

Manual Flywheel Slicers



Prosciutto 370
with round base
frame



Manual Flywheel Slicer – Series PROSCIUTTO

- Manual flywheel slicer for perfect and very thin cutting of Parma ham, Serrano ham etc.
- Wide cutting area for original italian Mortadella, lots of boiled, smoked or raw sausage products, warm and cold meat without bones, cheese and bread
- All parts in contact with commodities in stainless steel or for food products permitted plastics
- Solid flywheel for easy handling with simultaneous knife rotation, carriage and guide feeding
- Infinitely variable adjustment up to twelve degrees of fineness:
 - Prosciutto 300: 0-1,5mm
 - Prosciutto 330: 0-3mm
 - Prosciutto 370: 0-4mm
- Integrated sharpener for permanent highest precision cut

Option:

- Round base frame

Technical Specifications

Model	Prosciutto300	Prosciutto330	Prosciutto370
Art. No.	4002	4003	4004
Blade Ø	300 mm	330 mm	370 mm
Cutting area	240 x 210 mm	280 x 220 mm	290 x 235 mm
Dimensions (WxDxH)	570x775x680 mm	650x830x710 mm	740x930x720 mm
Dead weight	44.5 kg	62 kg	88 kg

Technical modifications might be due to technical improvements.