



PICCOLO professional trade

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You're welcome!

In this file you have the main features of the:

LUXOR and OLIMPIA

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LUSSO and LADY

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DOLLY and ARIS Automatic

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You're welcome!


LUXOR and OLIMPIA Video
in text format in a single PDF format file



An important characteristic of almost every production line is the blade protection ring.



Regarding this component, it's important to watch the

[link to: blade protection ring video](#) at page no. 2 of the Video area or
[the blade protection ring video in text format in a single PDF format file](#)
click on this symbol  to open the file

Luxor and Olimpia models are similar



Luxor has been made after Olimpia, in fact, as you can see, it has rounded profiles so that it's more modern than Olimpia.



The main difference between Lusso, Lady and Dolly line is the almost vertical position of the blade

and the different position of the motor



facilitating the coming-out and the taking of the product.

Luxor and Olimpia are available
only with the removable sharpener.



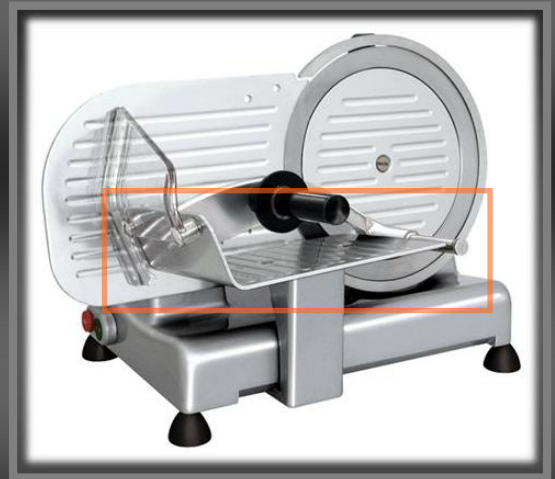
In these machines it's not possible
to apply the locking pin of the blade cover



A better cleaning and maintenance of the blade
can be made by removing the disc blade.
You can easily pull out the folder arm,
unscrewing this screw



The trolley at the moment is fixed
and cannot be removed.



In the following pictures you can see the available versions,
for example the one with Teflon blade , with aluminium handles or in red.

[link to Pictures web page](#)

[link to a single PDF format file from slideshow](#)

For any applicable optional , it's important to watch

[link to: the video regarding the Optional](#) at page no. 2 of the Video Area or

[the Optional video in text format in a single PDF format file](#)

click on this symbol  to open the file

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You're welcome!

LUSSO and LADY Video
in text format in a single PDF format file



An important characteristic of almost every production lines is the blade protection ring.



Regarding this component, it's important to watch the

[link to: blade protection ring video](#) at page no. 2 of the Video area or
[the blade protection ring video in text format in a single PDF format file](#)

click on this symbol  to open the file

The models Lusso and Lady are similar



The essential difference is the basement, which in the Lusso, as final working, is lacquered while in the Lady is anodized.

Regarding this component, it's important to watch the

[link to: anodized and lacquered base video](#) at page no. 2 of the Video area or
[the anodized and lacquered base video in text format in a single PDF format file](#)

click on this symbol  to open the file

I would like to point out that the attention used in the study and realization of the machines has also the aim to obtain an easy and practical cleaning;

as you can see, for example, in this point has been created a lowering of the base to facilitate the cleaning.



The professional lines Lusso and Lady have the double switch on / off with the electric security system and a more powerful engine than the Dom / Export version.



For more information about the difference between the CE professional and CE Dom / Export it's also important to watch the optional file,

click on this symbol  to open the file

In the professional lines Lusso and Lady, starting from the diameter 22

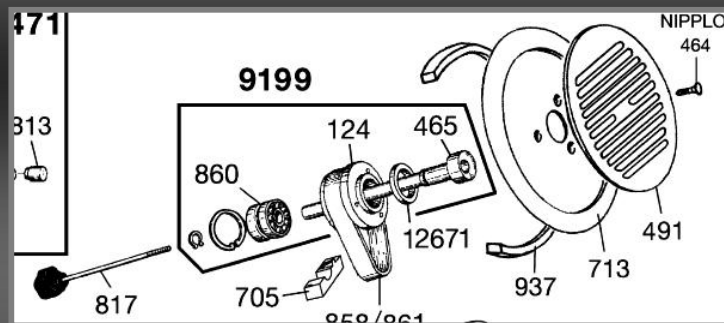
the locking pin of the disc blade cover is applied to facilitate the fast extraction and for a better cleaning.



