

FOOD PREPARATION MACHINES

Model

MONDIAL 300/350 SBR





DESCRIPTION

MONDIAL is a gravity slicer with clear slice exit design. Well known and appreciated all over the world for its unique and unbeatable design, this slicer offers larger cut capacity, exact thickness regulation and smooth carriage stroke.

Ideal machine for delicatessen, supermarkets and large size kitchens.

CLEAR SLICE EXIT DESIGN

The entire area behind the blade is completely free:

- no obstacles at the slice exit,
- wide slice collection area (pict.2),
- attractive style.

FEATURES

Two available sizes: with 300 mm or 350 mm blade. Anodized aluminium casting construction: sturdy and light

High quality hardened chromium steel alloy blade.

Powerful and noiseless motor.

Insulated electric controls with safety No Volt Release.

Multygrip belt drive: always the right grip.

Carriage smooth glide motion.

Stainless steel ball-bearing blade pulley.

Stainless steel food pusher toothed plate, removable for cleaning purposes (pict.1).

Equipped with **SBR** (Safe Blade Removal) (pict.**3**).

Built-in sharpener, removable for cleaning purposes (pict. 4).

No-drip edge base: easy cleaning (pict. 5).

International homologations (E (NSE)





















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AVAILABLE CONFIGURATIONS

ANODYZED



All external aluminium parts are silver anodyzed: TRADITIONAL SILVER FINISHING.

BASIC QUANTANIUM



Gauge plate, blade and blade cover disc are non-stick coated. Remaining aluminium parts are anodyzed: CHEESE CUTTING IS NO MORE A PROBLEM.

STANDARD OUTFIT



SBR quick release disc.



User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard.



FAST CLEANER detergent, Cleaning nylon brush, Oiler.

AVAILABLE OPTIONALS



Non stick coated blade, perfect for cheese and fish cutting. Already

included in **Q**uan**T**anium[®] configuration.



Serrated blade for frozen food cutting.



Serrated and non stick coated blade for bread cutting.



Quan**T**anium[®] with Titanium particles reinforced three-layer-non-stick coating will allow:

• smoothness: difficult products

like cheese or fresh meat do not stick and products slide smoothly and frictionless;

- higher resistance to abrasion;
- resistance to most aggressive detergents.



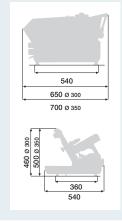
Stainless steel chute for vegetable cutting.



ES (Energy saver): drastically reduces power consumption.

Inclined product holder. Easy to assemble, no tools needed.

DIMENSIONS



SPECIFICATIONS AND SHIPPING INFORMATION

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		HP	9			kg	Dimension	Weight
Model name	Blade mm	Power Hp/kW	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg	cm 79x64x58	37 kg
MONDIAL 300 SBR	300	0,35/0,25	BELT	290x140 O 200	30	30		
MONDIAL 350 SBR	350	0,35/0,25	BELT	290x190 O 225	30	33	cm 79x64x58	41 kg

 $\ensuremath{\mathsf{AII}}$ voltages and frequencies are available on request.

