

Slicing machine Metos Pro Line XS25



Product information

SKU	4080309
Product name	Slicing machine Metos Pro Line XS25
Dimensions	480 × 690 × 505 mm
Weight	19,000 kg
Capacity	0-14 mm slices
Technical information	230 V, 0,32 kW, 1NPE, 50 Hz

Description

Metos Pro Line XS25 is a slicing machine designed for demanding professional use, offering a reliable and versatile alternative for the needs of restaurants or small specialty stores. This model has a stylish gray aluminum frame with handles and controls highlighted in red color. The aluminum body of the device is designed so that it does not have sharp corners that collect dirt and interfere with cleaning. Thanks to the open design and quick-release parts, the device is easy and quick to clean. Metos Pro Line XS25 slicing machine offers even cutting results even with products with lower cutting resistance so it can be used in a wide range of ways to slice meat, cheese and vegetables.

- Gray aluminum frame, handles and controls highlighted in red
- Blade Ø250 mm, inclined 38° degrees
- Removable sharpener included
- Gauge plate with an oblique 15° opening to facilitate the way out of the product while slicing
- Inclined gauge plate drainer for clearing of liquids

- Very thin residual product to minimize wasted material
- Steel deflector with facilitated magnetic coupling
- Liquid collection tray integrated in the casting for perfect hygiene and cleaning
- Rapid blade cover removal system
- Casting made out of a single mold obtaining absence of gaps

Cutting capacity:

- Rectangular product: 225x178mm, round product: Ø188mm
- Slice thickness adjustable from 0 to 14 mm