

Technical Data Sheet

St/st professional tomato mozzarella slicer GM 5,5 mm

Identification				
Designation		Tomato Mozzarella Slicer		
Reference		CT-MZ		
Barcodes		3325980033709		
Colour(s)		Grey		
Place of manufacture		FRANCE		
Brand		LOUIS TELLIER		
Tax code		821000000		
Target Market				
	Target market		Professional use	
technical description				
Bare product size ()		48 x 20 x 32 (L x l x H)		
Bare product weight (kg)		7.6 Kg		
Material		Stainless steel, HDPE et PP strips		
Accessories				
Spare parts		Yes		
Instructions manual		Yes		
Product warranty		2 years		
Patent		Yes		
Other				
Elec.	Power (W)			
Product	No of batteries			
	Type of batteries			
Packaging				
Packaging		Pack		
Dimensions ()		49.5 x 23 x 22 (L x l x H)		
Content (No of units)		1		
Weight		8.32		
Logistique		Inner	Master	
Quantity		pcs	1 pcs	
Barcodes				
Pallet (cm)		Х		
No units / pallet		pcs		
No layers / pallet				
No boxes / layer				
pallet height (cm)				
Pa	llet weight (Kg)			



Description

EASY CUTTING OF YOUR TOMATOES AND MOZZARELLA: The Tomato Mozzarella slicer is ideal for communities and fast-foods. Its 11 honeycombed blades guarantee zero adherence and ensure a quick and perfect cutting of your tomatoes and mozzarella.

QUALITY MATERIALS: The Tomato Mozzarella slicer is made primarily of stainless steel, a hygienic, durable and resistant material. Popular in the professional kitchen, it requires little maintenance. Its pusher is made of HDPE and the blades are made of PP.

OPTIMAL PRODUCTIVITY: The Tomato Mozzarella slicer prepares 3.5kg/min and cuts a piece of mozza every 2.5 sec. It ensures a fast and effortless cutting of the product in a single gesture for perfectly regular slices of 5.5 mm.

PRACTICAL AND SAFE: It consists of a raised carriage to eject the slices into an H65 GN tray. The Tomato Mozzarella slicer is also equipped with a wedge to ensure stability and a pin for more safety.

RIEN NE REMPLACE LE FAIT MAIN: Since 1947, Louis Tellier, manufactures in France, robust and handy professional kitchen utensils at the service of all professionals and passionate demanding.