

# LAMA 250

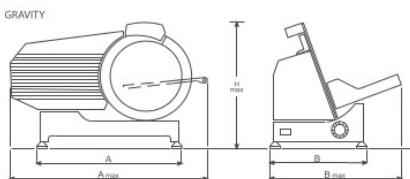
PROFESSIONAL GRAVITY SLICER – MANUAL BELT DRIVEN



The 250 is a manual slicer very appreciated and used by professionals. Anodized aluminum casting construction with fixed sharpener. C45 steel blade. Robust and durable, easy to use and to clean. All parts in contact with food are made of certified materials. Perfect for cutting cold cuts, meat, vegetables. Ideal for restaurants, supermarkets, deli-shops, bars.

- 250 mm hard chromed special alloy hollow ground knife: long lasting and easy to sharpen.
- 0 to 15 mm slice thickness.
- Easy to access top mounted, removable sharpener with dual action with two stones.
- Easy to clean.
- Non-slip rubber feet.

Model	Blade	Cutting cross section	Food chute	Chute stroke	Footprint	Overall dimensions	Net weight	Power
	mm	mm	mm	mm	mm	mm	Kgs	Hp
250	250	230x190	230x250	260	A 470 B 310 H 370	A 580 B 470 H 370	15	0,23



Proudly  
Made in Italy

