



MEAT SLICER 250KG/H 230V

€1,875.00

Discover the professional meat slicer



The meat slicer from Combisteel is the perfect solution for quickly and efficiently processing meat in any professional kitchen. It is ideal for softening and tenderizing various types of meat, including pork, beef, and poultry. With a sturdy stainless steel housing and a capacity of 250 kg per hour, this device is perfect for daily intensive use. The meat slicer is designed to process large quantities of meat quickly and easily, with a cutting thickness of 3 mm. Dimensions: 320x470x490 mm (LxDxH) – power: 0.55 kW – capacity: 250 kg per hour – weight: 40 kg

Key features:

- **High capacity:** Process up to 250 kg of meat per hour, ideal for busy kitchens and butcher shops.
- **Durable design:** Made entirely of stainless steel for long-lasting durability and easy maintenance.
- **Professional results:** Ensures perfectly tenderized and consistent results.
- **Hygienic:** Designed to meet the strictest hygiene standards, easy to clean, and suitable for intensive use.
- **User-friendly:** Easy to operate and quick to clean, allowing for efficient workflow.

This professional meat slicer offers the power and simplicity you need to perfectly process meat. Order today and discover how this device can enhance your workflow!





EAN code	7422242994900	Width (mm)	320
Depth (mm)	470	Height (mm)	490
Color	Stainless steel	Parcel ready	No
Gross Weight (kg)	42	Net weight(kg)	40
Voltage (Volt)	230	Frequency (Hz)	50
Electrical power (kW)	0,55	Capacity in units per hour	250
Brand	COMBISTEEL	Plug and play (EU only)	Yes
Cutting Thickness (mm)	3		

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Dimensions (mm)	A	320
	B	60
	C	490
	D	460
	E	470
	F	265

