-V	F 300 TC-V R
Single-phase motor * 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø Blade	mm 250	mm 300
Rpm	r.p.m. 300	r.p.m. 300
Cut thickness range	mm 0+16	mm 0+16
Cut: L x H	mm 215 x 170	mm 215 x 210

Warranty: 2 year
* Ventilated motor

SPECIFICATIONS

	F 250 TC-V	F 300 TC-V R
Moteur monophasé * 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø Lame	mm 250	mm 300
Rpm	r.p.m. 300	r.p.m. 300
Epaisseur de coupe	mm 0+16	mm 0+16
Surface de coupe: L x H	mm 215 x 170	mm 215 x 210

Garantie: 2 année
* Moteur ventilé

TECHNISCHE EIGENSCHAFTEN

	F 250 TC-V	F 300 TC-V R
Einphasen-Motor * 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø Klingendurchmesser	mm 250	mm 300
Messerumdrehung	r.p.m. 300	r.p.m. 300
Schnittstärke	mm 0+16	mm 0+16
Nutzschnitt: L x H	mm 215 x 170	mm 215 x 210

Garantie: 2 Jahre
* Beiluftmotor

CARACTERÍSTICAS TÉCNICAS

	F 250 TC-V	F 300 TC-V R
Motor monofásico * 115-220-240V-50-60Hz	HP 0,35	HP 0,35
Ø Cuchilla	mm 250	mm 300
Rpm	r.p.m. 300	r.p.m. 300
Espesor de corte	mm 0+16	mm 0+16
Corte útil: L x H	mm 215 x 170	mm 215 x 210

Garantía: 2 años
* Motor ventilada

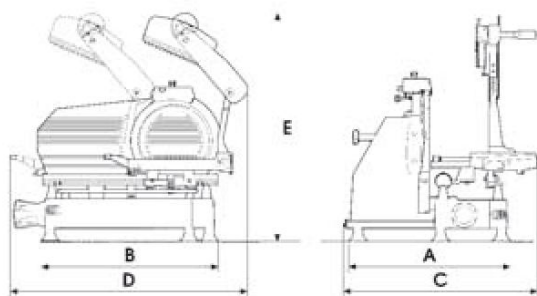
F 300 TS-V · F 330 TS-V
F 350 TS-V · F 370 TS-V



CE



FABBRICA AFFETTATRICI CAVARIA



L'affettatrice verticale modello F 300/330/350/370 TS-V costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 16 mm è molto sensibile e permette una regolazione decimale. L'affilatoio di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfere ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrosti, formaggi, pesce, carni dure ed altro.

	F 300 TS-V	F 330 TS-V	F 350 TS-V	F 370 TS-V
A mm	420	420	530	530
B mm	530	530	650	650
C mm	550	550	650	650
D mm	710	710	820	820
E mm	610	610	640	640
kg	36	37	45	46

CARATTERISTICHE TECNICHE

		F 300 TS-V	F 330 TS-V	F 350 TS-V	F 370 TS-V
Motore monofase *	HP	0,50	0,50	0,50	0,50
115-220-240V-50-60Hz					
Ø Lama	100 CR6 mm	300	330	350	370
Giri lama al minuto	r.p.m.	280	260	260	260
Spessore di taglio	mm	0÷16	0÷16	0÷16	0÷16
Taglio utile: L x H	mm	260 x 200	250 x 210	300 x 265	290 x 275

Garanzia: 2 anni
* Motore ventilato.

The F 300/330/350/370 TS-V vertical model slicers made of anodised aluminium alloy are easy to clean and meet the most demanding sanitation requirements. Their decimal thickness regulator ranging between 0 and 16 mm is highly precise. They are equipped with built-in blade sharpener for effective and sharp cutting. Their plate mounted on ball bearings features exceptionally smooth running to cut heavy sausages, roasts, cheese, fish, compact meat and other products.

