

Our selection of useful optionals, created to simplify the work and to stimulate creativity. Our worldwide experience is at your disposal to suggest innovative solutions.

**SBR**

**SBR** (Safe Blade Removal) allows for quick and safe removal of the blade in 4 steps.

Useful for:

- Daily cleaning of the blade, the blade ring-guard and the area behind the blade;
- Rapid replacement of special blades such as the non-stick coated blade and the serrated blade for frozen food.
- Rapid replacement of the exhausted blade with a well sharpened one for a non-stop cycle of the slicer.

Herebelow you will find our selection of special blades: thanks to the SBR system it is really easy and quick to interchange different blades for a more precise and professional use. Each additional blade is supplied in our special vacuum packaging.



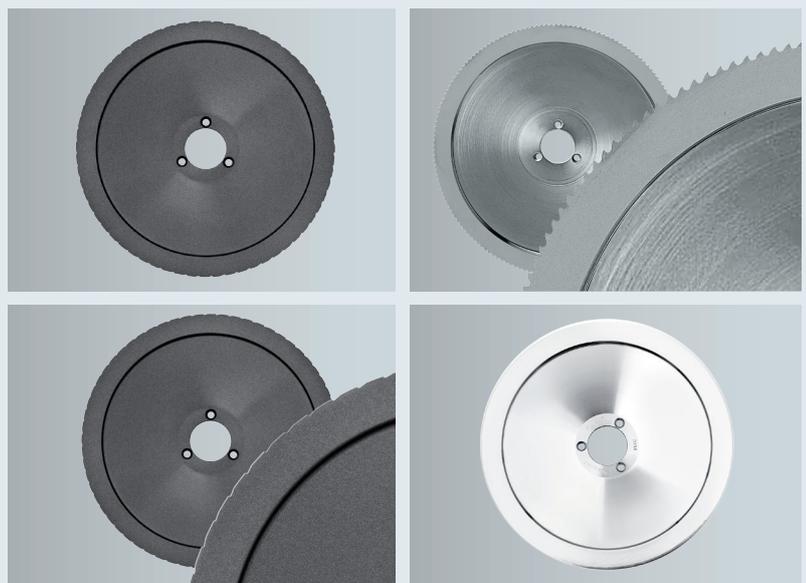
**SPECIAL BLADES**

The **Quantanium** non-stick coated **blade** is normally used to cut cheese but it offers great performances also when cutting fresh meat and any other type of products. It is not suggested for frozen products cutting.

The **serrated blade** for cutting of frozen products.

The serrated/non-stick coated **blade for cutting of bread**.

The **extra-chrome blade**, for extra-humid environments.



## OPTIONALS LIST

### SBR

- Safe Blade Removal system

### SPECIAL BLADES

- QuanTanium non-stick coated blade
- Serrated blade
- Blade for bread
- Extra-chrome blade

### PRODUCT HOLDERS

- Vegetable chute
- Inclined product holder
- Product holder for frozen food

- Accessories holding rack
- Frozen food package
- ES - Energy saver
- Special feet for ship fitting

And now, three special chutes/product holders that are to be matched to different types of products and of cuts:

The stainless steel **vegetable chute** for easy vegetable cutting: ideal to cut rapidly and with precision cabbage, salad, tomatoes, onions, etc. It is also well used for squids and octopus (pict.1).

**Inclined product holder:** the variable cutting angle is useful when width of slice needs to be increased. It is very much used to cut fish filets or salami oval slices (pict.2).

**Product holder for frozen food** with double arm food-pusher and adjustable fence: it is used when it is necessary to immobilize the product with maximum safety. It is very useful when cutting frozen products on automatic slicers (pict.3).

Blades and **accessories holding rack:** for tidy and safe storage of additional blades and accessories (pict.4).

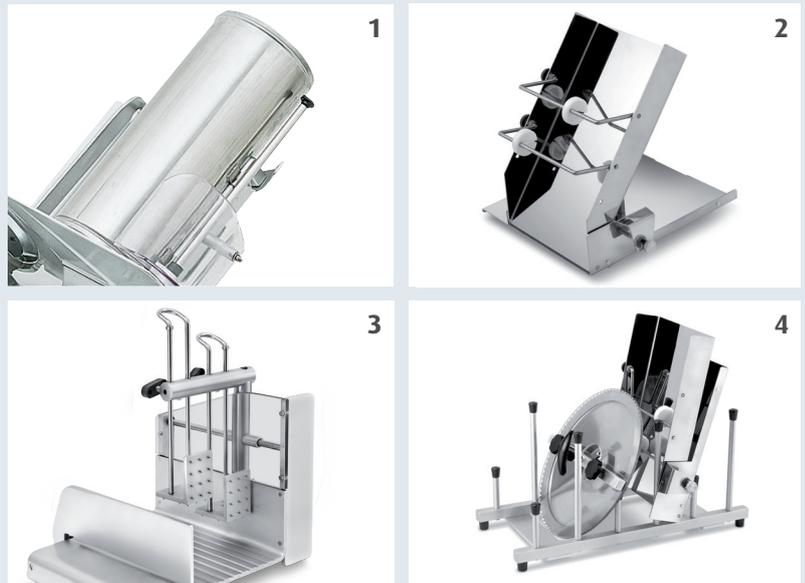
**FROZEN FOOD PACKAGE:** product-holder with double arm food pusher and adjustable fence + serrated blade. Our suggestion for easy cutting of frozen products (pict.1).

**ES (Energy Saver):** our/your contribution to environmental impact. This exclusive and unique device has proven capable of obtaining an average energy saving of 40%. Furthermore, for more saving and safety, it turns off the slicer after 5 minutes idleness, in case you forgot it ON. ES is maintenance free and it determines a reduction in motor heating thus improving its efficiency (pict.2).

**Special feet for ship fitting.** Aluminium studs to lock the slicer: required for galley equipment (pict.3).

**REFILL!** It is possible to order oiler refill, nylon brush and Fast Cleaner (single bottle or 5/10 liter refill tank) (pict.4).

## SPECIAL CHUTES/PRODUCT HOLDERS



## FROZEN FOOD PACKAGE

