



Simple and sturdy machine: safe and easy to use.

- table-top model; cast anodised, aluminium alloy construction, polished, hygienic and rustproof.

- cutting table, meat pusher in stainless steel AISI 304.

- 24V controls with safety codified microswitches on the door and motor brake (according to new CE safety rules).

- Maximum blade adhesion to the pulley, thanks to the semi-curved shape of the pulleys and ideal adjustment.

- Watertight bearings on upper pulley.

- Easy cleaning thanks to 2 special manufacturing details:

1) all the electrical parts are located below the cutting table (IP X5 waterprotected);

2) by simply unscrewing two knobs, you can remove the blade, upper pulley and its support.

- Powerful asynchronous and ventilated 4-pole motors protected by sealing oil ring.

- 16 mm wide tempered ring-blades useful for cutting bones or meat (frozen or fresh).

Technical Data

Model	SO 1550 F3	SO 1650 F3	SO 1840 F3
Blade length	1550mm	1650mm	1840mm
Motor	1ph - Hp 1 / r.p.m. 1400 3ph - Hp 1,5 / r.p.m. 1400	Hp 1.5 / rpm 1400	Watt 1100 / HP1.5
Pulley	210mm	210mm	250mm
Working surface	400x420mm	430x475mm	430x475mm
A	530mm	530mm	530mm
B	510mm	600mm	600mm
C	606mm	640mm	640mm
D	822mm	950mm	950mm
E	778mm	915mm	915mm
F	215mm	250mm	250mm
G	195mm	200mm	240mm
Net weight	32kg	51kg	40kg