SPECIFICATIONS

		F 300	F 330	F 350	F 370
Single-phase motor *	HP	0,50	0,50	0,50	0,50
115-220-240V-50-60Hz					
Ø Blade	100 CR6 mm	300	330	350	370
Rpm	r.p.m.	280	260	260	260
Cut thickness range	mm	0÷16	0÷16	0÷16	0÷16
Cut: L x H	mm	260 x 200	250 x 210	300 x 265	290 x 275

Warranty: 2 years
* Ventilated motor.

La francheuse modèle F 300/330/350/370 TS-V construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 16 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers a un mouvement exceptionnellement coulant permettant ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc.

SPECIFICATIONS

		F 300	F 330	F 350	F 370
Moteur monophasé *	HP	0,50	0,50	0,50	0,50
115-220-240V-50-60Hz					
Ø Lame	100 CR6 mm	300	330	350	370
Rpm	r.p.m.	280	260	260	260
Épaisseur de coupe	mm	0÷16	0÷16	0÷16	0÷16
Surface de coupe: L x H	mm	260 x 200	250 x 210	300 x 265	290 x 275

Garantie: 2 années
* Moteur ventilé.

Die vertikale Aufschnittmaschine F 300/330/350/370 TS-V ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 16 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, Fisch, festes Fleisch und anderes zu schneiden.

TECHNISCHE EIGENSCHAFTEN

		F 300	F 330	F 350	F 370
Einphasen-Motor *	HP	0,50	0,50	0,50	0,50
115-220-240V-50-60Hz					
Ø Klingendurchmesser 100 CR6 mm		300	330	350	370
Messerumdrehung	r.p.m.	280	260	260	260
Schnittstärke	mm	0÷16	0÷16	0÷16	0÷16
Nutzschnitt: L x H	mm	260 x 200	250 x 210	300 x 265	290 x 275

Garantie: 2 Jahre
* Belüfteter Motor.

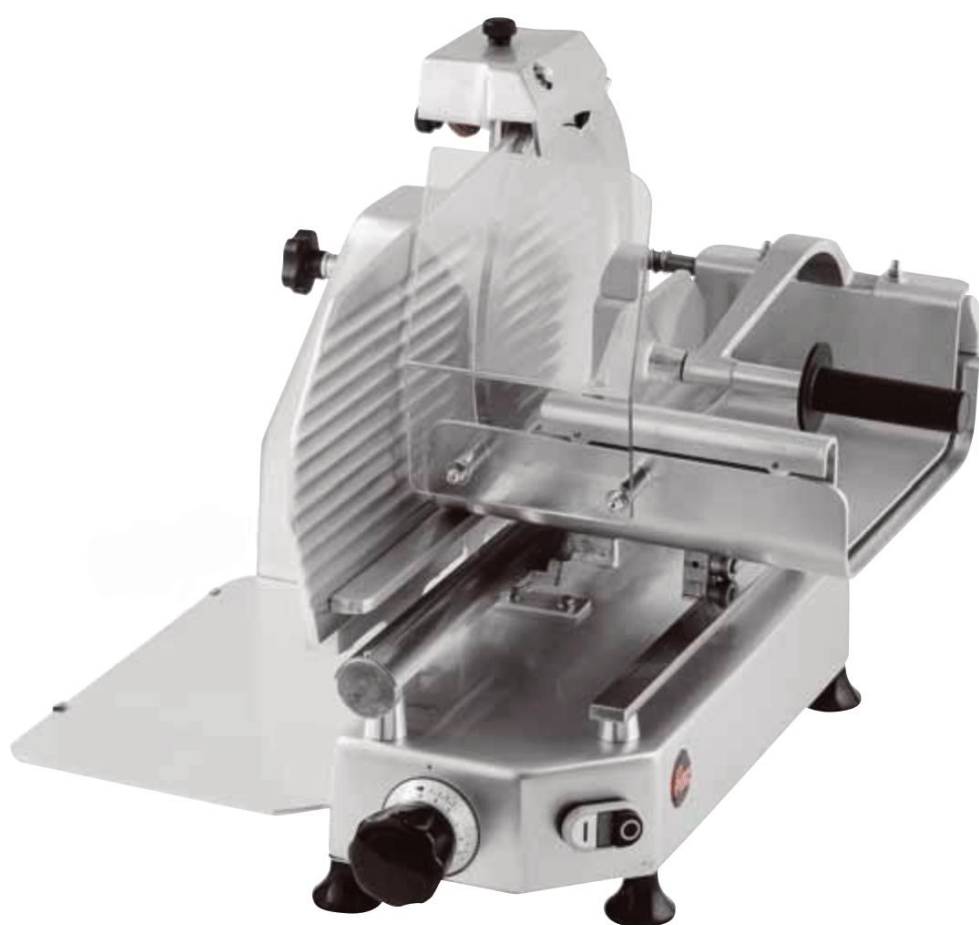
La máquina de cortar jamón modelo F 300/330/350/370 TS-V fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 16 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás.

