



RAFFAELLO 350 EVO TOP - 14"

Heavy-duty Deli / Supermarket slicer



The EVolution continues with Raffaello 350 EVO TOP
14" full-size capacity, heavy duty slicer designed for high-volume retail applications, setting the highest standards in the industry for:

Dependability, Yield and Profitability

- One-piece sanitary polished and anodized aluminum construction
- Longest carriage travel for the widest cut capacity
- Low-profile, ergonomic design with an extremely smooth carriage motion
- ½ 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

- 19705020 Vegetable Chute
- 19510453R Fence, rectangular/round products

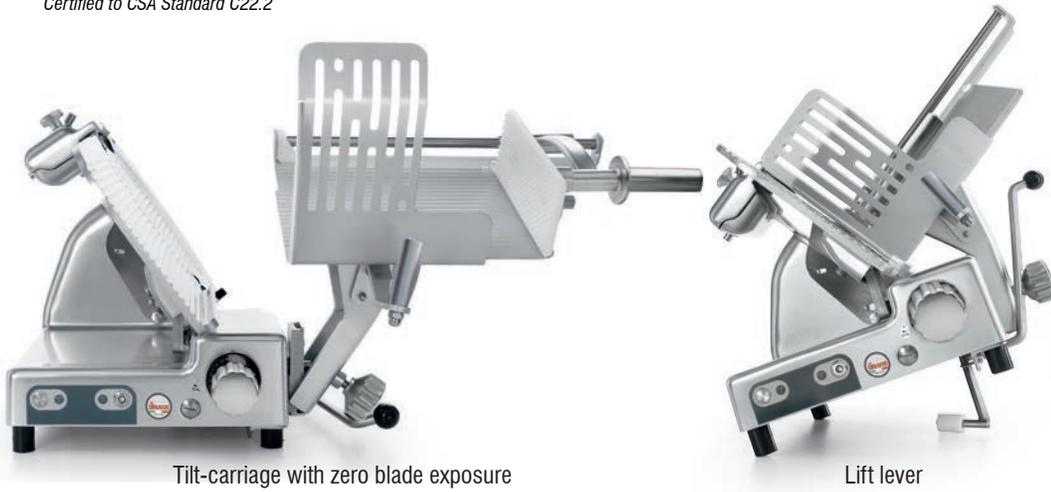
Hygiene and Safety

- All metal knobs, handles and dials, minimized use of plastic
- 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 and exceeding the NSF ANSI 8 2010 standard
- SM Package: Automatic turn-off + Thickness dial at zero turn-off + Start at zero

Slice thickness:	0-1" (0-24 mm), infinitely variable
Motor:	0.55 Hp (410 W), fan cooled.
Electrical:	120V AC, 60Hz, 3.4A.
Plug & Cord:	Attached, flexible, 3 wire SJT AWG 16, 6'4" long.
Controls:	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



Tilt-carriage with zero blade exposure

Lift lever



Vegetable Chute option



Improved blade guard removal system



Completely sealed stainless steel shaft



NSF ANSI 8 design



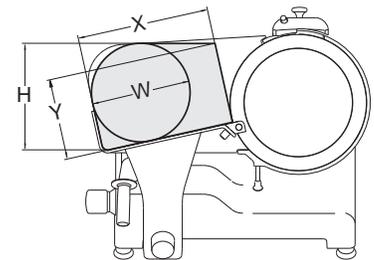
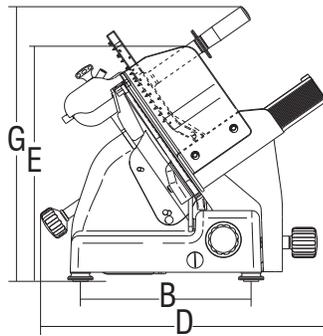
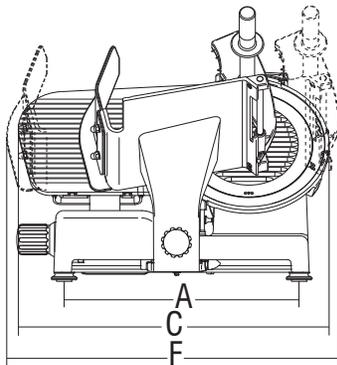
One-piece carriage with seamless, see-through hand guard



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	Hopper	A	B	C	D	E	F	G	X	Y	H	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.
Raffaello 350 EVO TOP	350/14"	410-0.55	1"	319	14"	13 ^{3/4} " x 11 ^{1/4} "	20 ^{3/16} "	13 ^{3/8} "	28 ^{1/8} "	25 ^{3/16} "	25"	N/A	27 ^{3/16} "	12"	7"	10 ^{5/8} "	9 ^{5/8} "	106	33" x 34" x 33"	138