# FENDO OY

- FROM EUROPE -



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### SLICING MACHINE F-S19

#### **OPERATING INSTRUCTIONS**

The slicer is especially suited for slicing, cutting into strips and dicing fresh boneless meat, fish and poultry. Also liver, some vegetables, fruits etc. can be sliced quikly and easily. This makes the machine suitable for use in stores, industrials or kitchens. The blades slice a maximum of 1,5 kg (3,3 lb) pieces at a time. The meat is automatically pulled into the machine and after cutting the slices of meat will drop into the meat container.

#### EASY TO USE, SAFE AND HYGIENIC

The simple construction of the slicer makes cleaning easy after use. The automatic feeding of the meat to the cutting process ensures safety from industrial accidents and makes for consistent slices of quality. Construction: Made of stainless steel, the machine is equipped with a low voltage control relay, thermal relay and direction control switch.

#### CAPACITY

- 1. Slicing once maximum 1500 kg per hour.
- 2. Slicing twice into strips maximum 500 kg per hour.

#### **ACCESSORIES**

- 1. Specially designed stainless steel stand on wheels.
- 2. Various cutting blades, c.g. 4, 6, 9, 12, 15, 18, 24, 27 or 36 mm giving thick slices.
- 3. Stanless steel container for meat products.
- 4. Feeding pan.

#### **SPECIFICATIONS**

#### Machine

motor: 1,5 kW

IEC standard: 380/50/3

height: 720 mm width: 500 mm depth: 770 mm weight: 85 kg

#### Stand

height: 515 mm width: 400 mm depth: 700 mm weight: 12 kg

	PRODUCT S	LICED	BLADE SET
10. 11. 12. 13. 14. 15.	STIR FRY BEEF STIR FRY PORK STIR FRY BEEF STIR FRY BEEF SLICED PORK SLICED BEEF SLICED BACON SLICED COALFISH SLICED OCTOPUSSY SLICED SALTED HERRING SLICED COD SLICED LIVER STIR FRY SMOKED SAUSAGE+SALAN SLICED HAM, STIR FRY SLICED SMOKED SAUSAGE, STIR FRY	2 2 2 1 1 1 1 1 1 1 1 1 1 1 1	9 mm 9 mm 18 mm 27 mm 9 mm
	SLICED TOMATO SLICED RED BEET	1 1 1	9 mm 9 mm 9 mm 9 mm