CARACTERÍSTICAS TÉCNICAS

		F 300	F 330	F 350	F 370
Motor monofásico *	HP	0,50	0,50	0,50	0,50
115-220-240V-50-60Hz					
Ø Cuchilla 100 CR6 mm		300	330	350	370
Rpm	r.p.m.	280	260	260	260
Espesor de corte	mm	0÷16	0÷16	0÷16	0÷16
Corte útil: L x H	mm	260 x 200	250 x 210	300 x 265	290 x 275

Garantía: 2 años
* Motor ventilado.

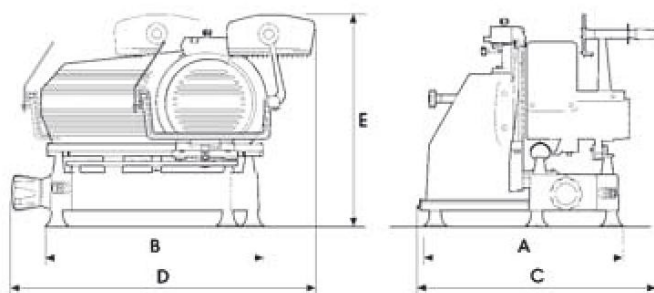
F 300 TC-V · F 330 TC-V
F 350 TC-V · F 370 TC-V



CE 



FABBRICA AFFETTATRICI CAVARIA



L'affettatrice verticale modello F 300/330/350/370 TC-V costruita in lega di alluminio trattata anodicamente ha il vantaggio di una rapida pulizia ed assoluta igiene. Il regolatore dello spessore di taglio da 0 a 16 mm è molto sensibile e permette una regolazione decimale. L'affilatoio di facile montaggio semplifica il lavoro dell'utente mantenendo efficiente il taglio perfetto della merce. Il piatto montato su cuscinetti a sfere ha una scorrevolezza eccezionale e permette di tagliare salumi pesanti, arrosti, formaggi, pesce, carni dure ed altro.

	F 300 TC-V	F 330 TC-V	F 350 TC-V	F 370 TC-V
A mm	420	420	530	530
B mm	530	530	650	650
C mm	550	550	650	650
D mm	710	710	820	820
E mm	550	550	640	640
kg	34	35	43	44

CARATTERISTICHE TECNICHE

		F 300 TC-V	F 330 TC-V	F 350 TC-V	F 370 TC-V
Motore monofase *	HP	0,50	0,50	0,50	0,50
115-220-240V-50-60Hz					
Ø Lama	100 CR6 mm	300	330	350	370
Giri lama al minuto	r.p.m.	280	260	260	260
Spessore di taglio	mm	0÷16	0÷16	0÷16	0÷16
Taglio utile: L x H	mm	260 x 200	250 x 210	300 x 250	290 x 260

Garanzia: 2 anni
* Motore ventilato.

The F 300/330/350/370 TC-V vertical model slicers made of anodised aluminium alloy are easy to clean and meet the most demanding sanitation requirements. Their decimal thickness regulator ranging between 0 and 16 mm is highly precise. They are equipped with built-in blade sharpener for effective and sharp cutting. Their plate mounted on ball bearings features exceptionally smooth running to cut heavy sausages, roasts, cheese, fish, compact meat and other products.

