

**SUPER START 300 / SUPER START 350**



**DESCRIPTION**

SUPER START is a powerful slicer with great quality/price ratio.

This handy and sturdy machine is the best solution when safety and hygiene are main priorities.

The special protections make it suited for humid environments.

Ideal for deli shops, supermarkets, restaurants, hotels, catering companies.

Gear drive guarantees maximum power when cheese, frozen or hard products are sliced.

**FEATURES**

Two available sizes: with 300 mm or 350 mm blade.  
Anodized aluminium casting construction: sturdy and light weight.

High quality hardened chromium steel alloy blade.

Powerful and noiseless continuous use motor.

Insulated switch with safety **No Volt Release**.

Gear drive: long life, no maintenance (pict. 1).

Carriage smooth glide motion also with heavy products.

Large clearance between the back of the blade and the base provides access for easy cleaning (pict. 2).

Slice thickness precision adjustment: gasket-sealed mechanism (pict. 3).

Drip deflecting edge of the gauge plate:




adjustment mechanism is protected (pict. 4).

No-drip edge base: easy cleaning (pict. 5).

Stainless steel ball-bearing blade pulley and special moisture-proof gasket.

Built-in sharpener, removable for cleaning purposes.

30° carriage angle: good visibility of the slice exit area and better ergonomoy.

International homologations   



**MANUAL GRAVITY SLICER**  
GEAR DRIVEN

Model  
**SUPER START 300 / SUPER START 350**

Large clearance between blade and base.  
High protection against moisture

Carriage smooth glide motion

Powerful motor with maintenance-free gear drive

Sturdy construction for precise slices

Wide slice exit area with no-drip profile

Thickness adjustment: gasket-sealed mechanism

**STANDARD OUTFIT**



User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard.



FAST CLEANER detergent, Cleaning nylon brush, Oiler.

**AVAILABLE CONFIGURATIONS**

**ANODIZED**



All external aluminium parts are silver anodized: *TRADITIONAL SILVER FINISHING.*

**BASIC QUANTANIUM**



Gauge plate, blade and blade cover disc are non-stick coated. Remaining aluminium parts are anodized: *CHEESE CUTTING IS NO MORE A PROBLEM.*

**TOTAL QUANTANIUM**



All external aluminium parts are black Quantanium non-stick coated to be resistant to all detergents: *THE BLACK APPEAL.*



Quantanium® with Titanium particles reinforced three-layer non-stick coating will allow:  
● smoothness: difficult products

like cheese or fresh meat do not stick and products slide smoothly and frictionless;  
● higher resistance to abrasion;  
● resistance to most aggressive detergents.

**AVAILABLE OPTIONS**



**SBR** (Safe Blade Removal): it allows for quick and safe removal of the blade during slicer cleaning.



Non stick coated blade, perfect for cheese and fish cutting. Already included in Quantanium® configuration.



Serrated blade for frozen food cutting.



Stainless steel chute for vegetable cutting.

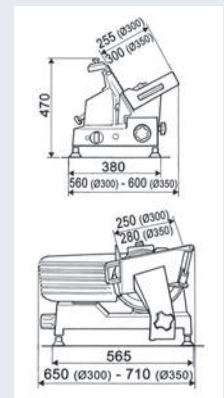


Inclined product holder. Easy to assemble, no tools needed.



Accessories holding rack

**DIMENSIONS**



**SPECIFICATIONS AND SHIPPING INFORMATION**

Model name	Blade mm	Power Hp/kW	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
<b>SUPER START 300</b>	300	0,35/0,25	Gear	240x160 ○ 190	20	29
<b>SUPER START 350</b>	350	0,35/0,25	Gear	280x190 ○ 220	20	32

All voltages and frequencies are available on request.

**SHIPPING**

Dimension	Weight
cm 74 x 58 x 56	35 kg
cm 79 x 64 x 58	39 kg