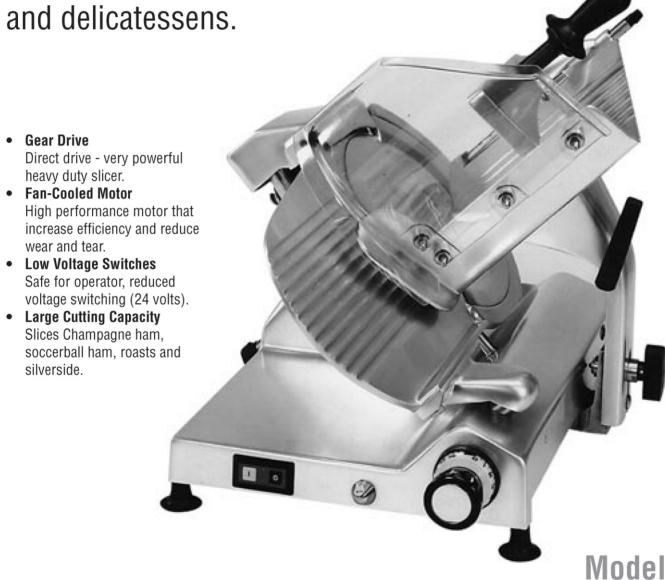


The C30E & C35E manual slicers are gear-driven, heavy duty powerhouses that takes the hard work out of slicing. An ideal slicer for restaurants, caterers, medium/large kitchens



C30E/C35E
Gear Driven Slicers

Gear Driven Slicers

C€ Approved

The Model C30E and C35E Gear-driven food slicers have been designed for those who require precision slicing.

The large dimensions of the receiving plate permit complete freedom in slice accumulation. Along with the model range's other features, this makes these machines some of the most functional on the market.

- Manufactured in anodised aluminium to resist the corrosive effects of salts and acids:
- Constructed for easy and friendly cleaning;
- Micrometric adjusting knob allows for cutting of slices up to 14mm;
- Self contained inbuilt and shielded sharpening device;
- Forced ventilation to motor:
- Gear driven blade:
- Safety cutout switches for blade operation and blade cover.

The built-in sharpener is simple and safe to operate.



The unit is easily disassembled for cleaning and maintenance.

SPECIFICATIONS

	C30E	C35E	
Blade (mm)	300	350	
Blade RPM	2	200	
230V single phase motor	330\	330W, 50Hz	
400V three phase motor	410\	410W, 50Hz	
Operating Temp Range	+5°C	+5°C - +40°C	
Net weight (kg)	38	39	
Slice Capacity			
Height (mm)	230	260	
Width (mm)	210	250	
Length (mm)	240	250	
Max. Slice thickness (mm)		14	

C35E

760

860

510

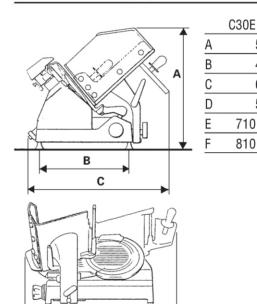
405

685

540

710

810



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