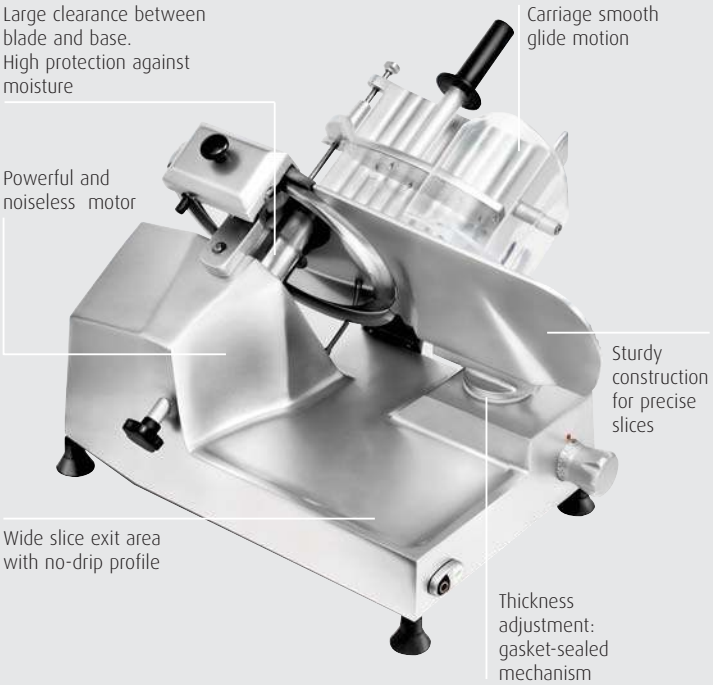
RHENINGHAUS®
FOOD PREPARATION MACHINES

Model **START 300/350 CE**



STANDARD OUTFIT



User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard.



FAST CLEANER detergent, Cleaning nylon brush, Oiler.

AVAILABLE CONFIGURATIONS

ANODYZED



All external aluminium parts are silver anodyzed: *TRADITIONAL SILVER FINISHING.*

BASIC QUANTANIUM



Gauge plate, blade and blade cover disc are non-stick coated. Remaining aluminium parts are anodyzed: *CHEESE CUTTING IS NO MORE A PROBLEM.*

TOTAL QUANTANIUM



All external aluminium parts are black QuanTanium non-stick coated to be resistant to all detergents: *THE BLACK APPEAL.*

Quan**T**anium® 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.

AVAILABLE OPTIONALS



SBR (Safe Blade Removal): it allows for quick and safe removal of the blade during slicer cleaning.



Non stick coated blade, perfect for cheese and fish cutting. Already included in **Q**uan**T**anium® configuration.



Serrated blade for frozen food cutting.



Stainless steel chute for vegetable cutting.

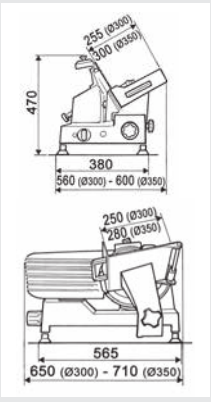


Inclined product holder. Easy to assemble, no tools needed.



ES (Energy saver): drastically reduces power consumption.

DIMENSIONS



SPECIFICATIONS AND SHIPPING INFORMATION

Model name	Blade mm	Power Hp/kW	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
START 300 CE	300	0,35/0,25	Belt	▭ 240x160 ○ 190	20	29
START 350 CE	350	0,35/0,25	Belt	▭ 280x190 ○ 220	20	32

All voltages and frequencies are available on request.

SHIPPING

Dimension	Weight
cm 74 x 58 x 56	35 kg
cm 79 x 64 x 58	39 kg

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www.rheninghaus.com

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