SPECIFICATIONS

		F 300	F 330	F 350	F 370
Single-phase motor *	HP	0,50	0,50	0,50	0,50
115-220-240V-50-60Hz					
Ø Blade	100 CR6 mm	300	330	350	370
Rpm	r.p.m.	280	260	260	260
Cut thickness range	mm	0÷16	0÷16	0÷16	0÷16
Cut: L x H	mm	260 x 200	250 x 210	300 x 250	290 x 260

Warranty: 2 years
* Ventilated motor.

La trancheuse modèle F 300/330/350/370 TC-V construite en alliage d'aluminium anodisé, peut être nettoyée rapidement et garantit une hygiène absolue. L'épaisseur des tranches est établie par un régulateur très sensible sur base décimale et peut varier de 0 à 16 mm. Simple à monter, l'affûteur aide l'utilisateur à maintenir un tranchant parfait. Le glissement du plateau monté sur des paliers a un mouvement exceptionnellement coulant permettant ainsi de couper des saucissons volumineux, des rôtis, des fromages, du poisson, des viandes compactes etc.

SPECIFICATIONS

		F 300	F 330	F 350	F 370
Moteur monophasé *	HP	0,50	0,50	0,50	0,50
115-220-240V-50-60Hz					
Ø Lame	100 CR6 mm	300	330	350	370
Rpm	r.p.m.	280	260	260	260
Épaisseur de coupe	mm	0÷16	0÷16	0÷16	0÷16
Surface de coupe: L x H	mm	260 x 200	250 x 210	300 x 250	290 x 260

Garantie: 2 années
* Moteur ventilé.

Die vertikale Aufschnittmaschine F 300/330/350/370 TC-V ist aus einer eloxierten Aluminiumlegierung hergestellt und weist den Vorteil auf, dass sie schnell zu reinigen und absolut hygienisch ist. Die Einstellvorrichtung für die Schnittstärke von 0 bis 16 mm ist hochempfindlich und erlaubt eine Dezimaleinstellung. Das leicht zu montierende Schleifgerät erleichtert die Arbeit des Benutzers, indem es den Schnitt der Ware immer einwandfrei erhält. Der auf Kugellagern montierte Teller hat eine außergewöhnliche Gleitfähigkeit und erlaubt es, auch kompakte Wurstsorten, Braten, Käse, Fisch, festes Fleisch und anderes zu schneiden.

TECHNISCHE EIGENSCHAFTEN

		F 300	F 330	F 350	F 370
Einphasen-Motor *	HP	0,50	0,50	0,50	0,50
115-220-240V-50-60Hz					
Ø Klingendurchmesser	100 CR6 mm	300	330	350	370
Messerumdrehung	r.p.m.	280	260	260	260
Schnittstärke	mm	0÷16	0÷16	0÷16	0÷16
Nutzschnitt: L x H	mm	260 x 200	250 x 210	300 x 250	290 x 260

Garantie: 2 Jahre
* Belüfteter Motor.

La máquina de cortar jamón modelo F 300/330/350/370 TC-V fabricada en aleación de aluminio anodizada tiene la ventaja de brindar absoluta higiene y limpieza rápida. El regulador del espesor de corte de 0 a 16 mm es muy sensible y permite la regulación decimal. El afilador muy fácil de montar simplifica el trabajo del usuario manteniendo eficiente el corte perfecto del alimento. El plato montado sobre cojinetes de bolas tiene un deslizamiento excepcional y permite cortar embutidos pesados, asados, quesos, pescados, carnes duras y demás.

CARACTERÍSTICAS TÉCNICAS

		F 300	F 330	F 350	F 370
Motor monofásico *	HP	0,50	0,50	0,50	0,50
115-220-240V-50-60Hz					
Ø Cuchilla	100 CR6 mm	300	330	350	370
Rpm	r.p.m.	280	260	260	260
Espesor de corte	mm	0÷16	0÷16	0÷16	0÷16
Corte útil: L x H	mm	260 x 200	250 x 210	300 x 250	290 x 260

Garantía: 2 años
* Motor ventilado.



SKYMSSEN®
METALÚRGICA SIEMSEN LTDA.



