



- Anodised cast aluminium alloy
- Flat base for easy cleaning
- Strong and silent-running, asynchronous motor
- Reliable poliV belt drive
- Forged, hardened large thickness blades
- Carriage running on self-lubricating bushes
- Without built-in sharpener
- Teflon coated or toothed blades available
- Blade inclination 25°
- Designed for ease of cleaning and maintenance
- Suitable for vegetables, salami, cooked ham and cooked meat

Without Built In Sharpener

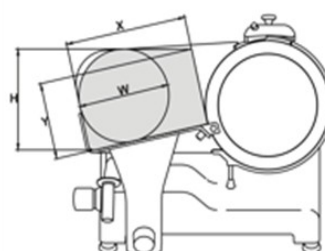
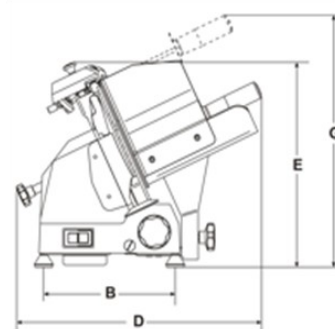
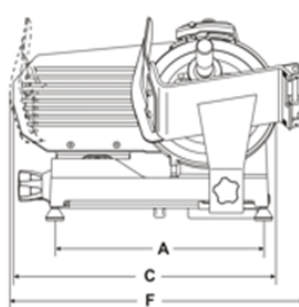


Hand Guard



Technical Data

Model	Topaz 195
Blade	195mm
Motor	110watt 0.15Hp
Cut thickness	12mm
Run of carriage	162mm
hopper	185mm x 165mm
A	310mm
B	220mm
C	375mm
D	355mm
E	300mm
F	385mm
G	360mm
X	140mm
Y	110mm
H	135mm
W	120mm





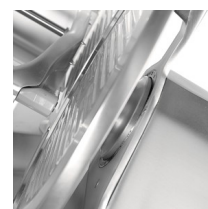
- Anodised cast aluminium alloy
- Great distance between blade and motor for easy cleaning
- Ventilated motor allows the machine to be used for longer
- Forged, hardened large thickness blades
- Carriage running on self-lubricating bushes and lapped pins
- Stainless steel screws and slice deflector
- Strong thickness gauge support
- Built-in sharpener
- Compact design with the benefits of a heavy duty machine
- Easy to use, quick to load and great cutting capacity
- Teflon coated or toothed blades (optional extra)
- 25 deg blade inclination
- Suitable for vegetables, salami, cooked ham, boneless parma ham and cooked meat
- The Mirra 300 is also suitable for parma ham with bone



Carriage release



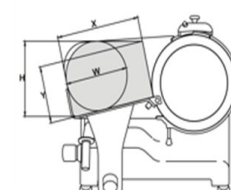
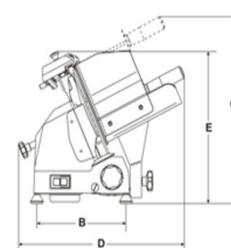
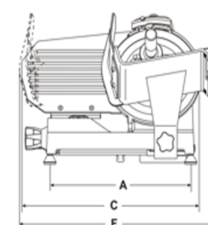
More space between blade and body



Enclosed and sealed belt pulley system

Technical Data

Model	Mirra 220AIC	Mirra 250C	Mirra 300 Y09
Blade	220mm	250mm	300mm
Motor	147watt, 0.20Hp	147watt, 0.20Hp	210watt, 0.29Hp
Cut thickness	13mm	13mm	13mm
Run of carriage	245mm	245mm	285mm
Hopper	230mm x 235mm	230mm x 235mm	250mm x 275mm
A	395mm	395mm	435mm
B	245mm	245mm	295mm
C	480mm	500mm	600mm
D	560mm	560mm	610mm
E	370mm	370mm	420mm
F	570mm	570mm	640mm
G	475mm	475mm	510mm
X	210mm	215mm	250mm
Y	135mm	145mm	185mm
H	170mm	180mm	225mm
W	160mm	170mm	210mm
Weight	15kg	16kg	20.5kf





- Innovative, rounded design and no sharp edges or visible screws
- Chrome plated ground and lapped slide rod
- Lapped cast iron slide rod bushing
- Vulcanised rubber stops on carriage
- Removable support cover for thickness gauge plate
- Stainless steel slice deflector with bayonet fitting
- Stainless steel screws and fittings
- Enclosed and sealed belt pulley
- 70mm distance between blade and motor
- Bottom cover
- Changeover electronic circuit 110-220-380V single and three phase
- Built-in sharpening tool with bottom protection
- Standard blade removal tool
- For cleaning purposes the food pusher is easy to remove
- Plastic knob, plastic pushbuttons with IP67 protection rating
- Blade inclination 38°
- Suitable for vegetables, salami, cooked ham, parma ham (without bone), cooked meat and frozen meat (2deg)



Remarkable clearance between

Technical Data

Model	Galileo 350
Blade	350mm
Motor	380watt, 0.52Hp
Cut thickness	30mm
Run of carriage	365mm
Hopper	350mm x 320mm
A	575mm
B	410mm
C	730mm
D	680mm
E	520mm
F	800mm
G	700mm
X	320mm
Y	210mm
H	275mm
W	250mm

