



# ANVIL

## SLICERS

ARGENTA SERIES • 220 / 250 / 300 • BELT DRIVEN



SLICER ARGENTA 220mm



SLICER ARGENTA 250mm



SLICER ARGENTA 300mm

## GRAVITY FEED BELT DRIVEN

*"Anvil's top-quality range of aluminium slicers offers total safety, quality and hygiene. The motors of these slicers are behind the blade, making them ideal for small cuts and processed meats."*

### APPLICATION

- COMPACT
- IDEAL FOR CATERERS, SUB SHOPS, RESTAURANTS, ETC.
- SLICE MEATS, VEGETABLES, ALMOST ANYTHING

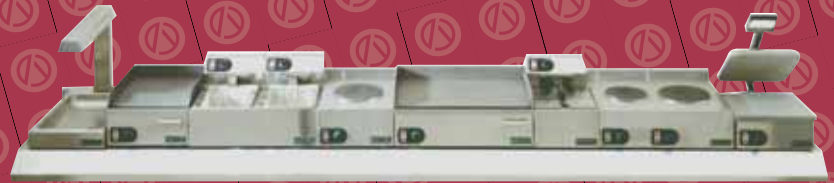
### CONSTRUCTION

- BUILT OF TOP QUALITY ALUMINIUM
- SAFETY AND HYGIENE MEET THE NEEDS OF DEMANDING CUSTOMERS WORLDWIDE
- COMES STANDARD WITH BUILT-IN SHARPENERS AND FIRE PROOF BOTTOM PLATES

Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.



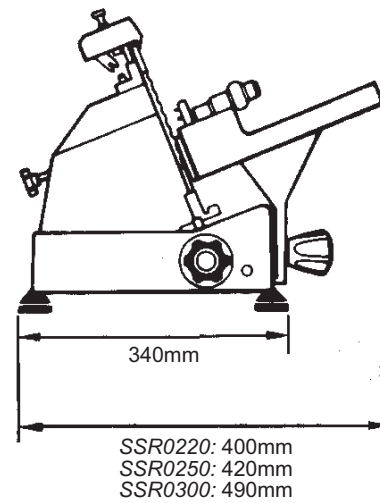
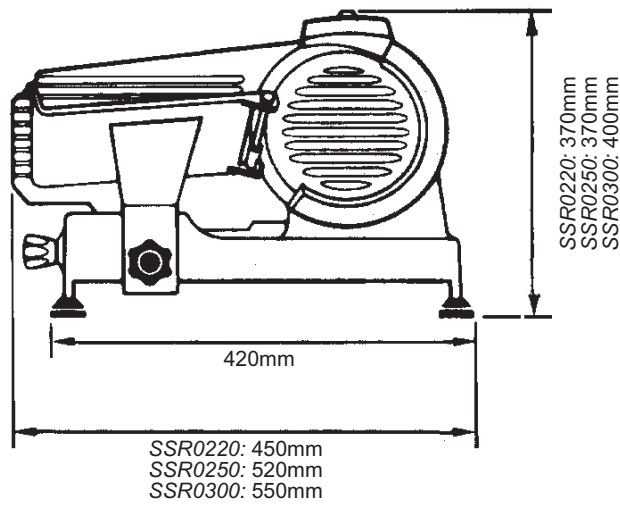
ALL ANVIL EQUIPMENT COMES WITH A ONE YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP



**NOTE:**

When viewing the appliance from the front in its usual operating position, the width (W) of the product is the total distance from left to right ; the depth (D) of the product is the total distance from front to back ; the height (H) is the total distance from the bottom of the product to the top

**S L I C E R S**    **MODELS:**  
**B E L T   D R I V E N**    **SSR0220**  
    **SSR0250**  
    **SSR0300**



DESCRIPTION	SLICER ARGENTA 220mm	SLICER ARGENTA 250mm	SLICER ARGENTA 300mm
MODELS	SSR0220	SSR0250	SSR0300
CUT CAPACITY (mm)	137 x 125	200 x 162	225 x 175
CUT THICKNESS (mm)	15	15	15
BLADE DIAMETER (mm)	220	250	300
VOLTAGE (V)	240	240	240
POWER (HP)	0.2	0.2	0.2
DIMENSIONS (mm)	400 x 450 x 375	425 x 525 x 375	500 x 550 x 400
BOX DIMENSIONS (mm)	550 x 450 x 400	625 x 550 x 400	625 x 550 x 450
	