MEAT SLICER USA-280

Belt-driven meat slicer · Ø 275 mm blade

MEAT SLICER | Ø 275 MM BLADE | 18/8 STAINLESS STEEL | CE MARKED



DESCRIPTION

The USA-280 is a professional slicer for delicatessen counters, butcher shops and catering, with belt drive and a Ø 275 mm blade.

Top-quality German blade, hardened to 65 HRC and hard chrome plated (14 microns), with built-in automatic sharpener. Adjustable slice thickness from 0 to 16 mm.

Built in 18/8 stainless steel with anodised aluminium body; the motor has a cooling fan to run at low temperature.

CONSTRUCTION AND STANDARD EQUIPMENT

- 18/8 stainless steel and anodised aluminium.
- German blade, 65 HRC, 14 µm hard chrome.
- Built-in automatic sharpener and blade guard ring.
- 0.33 HP motor with cooling fan.

KEY DATA					
Blade	**Ø 275 mm**	Power	**0.33 HP**	Slice thickness	**0–16 mm**
Max. round cut	**Ø 185 mm**	Max. rectang. cut	**270 × 145 mm**	Weight	**30 kg**

MODELS IN THE SERIES

MODEL	BLADE	DIMENSIONS (W × D × H)	MAX. CUT / WEIGHT
USA-250	Ø 250 mm	**590 × 610 × 425 mm**	Ø 170 mm · 28 kg
USA-280	Ø 275 mm	**625 × 610 × 435 mm**	Ø 185 mm · 30 kg
USA-300	Ø 292 mm	**630 × 610 × 440 mm**	Ø 200 mm · 32 kg
USA-350	Ø 320 mm	**670 × 610 × 470 mm**	Ø 220 mm · 34 kg

Dimensions in mm as per the manufacturer's catalogue; depth 700 mm with the carriage extended. Option: carriage ruler.

APPLICATIONS

Delicatessens, butcher shops, supermarkets, catering and food workshops for slicing cold meats, sausages, cheese and meat.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

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