CARNICERIA



CORTADORAS
DE FIAMBRES



BAR Y
RESTAURANTE



HELADERIA



PANADERIA



BAR Y
RESTAURANTE



LÍNEA
EQUIPOS PARA BAR Y RESTAURANTE



BAR Y
RESTAURANTE

LICUADORAS DE ALTA VELOCIDAD

4,0 LITROS



► **TA-04MB-N**

● SOBRETAPA



22.000 RPM

MOTOR POTENTE
DE 1200W

CAPACIDAD
DE 4 LITROS

► LICUADORA DE ALTA
VELOCIDAD, **INOXIDABLE, VASO
MONOBLOQUE EN INOXIDABLE,
4,0 LITROS**

MODELO	TA-04MB-N
TENSIÓN ELÉCTRICA	110 V / 220 V
FRECUENCIA	50 Hz / 60 Hz
POTENCIA DEL MOTOR	1200 W
ALTURA	700 mm
ANCHO	270 mm
PROFUNDIDAD	240 mm
PESO NETO	5,3 kg
PESO BRUTO	8,2 kg
ROTACIÓN	22000 rpm



LICUADORAS COMERCIALES



► **LC4**

► **LC6**



► **LC2**

► **LC3**



ACOPLE CON SISTEMA
DE TRACCIÓN POR
PERNOS DE ACERO
REVESTIDOS DE
CAUCHO

BAJO CONSUMO
DE ENERGÍA

BAJA EMISIÓN
DE RUIDOS

AGILIDAD EN EL
PROCESAMIENTO
DE ALIMENTOS

► LICUADORA COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 2,0 LITROS

► LICUADORA COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 3,0 LITROS

► LICUADORA COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 4,0 LITROS

► LICUADORA COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 6,0 LITROS

MODELO	LC2	LC3	LC4	LC6
TENSIÓN ELÉCTRICA	110 V / 220 V	110 V / 220 V	110 V / 220 V	110 V / 220 V
FRECUENCIA	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz
POTENCIAL DEL MOTOR	0,5 CV	0,5 CV	0,5 CV	0,5 CV
ALTURA	660 MM	625 mm	625 mm	715 mm
ANCHO	240 MM	240 mm	290 mm	310 mm
PROFUNDIDAD	255 MM	255 mm	280 mm	300 mm
PESO NETO	4,3 KG	4,5 KG	5 KG	5,25 KG
PESO BRUTO	5,3 KG	5,4 KG	5,9 KG	6,15 KG
ROTACIÓN	4500 rpm	4500 rpm	4500 rpm	4500 rpm
CAPACIDAD DEL VASO	2,0 Litros	3,0 Litros	4,0 Litros	6,0 Litros



BAR Y
RESTAURANTE

LICUADORAS COMERCIALES

► **LS-02MB**



► **LS-03MB**



► **LS-04MB**



► **LS-06MB**



► **LS-08MB**



► **LS-10MB**



SOBRETAPA
REMOVIBLE



UNIDAD DE
CORTE: TUBO

► LICUADORA
COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 2,0 LITROS

► LICUADORA
COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 3,0 LITROS

► LICUADORA
COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 4,0 LITROS

► LICUADORA
COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 6,0 LITROS

► LICUADORA
COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 8,0 LITROS

► LICUADORA
COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 10,0 LITROS

MODELO	LS-02MB	LS-03MB	LS-04MB	LS-06MB	LS-08MB	LS-10MB
TENSIÓN ELÉCTRICA	110 V / 220 V	110 V / 220 V	110 V / 220 V	110 V / 220 V	110 V / 220 V	110 V / 220 V
FRECUENCIA	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz
POTENCIA DEL MOTOR	0,5 CV	0,5 CV	0,5 CV	0,5 CV	0,5 CV	0,5 CV
ALTURA	640 mm	660 mm	660 mm	720 mm	750 mm	780 mm
ANCHO	240 mm	240 mm	290 mm	310 mm	330 mm	340 mm
PROFUNDIDAD	255 mm	255 mm	280 mm	300 mm	320 mm	330 mm
PESO NETO	9,5 kg	9,6 kg	10 kg	10,2 kg	10,6 kg	10,8 kg
PESO BRUTO	13,8 kg	14 kg	14,4 kg	14,8 kg	15,5 kg	16 kg
ROTACIÓN	3500 rpm	3500 rpm	3500 rpm	3500 rpm	3500 rpm	3500 rpm
CAPACIDAD DEL VASO	2,0 Litros	3,0 Litros	4,0 Litros	6,0 Litros	8,0 Litros	10,0 Litros
UNIDAD DE CORTE	Tubo	Tubo	Tubo	Tubo	Tubo	Tubo



