

## Slicing machine Metos Berkel SCB800



### Product information

SKU	4080360
Product name	Slicing machine Metos Berkel SCB800
Dimensions	700 × 790 × 550 mm
Weight	48,000 kg
Capacity	0-25 mm slices
Technical information	230 V, 0,35 kW, 1NPE, 50 Hz, 70 dB

### Description

Metos Berkel SCB800 is a slicing machine designed for demanding professional use, offering a reliable and versatile alternative for the needs of restaurants and shops. The machine's stainless steel construction (weight 48 kg), well-designed ergonomic details and easy cleaning are suitable for intensive use, where the slicing machine is utilized in many ways to slice various products. The 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 the carriage that opens far to the side, the device is easy and quick to clean.

Thanks to the feed button and the carriage auxiliary handle, the carriage moves easily even with large products or products with higher cutting resistance. A precision-cutting blade with built-in sharpener, a product holder and a feed button ensure millimeter-accurate slicing results and help minimize product loss. Metos SCB800 offers an even cutting result even with products that offer a lower cutting resistance,



- and its adjustment range is sufficient for slices as thick as 25 mm
- cutting capacity: rectangular product 255 x 195 mm
  - stainless steel frame, handles and controls highlighted in red
  - manually pushed, lightly moving carriage
  - quiet motor
  - blade Ø330 mm
  - slice thickness adjustable from 0 to 25 mm
  - start / stop switch with indicator lights
  - a removable blade sharpener is included
  - easy to use and precise slice thickness adjustment
  - easily removable parts ensure quick cleaning
  - a fixed blade guard protects the user when cleaning the machine
  - the safety switch prevents the machine from starting if the carriage is not attached