



TRANCHEUR T250

Special Meat Slicer

High quality sharpened stainless steel blade 25 cm for all types of cold cuts: raw and cooked ham, sausage ...

but also for cheese, bread, fruits and vegetables ...

Slice with precision

The cutting thickness is adjustable up to 15 mm.



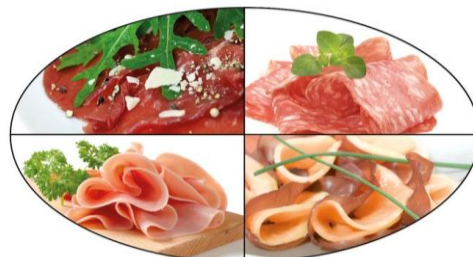
Everything of a professional

Durable and ultra-quiet professional motor.

Double tilt: trolley (20°) and plate (5°)

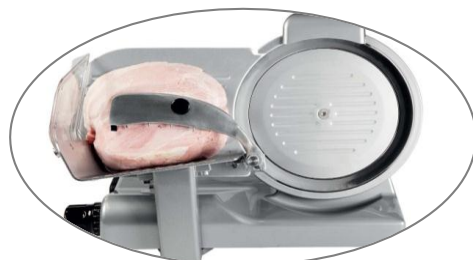
for better support of large parts.

Large tray (19 cm) with professional type articulated arm.
Removable blade sharpener with dedicated storage.



Quality materials

Metal body and trolley and stainless steel blade. Anodized aluminum tray.



Easy to use

Very easy to use: on / off button and cutting thickness adjustment knob.

Double-pin articulated arm to hold large pieces (ham, etc.) as well as smaller ones (sausage, etc.)

Removable pusher and blade guard for optimal cleaning.



Security

Double blade protection.
Non-slip feet.

DESCRIPTIF TECHNIQUE

TRANCHEUR T250

Blade	25cm smooth stainless steel
Cutting thickness	Simple and precise adjustment from 0 to 15 mm
Extra large trolley	Small and large parts up to 19 cm
Professional	Durable and ultra-quiet professional motor Removable blade sharpener with dedicated storage Tilt of carriage 20° and tray 5° for better support of large parts
Other characteristics	Professional-style articulated arm On / off button Blade guard (double protection) Non-slip feet
Delivered with	Apple & Android application, all mobiles and tablets (recipe ideas)
Certifications	CE
Voltage	140 W
Standby consumption	0 W
Cord Length	1.2m
Materials	Stainless steel blade Metal body and carriage (anodized aluminum)
Country of Origin	Italy
Guarantee	3 years
Availability of spare parts	10 years Period starting on the consumer's purchase date
Dim. Product(HxLxP)	365 x 480 x 363 mm
Product Weight	14 kg

EAN code unit packaging

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