

SCHARFEN ES 300



Technical Data

counter space required

(l x w): 492 x 420 mm

overall dimension

(l x w x h): 635 x 580 x 420 mm

weight approximately 50 kg

voltage

3-phase or 1-phase, voltage and cycles as required

power requirement 0,35 kW

knife

300 mm Ø, hollow ground, hard chromed, stay sharp quality.

slice thickness

0 to 25 mm (infinitely variable)

cutting length 250 mm

cutting height 210 mm

sound level <70 dB (A)

carriage (l x w) 260 x 250 mm

special equipment carriage

metal feed plate with spikes, adjusting bar for small calibers

powerful cutting

powerful motor for continuous operation

98% power transmission to the blade

because of direct gear drive.

Carriage can be tilted aside for easy

cleaning. Sharpening device is

removable

SCHARFEN ATM 3E



Technical data

counter space required

(l x w): 597 x 402 mm

overall dimensions

(l x w x h): 730 x 540 x 600 mm

weight approximately 62 kg

voltage

3-phase or 1-phase, voltage and cycles as required

power requirement 2 motors, total 0,6 kW

blade

300 mm Ø, hollow-ground, hard chromed, stay sharp quality. For cutting bread a toothed blade is available.

thickness of slices

0 to 25 mm (infinitely variable)

cutting length

305 mm. During automatic operation

variable from 80 to 305 mm.

cutting height 210 mm

sound level < 70 dB (A)

speed of carriage is infinitely variable,

22 to 50 strokes per minute.

electronic counter

number of slices adjustable from 0 to

99; automatic stop of the carriage and

return to starting position when the

chosen number of slices is reached;

with second display showing the

countdown of slices already cut.

Alternatively summing up to 999 slices.

powerful cutting

98 % power transmission to the blade

because of direct gear drive.

Carriage can be tilted aside for easy

cleaning. Sharpening device is

removable. Machine can be manually

operated.

SCHARFEN VA 2000



Technical Data

counter space required

(l x w): 574 x 502 mm

overall dimensions

(l x w x h): 674 x 853 x 490 mm

weight app. 75 kg

voltage

3-phase or 1-phase, voltage and cycles as required

power consumption 0,6 kW

sound level <70 dB (A)

blade

300 mm Ø, hollow-ground, hard chromed,

stay sharp quality

slice thickness

0 - 10 mm (infinitely variable)

cutting length

255 mm

cutting height

180 mm

capacity

speed of carriage is variable,

app. 25 - 55 strokes per minute

precise slicing

because of separate gear motor for

blade rotation. Therefore 98 % power

transmission by direct gear drive.

stacking
maximum height of stack 75 mm



shingling
1 - 9 layer automatically,
shingling distance can be pre-set



manual operation
for special slicing procedures the
machine can be manually operated by
simply turning a lever at the carriage.

Security and hygiene
model VA 2000 conforms to legal
safety and hygienic requirements.
Sharpening device is removable.
Carriage can be tilted aside for
cleaning. Chain frame, stacking device
and receiving plate are removable.
Machine body and all metal parts in
contact with food are made of
stainless steel.

SCHARFEN VA 4000



Technical Data

counter space required

(l x w): 574 x 502 mm

overall dimensions

(l x w x h): 620 x 853 x 660 mm

carriage

(l x w): 275 x 360 mm

weight app. 80 kg

voltage

3-phase or 1-phase, voltage and cycles as required

power consumption 0,6 kW

sound level <70 dB (A)

blade

330 mm Ø, hollow-ground,

hard chromed,

stay sharp quality

slice thickness

0 - 10 mm (infinitely variable)

cutting length

255 mm

cutting height

195 mm

capacity

speed of carriage is infinitely variable,

about 25 - 55 strokes per minute.

precise slicing

because of separate gear motor for

blade rotation. Therefore 98 % power

transmission by direct gear drive.

stacking

1 - 4 stacks per slicing

procedure adjustable,

maximum height of

stack 80 mm

shingling down

shingling distance down up

to 30 mm (infinitely variable),

per slicing procedure

1 - 2 shingled portions side

by side, and up to 9 layers

on top of the other

shingling cross

shingling distance down

and cross up to 30 mm

(infinitely variable), per

slicing procedure 1 - 9

shingled portions side

by side and up to 9 layers

on top of the other

circle shingling

circle shingling with a

diameter of up to 230 mm

and up to 9 layers on top

of the other

99 programmable slicing programmes

easy calling up by entering the PLU-number

with max. 3 digits between 001 and 999.

With every PLU-number there are

programmed all necessary slicing data, such

as name of article, speed of the carriage,

slice thickness and all parameter for stacking

shingling down and cross or circle shingling

Security and hygiene

model VA 4000 AT corresponds to legal

safety and hygienic requirements.

Sharpening device is removable. Carriage

can be tilted aside for cleaning. Conveyor

belt, chain frame and stacking device are

removable.

Machine body and all metal parts in

contact with food are made of

stainless steel.



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