LICUADORAS

COMERCIALES CON MANCAL REMOVIBLE



BAR Y
RESTAURANTE

► **LAR-02MB**



► **LAR-04MB**



► **LAR-06MB**



► **LAR-08MB**



► **LAR-10MB**



UNIDAD DE CORTE:
MANCAL
REMOVIBLE

► LICUADORA COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 2,0 LITROS

► LICUADORA COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 4,0 LITROS

► LICUADORA COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 6,0 LITROS

► LICUADORA COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 8,0 LITROS

► LICUADORA COMERCIAL,
INOXIDABLE, VASO
MONOBLOQUE EN
INOXIDABLE, 10,0 LITROS

MODELO	LAR-02MB	LAR-04MB	LAR-06MB	LAR-08MB	LAR-10MB
TENSIÓN ELÉCTRICA	110 V / 220 V	110 V / 220 V	110 V / 220 V	110 V / 220 V	110 V / 220 V
FRECUENCIA	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz
POTENCIA DEL MOTOR	0,5 CV	0,5 CV	0,5 CV	0,5 CV	0,5 CV
ALTURA	640 mm	630 mm	720 mm	750 mm	780 mm
ANCHO	240 mm	275 mm	310 mm	330 mm	340 mm
PROFUNDIDAD	270 mm	260 mm	300 mm	320 mm	330 mm
PESO NETO	8,2 kg	8,7 kg	8,9 kg	9,9 kg	10,3 kg
PESO BRUTO	12,5 kg	13,1 kg	13,5 kg	14,8 kg	15,5 kg
ROTACIÓN	3500 rpm	3500 rpm	3500 rpm	3500 rpm	3500 rpm
CAPACIDAD DEL VASO	2,0 Litros	4,0 Litros	6,0 Litros	8,0 Litros	10,0 Litros
UNIDAD DE CORTE	Mancal Removible	Mancal Removible	Mancal Removible	Mancal Removible	Mancal Removible

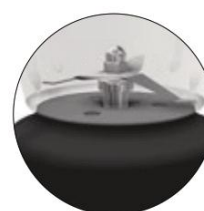


LICUADORAS

COMERCIALES BASCULANTES



► **LB-15MB** ► **LB-25MB**



UNIDAD DE CORTE: TUBO

MOVIMIENTO
BASCULANTE



► LICUADORA
COMERCIAL,
**BASCULANTE, VASO
MONOBLOQUE EN
ACERO INOXIDABLE,
15 LITROS**

► LICUADORA
COMERCIAL,
**BASCULANTE, VASO
MONOBLOQUE EN
ACERO INOXIDABLE,
25 LITROS**

MODELO	LB-15MB	LB-25MB
TENSIÓN ELÉCTRICA	110 V / 220 V	110 V / 220 V
FRECUENCIA	50 Hz / 60 Hz	50 Hz / 60 Hz
POTENCIA DEL MOTOR	1,5 CV	1,5 CV
ALTURA	1080 mm	1080 mm
ANCHO	360 mm	360 mm
PROFUNDIDAD	525 mm	525 mm
PESO NETO	21,4 kg	21,4 kg
PESO BRUTO	21,4 kg	21,4 kg
ROTACIÓN	3500 rpm	3500 rpm
CAPACIDAD DEL VASO	15,0 Litros	25,0 Litros



