

**AUTOMATIC MEAT SLICER (GAUGE PLATE,  
 BLADE AND BLADE COVER DISC ARE NON-STICK  
 COATED), Ø 350 MM  
 START AUTO 350 BASIC QUANTANIUM**

Ref: 0602.22.010  
 Rheninghaus



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)	725x720x595 mm
Base dimension (WDH)	390x575 mm
Blade	Ø 350 mm
Cutting capacity	280x190 / Ø 220 mm
Power	0.42 kW / 0.57 HP
Power supply	230V/1/50 Hz
Weight	45 kg
Packaging dimensions	730x830x710 mm
Gross weight	52 kg