

Our product range

Manual Slicers

SCHARFEN

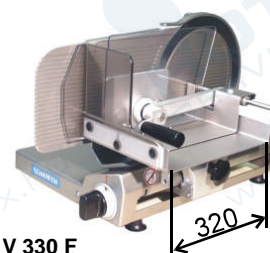


food slicer Model V 330

Slice thickness 0 - 25 mm
cutting length 250 mm
cutting height 225 mm

blade 330 mm
powerful motor for
continuous operation
PowerGrip belt driven

easy to operate
quick and easy to clean



Model V 330 F
with large carriage
for slicing Parma ham, fresh meat
cutting length 320 mm



food slicer Model ES 300

Slice thickness 0 - 25 mm
cutting length 250 mm
cutting height 210 mm

blade 300 mm
powerful motor for
continuous operation
gear driven

easy to operate
quick and easy to clean



Model ESW 300
favourable alternative to ES 300
slice thickness 0 - 15 mm

Model ES 300 S
with 330 mm blade
cutting height 225 mm

Model ES 300 F
with large carriage
for slicing Parma ham, fresh meat
cutting length 270 mm

Model ES 300 WA
with inbuild scale



gravity food slicer Model G 330 F

Slice thickness 0 - 25 mm
cutting length 320 mm
cutting height 225 mm

blade 330 mm
powerful motor for
continuous operation
PowerGrip belt driven

easy to operate
quick and easy to clean



Model G 350 F
with blade 350 mm
cutting length 310 mm, height 235 mm
ideal for slicing Italian Mortadella,
large ham and large cuts of meat

Model G 330 / G 350
carriage inclined additionally
to operators side

Model G 330 B
special execution for slicing bread
with toothed blade, TEFLON execution
carriage, thickness plate, blade guard
and blade are teflone



gravity food slicer Model E 2000

Slice thickness 0 - 25 mm
cutting length 270 mm
cutting height 210 mm

blade 300 mm
powerful motor for
continuous operation
gear driven

easy to operate
quick and easy to clean



carriage with special end-piece holder
with top clamping device
large gravity angle of 43 degrees,
ideal for sticky products

Model E 2000 S
with blade 330 mm
cutting length 260 mm, height 225 mm
ideal for slicing large ham
and large cuts of meat

Some information about our TEFLON coating:

Sometimes protein incrustations are built up during the slicing process in such an enormous way that the working process is interrupted. Mainly processing of **cheese**, **fresh meat** and **pastries** should be mentioned here. Cleaning is hard to do as it is very difficult to remove the protein incrustations. You have to wipe many times with water and finally the surface of the machines is still smeary.

With a Teflon coating you can forget about all of this.

During the work process the Teflon coating avoids the formation of protein incrustations or they are wiped away by the movement of the product. The final cleaning can be effected with a dry cloth. Any incrustations are just wiped away which is a similar procedure as with baked white egg in a Teflon coated frying pan.

For the stainless steel used by us the Teflon coating can be effected with a temperature of 800° Celsius.

Due to this high temperature there is a much better joining between base material and coating. As a result there is achieved a coating which cannot be separated from the base material anymore and which is lasting the whole lifetime of the machine.

**All machines are mainly constructed of high quality stainless steel.
All machines also with TEFLON execution for slicing cheese, bread, fresh meat.
Please ask for more information!**

Hermann Scharfen GmbH & Co. Maschinenfabrik KG D 58413 Witten P. O. Box 2304 Germany
Tel. +49-23 02-28 27 7-0 Telefax +49-23 02-22 941 E-mail mail@scharfen.de Internet www.scharfen.de