800 Safe

DEKO® HOLLAND

800

Oblique slicing machine

- From wafer-thin slices to 32mm slices
- The product pushes itself against the blade
- Meat table can be tilted and removed
- Keeps the meat in its place
- Integrated sharpening unit: fast and easy sharpening of the blade

Deko 800 Safe

Use of material

s/s 303/304 for all parts that come into contact with food
Anodised aluminium

Dimensions

Foot print: (L x W) 500 x 250 mm

External dimensions: (L x W x H) 725 x 550 x 585 mm

Dimensions of meat table: (L x W) 260 x 270 mm, standard version
Can be tilted and removed

Sharpening unit: Removable and integrated into the slicing machine
Fast and easy sharpening of the blade

Slicing capacity: 220 mm for round products
190 x 190mm for square products
250 x 190mm for rectangular products

Blade: Ø 318 mm
Blade speed: 280 RPM
Special hard, chromium-plated circular blade
Available in s/s, a Teflon version and as a serrated model

Blade remover: supplied as standard

Thickness adjustment: 0 – 32mm, infinitely adjustable

Cleaning: removable blade plate, sharpening unit and meat table

Motor: 0.180kW - 1 speed - belt drive
1,400 RPM
IP 23

Voltage: 230V – 50Hz 1 Phase 2.5 Ampere
400V – 50Hz 3 Phase 0.6 Ampere
115V – 60Hz 1 Phase 4.5 Ampere

Noise level: < 50 dB (A)

Weight: 49kg

Models and options

Teflon version: This model features a high-quality Teflon layer for parts that come into contact with food
Especially suitable for slicing cheese

Product carriage: Keeps the product in its place
Result: minimal loss due to cutting

Pin plate bottom: Keeps the product on the bottom plate

Meets: CE Directive 89/392/EEC
Safety and hygiene requirements
EN 1974: 1998
Low voltage directive: 73/23/EEC

Warranty: 12 months as from delivery
Does not apply to parts that are subject to wear

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