

- Rheninghaus is a leading Italian manufacturing company since 1950
- Rheninghaus specializes in the design & manufacture of machines for the food service industry
- Rheninghaus is internationally recognized and distributes its products worldwide.
- All products are designed and manufactured at Rheninghaus' factory and are supported by a guarantee.
- Extensive time is spent at Rheninghaus on Research and Development to characterize machines applying high standards of innovation technologies.
- All Rheninghaus products are fully supported with spare parts, technical and sales support.

QUANTANIUM WITH TITANIUM PARTICLES REINFORCED THREE-LAYER-NON-STICK COATING WILL ALLOW:

- Smoothness - difficult products like cheese or fresh meat do not stick and products slide smoothly and frictionless
- Higher resistance to abrasion
- Resistance to most aggressive detergents
- Cut requires a lot less effort, it is more accurate and cleaning is very rapid; furthermore your Quantanium Slicers will remain as new for many years without undergoing the typical deterioration of the anodized aluminium.



MONDIAL EVO SLICER (SBR)- QUANTANIUM

SPECIFICATIONS - SLM1350

- CUT CAPACITY: 285 x 190mm
 CUT THICKNESS: 1 – 30mm
 POWER: 0.25kW - 230V - 50Hz
 DIMENSIONS: 625 x 430 x 415mm
 BLADE DIAMETER: 350mm
 WEIGHT: 34kg
- BUILT-IN BLADE SHARPENER
 - CSE - CLEAR SLICE EXIT

ORDER CODE:

SLM1350 • SLICER RHENINGHAUS MONDIAL [QUANT] - 350mm



ON REQUEST ONLY

START 300 (SBR) - QUANTANIUM

SPECIFICATIONS - SLS7301

- CUT CAPACITY: 280 x 165mm
 CUT THICKNESS: 1 – 30mm
 POWER: 0.25KW - 230V - 50Hz
 DIMENSIONS: 690 x 570 x 450mm
 BLADE DIAMETER: 300mm
 WEIGHT: 30kg
- BUILT-IN BLADE SHARPENER

ORDER CODE:

SLS7301 • SLICER RHENINGHAUS START [QUANT] - 300mm

ON REQUEST ONLY

