

**AUTOMATIC MEAT SLICER (GAUGE PLATE,
 BLADE AND BLADE COVER DISC ARE NON-STICK
 COATED), Ø 300 MM
 START AUTO 300 BASIC QUANTANIUM**

Ref: 0602.22.011
 Reninghaus



Gauge plate, blade and blade cover disc are non-stick coated. Cheese cutting is no more a problem.

Start auto is a powerful automatic slicer that can also be used manually.

Carriage speed selection from 0 up to 60 slices/min.

Easy to use, easy to clean.

Ideal machine for supermarkets, restaurants, catering companies and laboratories.

Anticorrosive and anodized aluminium casting construction: sturdy and light weight.

Multygrip belt drive.

Powerful and noiseless motor.

Slice thickness 20 mm.

FEATURES

Dimensions (WDH)	725x660x595 mm
Base dimension (WDH)	390x575 mm
Blade	Ø 300 mm
Cutting capacity	285x165 / Ø 190 mm
Power	0.42 kW / 0.57 HP
Power supply	230V/1/50 Hz
Weight	43 kg
Gross weight	50 kg