



Dependability, Yield and Profitability

- One-piece sanitary polished and anodized aluminum construction
- Widest cutting capacity in a compact footprint
- Low-profile, ergonomic design with an extremely smooth carriage motion
- $1\!\!/_{\!\!2}$ Hp heavy-duty motor for continuous service and higher torque for cheese slicing
- Stainless steel controls, IP67 dustproof and waterproof rating
- Dual stage cam system allows precise, thin and thick slicing
- Complete stainless steel drive shaft assembly
- Built-in sharpener for perfect results and safety unlike remote devices
- Waterproof from above

Operation: Gravity feed.

Construction: Polished, anodized aluminum alloy.

Knife: One piece, chromium plated 100Cr6 forged carbon steel blade.

Sharpener: Built-in, removable, two stone dual action.

Optional

- SM Package: Automatic turn-off + Thickness dial at zero turn-off + Start at zero
- · Lift lever, factory installed
- Vegetable Chute
- Fence, rectangular/round products

Hygiene and Safety

- Rounded, edgeless design
- Increased gap between blade and machine body
- One-piece carriage with seamless, see-through hand guard
- Improved blade guard removal system
- Zero blade exposure to prevent injuries when cleaning
- Tilt-carriage with zero blade exposure
- Permanent blade rim guard covering the non-slicing portion of the blade edge
- Lift lever to easily and safely clean under the slicer (factory installed option)
- Overload protection
- No volt release
- Certified to the new NSF ANSI 8 2010 standard

Slice thickness: 0-1" (0-24 mm), infinitely variable Motor: 0.55 Hp (410 W), fan cooled.

Electrical: 120V AC, 60Hz, 3.4A (220V, 50Hz available on request).

Plug & Cord: Attached, flexible, 3 wire SJT 18 AWG, 6'4" long cord.

ON/OFF stainless steel keypad, IP 67 waterproof protection.

No voltage release.



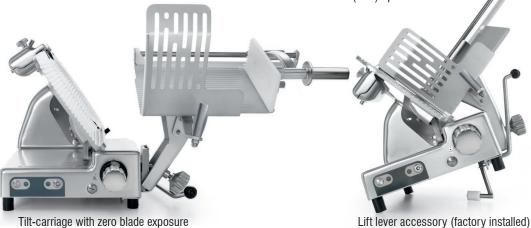




Certified to UL Standard 763 and NSF Standard 08 Certified to CSA Standard C22.2

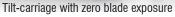


Blade Removal Tool (BRT) option





Vegetable Chute option





Improved blade guard removal system



Completely sealed stainless steel shaft



NSF ANSI 8 design



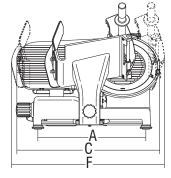
One-piece carriage with seamless, see-through hand guard

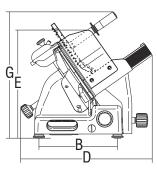


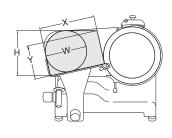
Increased gap between blade and machine body



Dual stage cam system allows precise, thin and thick slicing







Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Норрег	А	В	С	D	Е	F	G	Х	Υ	Н	W	Net weight	Shipping	Gross weight
mm/inch	watt/Hp	inch.	rpm	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Palladio 330 EVO TOP 330/13"	410-0,55	1"	216	123/16"	12" x 10 ^{1/4} "	185/16"	133/8"	243/16"	263/16"	1711/16"	2715/16"	243/16"	101/4"	71/2"	105/8"	91/4"	95	33" x 34" x 33"	125