

STELLINA SLICER



Ideal for medium size workloads in small restaurants and take-away operations

SPECIFICATIONS - SLS0220

CUT CAPACITY:	180 x 160mm
CUT THICKNESS:	1 - 15mm
CUT LENGTH:	180mm
CUT HEIGHT:	160mm
POWER:	0.15kW - 230V - 50Hz
DIMENSIONS:	470 x 420 x 340mm
BLADE DIAMETER:	220mm
WEIGHT:	15kg
	• BUILT-IN BLADE SHARPENER



ORDER CODE:

SLS0220	•	SLICER STELLINA 220mm
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ARGENTA SLICERS

Ideal for medium size workloads in small restaurants and take-away operations

SPECIFICATIONS - SLA0250

CUT CAPACITY:	220 x 175mm
CUT THICKNESS:	1 - 15mm
CUT LENGTH:	220mm
CUT HEIGHT:	175mm
POWER:	0.19kW - 230V - 50Hz
DIMENSIONS:	530 x 430 x 375mm
BLADE DIAMETER:	250mm
WEIGHT:	18kg
	• BUILT-IN BLADE SHARPENER

SPECIFICATIONS - SLA280

CUT CAPACITY:	235 x 190mm
CUT THICKNESS:	1 - 15mm
CUT LENGTH:	235mm
CUT HEIGHT:	190mm
POWER:	0.19kW, 230V - 50Hz
DIMENSIONS:	550 x 430 x 390mm
BLADE DIAMETER:	280mm
WEIGHT:	20kg
	• BUILT-IN BLADE SHARPENER



ORDER CODES:

SLA0250	•	SLICER RHENINGHAUS ARGENTA - 250mm
SLA0280	•	SLICER RHENINGHAUS ARGENTA - 280mm

BETA SLICER



Double platform designed for high production outputs in butcheries and supermarkets, perfect for slicing raw meat for steaks. Adjustable cut thickness from 1 to 30mm. Vertical slicer 90° - less product friction and a more comfortable working position.

SPECIFICATIONS - SLB0350

CUT CAPACITY:	270 x 205mm
CUT THICKNESS:	1 - 30mm
POWER:	0.25kW - 230V - 50Hz
DIMENSIONS:	840 x 690 x 555mm
BLADE DIAMETER:	350mm
WEIGHT:	36kg
	• BUILT-IN BLADE SHARPENER
	• CSE - CLEAR SLICE EXIT

ORDER CODE:

SLB0350	•	SLICER RHENINGHAUS BETA - 350mm
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