LICUADORAS

COMERCIALES BASCULANTES CON MANCAL REMOVIBLE



► LAR-15PMB ► LAR-25PMB

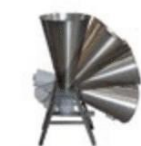


● SOBRETAPA



UNIDAD DE CORTE:
MANCAL
REMOVIBLE

MOVIMIENTO
BASCULANTE



► LICUADORA COMERCIAL,
BASCULANTE, VASO
MONOBLOQUE EN ACERO
INOXIDABLE, 15 LITROS

► LICUADORA COMERCIAL,
BASCULANTE, VASO
MONOBLOQUE EN ACERO
INOXIDABLE, 25 LITROS

MODELO	LAR-15PMB	LAR-25PMB
TENSIÓN ELÉCTRICA	110 V / 220 V	110 V / 220 V
FRECUENCIA	50 Hz / 60 Hz	50 Hz / 60 Hz
POTENCIA DEL MOTOR	1,5 CV	1,5 CV
ALTURA	1080 mm	1080 mm
ANCHO	360 mm	360 mm
PROFUNDIDAD	525 mm	525 mm
PESO NETO	19 kg	19 kg
PESO BRUTO	30 kg	30 kg
ROTACIÓN	3500 rpm	3500 rpm
CAPACIDAD DEL VASO	15,0 Litros	25,0 Litros



BAR Y
RESTAURANTE

LICUADORAS

COMERCIALES BASCULANTES CON CABALLETE EN ACERO INOXIDABLE

► LB-15LMB



UNIDAD DE
CORTE: TUBO

► LB-25LMB



UNIDAD DE
CORTE: TUBO



MOVIMIENTO
BASCULANTE



► LICUADORA COMERCIAL,
BASCULANTE, CABALLETE Y
VASO MONOBLOQUE EN ACERO
INOXIDABLE, 15 LITROS

► LICUADORA COMERCIAL,
BASCULANTE, CABALLETE Y
VASO MONOBLOQUE EN ACERO
INOXIDABLE, 25 LITROS

MODELO	LB-15LMB	LB-25LMB
TENSIÓN ELÉCTRICA	110 V / 220 V	110 V / 220 V
FRECUENCIA	50 Hz / 60 Hz	50 Hz / 60 Hz
POTENCIA DEL MOTOR	1,5 CV	1,5 CV
ALTURA	1080 mm	1080 mm
ANCHO	360 mm	360 mm
PROFUNDIDAD	525 mm	525 mm
PESO NETO	21,4 kg	19 kg
PESO BRUTO	21,4 kg	30 kg
ROTACIÓN	3500 rpm	3500 rpm
CAPACIDAD DEL VASO	15,0 Litros	25,0 Litros



LICUADORAS

COMERCIALES BASCULANTES CON MANCAL REMOVIBLE
Y CABALLETE EN ACERO INOXIDABLE



BAR Y
RESTAURANTE

► LAR-15LMB



UNIDAD DE CORTE:
MANCAL REMOVIBLE

► LAR-25LMB



UNIDAD DE CORTE:
MANCAL REMOVIBLE

MOVIMIENTO
BASCULANTE



► LICUADORA COMERCIAL,
BASCULANTE, CABALLETE Y
VASO MONOBLOQUE EN ACERO
INOXIDABLE, 15 LITROS

► LICUADORA COMERCIAL,
BASCULANTE, CABALLETE Y
VASO MONOBLOQUE EN ACERO
INOXIDABLE, 25 LITROS

MODELO	LAR-15LMB	LAR-25LMB
TENSIÓN ELÉCTRICA	110 V / 220 V	110 V / 220 V
FRECUENCIA	50 Hz / 60 Hz	50 Hz / 60 Hz
POTENCIA DEL MOTOR	1,5 CV	1,5 CV
ALTURA	1080 mm	1080 mm
ANCHO	360 mm	360 mm
PROFUNDIDAD	525 mm	525 mm
PESO NETO	21,4 kg	19 kg
PESO BRUTO	21,4 kg	30 kg
ROTACIÓN	3500 rpm	3500 rpm
CAPACIDAD DEL VASO	15,0 Litros	25,0 Litros