

DOMINA GRAVITY SLICER

BERFUTVLRG315



PRODUCT FEATURES

- Assisted product press holder opening system (on Vertical models) to prevent accidental release and for an easy product positioning
- Disarmed position of the meat press to prevent accidental release (on Gravity models)
- ON/OFF switches with high visibility LEDs
- Aluminum ring guard for increased safety
- Aluminum alloy baseplate made out a single mold obtaining absence of gaps (not on 370 versions)
- Liquid collection tray integrated in the casting or inside the food plate for perfect hygiene and cleaning
- Inclined gauge plate drainer for clearing of liquids (on Gravity models)
- Removable stainless steel food plate and aluminum alloy product press
- 100Cr6 steel blade, the best on the market, for a perfect cut and for a longer lasting of the sharpening
- Increased baseplate thickness (for an overall machine weight between 40kg and 50 kg in the different versions) and stainless steel feet with anti slippery rubber inserts for total stability during slicing operations
- Gauge plate and blade cover with Superglide® technology to decrease product frictions and to avoid product warming for keeping the original taste
- 38 ° graded food plate to facilitate the passage of the material and the fall of the slice (on Gravity models)
- IP67 motor and watertight electrical box for a full protection from liquids during cleaning operations
- Gear box transmission to fully exploit the motor power for a perfect cut also with high density products
- Sliding bush
- Gear Transmission, red plastic handles, plexiglass safety guard, frontal lubricating oil refill tank, Superglide® profile of the gauge plate with double wave, removable aluminum product holder with steel tips

TECHNICAL SPECIFICATIONS

Model	LxDxH (mm)	Blade Diameter (mm)	Weight (kg)	Cut Thickness (mm)	Cut Capacity Rectangle(mm)	Cut Capacity Circle(mm)	Power (kW)	Electrical Connection
BERFUTVLRG315	650x500x500	315	32	0-14	252x149	198	0.25-0.30	230V/ 1ph/ 50Hz