



FOOD PREPARATION MACHINES

AUTOMATIC GRAVITY SLICER
BELT DRIVEN




Model
START AUTO 300/350 SBR

DESCRIPTION

START AUTO SBR is a powerful automatic slicer that can also be used manually. Sturdy and high performing: carriage speed selection from 0 up to 60 slices/min. Easy to use, easy to clean. Ideal for supermarkets, restaurants, catering companies, laboratories.

FEATURES

Two available sizes: with 300 mm or 350 mm blade.
Anodized aluminium casting construction: sturdy and light weight.
High quality hardened chromium steel alloy blade.
Powerful and noiseless continuous use motor.
Multygrip belt drive: always the right grip.
Special product holder with adjustable fence and three-position heavy food pusher.
Large clearance between the back of the blade and the base provides access for easy cleaning (pict. **1**).
Slice thickness precision adjustment: gasket-sealed mechanism (pict. **2**).
Drip deflecting edge of the gauge plate: adjustment mechanism is protected (pict. **3**).
No-drip edge base: easy cleaning (pict. **4**).
Stainless steel ball-bearing blade pulley and special moisture-proof gasket.
Equipped with **SBR** (Safe Blade Removal) (pict. **5**).
Built-in sharpener, removable for cleaning purposes: simple and convenient.
30° carriage angle: good visibility of the slice exit area and better ergonomoy.

International homologations   



SLICERS WITH EXPERIENCE

Model **START AUTO 300/350 SBR**

Large clearance between blade and base.
High protection against moisture

Powerful and noiseless motor

Wide slice exit area with no-drip profile

Adjustable fence and three-position heavy food pusher

Sturdy construction for precise slices

Thickness adjustment: gasket-sealed mechanism



AVAILABLE CONFIGURATIONS

ANODYZED



All external aluminium parts are silver anodized: *TRADITIONAL SILVER FINISHING.*

BASIC QUANTANIUM



Gauge plate, blade and blade cover disc are non-stick coated. Remaining aluminium parts are anodized: *CHEESE CUTTING IS NO MORE A PROBLEM.*

TOTAL QUANTANIUM



All external aluminium parts are black Quantanium non-stick coated to be resistant to all detergents: *THE BLACK APPEAL.*

STANDARD OUTFIT



SBR quick release disc

AVAILABLE OPTIONS



Non stick coated blade, perfect for cheese and fish cutting. Already included in **Quantanium®** configuration.



Quantanium® with Titanium particles reinforced three-layer non-stick coating will allow:
● smoothness: difficult products

like cheese or fresh meat do not stick and products slide smoothly and frictionless;

- higher resistance to abrasion;
- resistance to most aggressive detergents.



User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard.



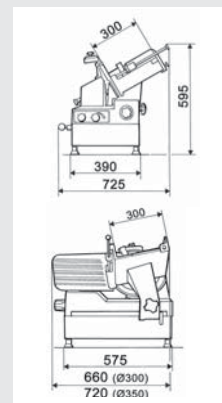
FAST CLEANER detergent, Cleaning nylon brush, Oiler.



Stainless steel chute for vegetable cutting.



DIMENSIONS



SPECIFICATIONS AND SHIPPING INFORMATION

Model name	Blade mm	Power Hp/kw	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
START AUTO 300 SBR	300	0,48/0,37	Belt	285x165 ○ 190	20	43
START AUTO 350 SBR	350	0,48/0,37	Belt	280x190 ○ 220	20	45

SHIPPING

Dimension	Weight
cm 83 x 73 x 71	50 kg
cm 83 x 73 x 71	52 kg

All voltages and frequencies are available on request.