

PALLADIO 330 EVO AUTOMATIC 13"

Automatic slicer, 3 speed, Slicecounter, 3 Strokes



YouTube



- Ergonomic controls - push buttons with IP67 protection rating
- 3 speed selection
- 3 different adjustments for carriage travel
- Slicecounter
- Slice number setting with automatic stop feature
- Aluminium hand guard
- Enclosed and sealed drive motor
- Positive drive belt
- Carriage release system for manual slicing
- Output slices per minute: 34 - 70

Optionals:

- Lifting lever
- Poseidon fish cutting for Uniko hopper
- Foodtube 2.0

Features

Technical:

- The sharpener assembly is made entirely from aluminum, no plastic presence that may break with heavy use.
- The tie rod assembly and all external screws are made of stainless steel for longer life.
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

Safety:

- A safety cover is placed under the motor and the electrical components.
- The hopper features an exclusive heavy duty aluminum protection to keep operator's hand at a safe distance from the blade while operating the slicer.
- A permanently-mounted knife ring guard covers the non-cutting side of the blade.
- Overcurrent protection

Sanitary:

- Easy to clean aluminum alloy construction does not crack or stain.
- The screws are stainless steel and resist wear and oxidation.
- The carriage and the center plate are quickly removable without tools.
- Exceptionally easy and roomy access to the back of the blade.

Specifications

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.

Slice thickness:

Infinitely variable up to 1"

Motor:

0.37+0.27 Hp (275+200 W), fan-cooled, belt driven.

Electrical:

120V AC, 60Hz, 3.4A.

Plug & Cord:

Attached, flexible, 3 wire SJTO AWG 18, 6'4" long.
NEMA 5-15 P



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



Improved blade guard removal system



Completely sealed stainless steel shaft



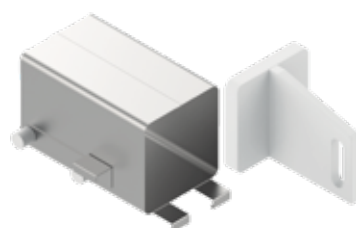
Increased gap between blade and machine body



Large receiving tray



Slice controls



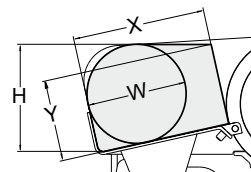
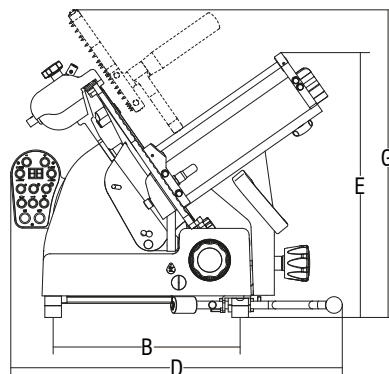
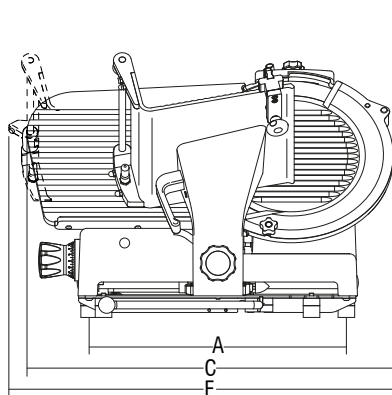
Food Tube 2.0 option



Optional lift lever



Poseidon-Fish tray optional



	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.
Palladio 330 EVO AUTOMATIC	330/13"	275-200/ 0.37+0.27	1"	315	12 3/16"	14 3/8"x10 5/8"	18 5/16"	13 5/16"	26 1/8"	23 5/8"	18 55/64"	27 9/16"	24 3/8"	10 1/4"	8 1/4"	10 1/4"	9 7/16"	86	36" x 36" x 25"	119