For the DOM / Export version
a better blade cleaning can be done
by removing the disc blade with a proper key.



An important note is that generally the cleaning of the machine is not carried out as described in the user manual but using water and detergents in abundance,



this may cause the fluid infiltration inside the machine causing eventually rust in the ball bearings and in the motor shaft and also the bad working of the machine.

A important help to prevent the infiltration is to apply the protection ring for the pulley



It's also possible to avoid the rust damage by applying the pin of the pulley and the locking pin disk of the blade cover in stainless steel instead of chromed iron and the hermetic rubber ring.



The Lady and the Lusso are available with the removable or fixed sharpener



As shown in the video illustration of the price list, the letter S always indicates the fixed sharpener model

The sharpener is always included in the machine. It's important to know that the letter "S" indicates always the model with fixed sharpener on the top, as you can see in the pane of the picture	195 GL	CE v
	22 G/A	CE v
	22 GS	CE v
	25 G/A	CE v
	25 GS	CE v
	275/A	CE v
	275/S	CE v
	300/A	CE v
	300/S	CE v

Generally I advise to use the machines with the removable sharpener because it's possible to have a better view, in addition to an easier and more hygienic cleaning



When is necessary sharpen the blade, in few minutes will be done



Affilatoio amovibile
Removable sharpener

moreover, the purchase cost of the machine
with the removable sharpener is much cheaper

195 GL	CE v	326
22 G/A	CE v	448
22 GS	CE v	493
25 G/A	CE v	477
25 GS	CE v	526
275/A	CE v	602
275/S	CE v	675
300/A	CE v	887
300/S	CE v	933

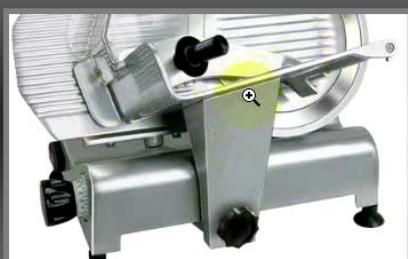
You can pull out the folder arm
by unscrewing this screw



in the professional version the transparent
plastic protection is added



The trolley



at the moment can be removed

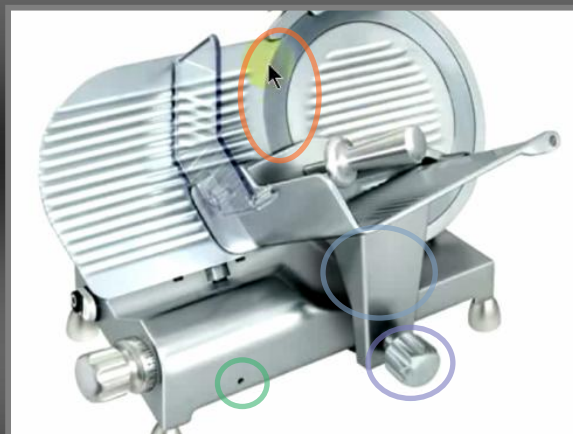
only in the line Lady by using the BLC system.



The working is simple and fast:
you have to reset **to zero blade thickness**,
to lock the food trolley;

then by activating this block

you can **unscrew the knob** and remove
the food trolley.



For any applicable accessories, it is important to watch the

[link to: accessories video](#) at page no. 2 of the Video area or

[the accessories video in text format in a single PDF format file](#)

click on this symbol



to open the file

To see the available versions, it is necessary to watch the pictures slideshow

click on this symbol



to open the file

Thank you very much for your attention

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You're welcome!

New KELLY



Professional slicer studied to cut big cold-cuts, cheeses, bread and fish.

The line studied even in the least details with big roundness and without any edge allows a simple and complete cleaning guaranteed also by



the system BLC

block of the sliding carriage



which allows to disassemble the food tray and its bearing and to obtain in this way an easy access even in the part under the food tray;

in this case, a special safety mechanism allows to disassemble it only when the bulkhead of slice regulation is in position "0" so that the blade is completely protected.

This slicer has been designed respecting safety norms in force.

Technical characteristics

Base in cast aluminum with polished anodic oxidation -

- blade cover ring with polished anodic oxidation to obtain a product hygienically clean and anticorrosive -

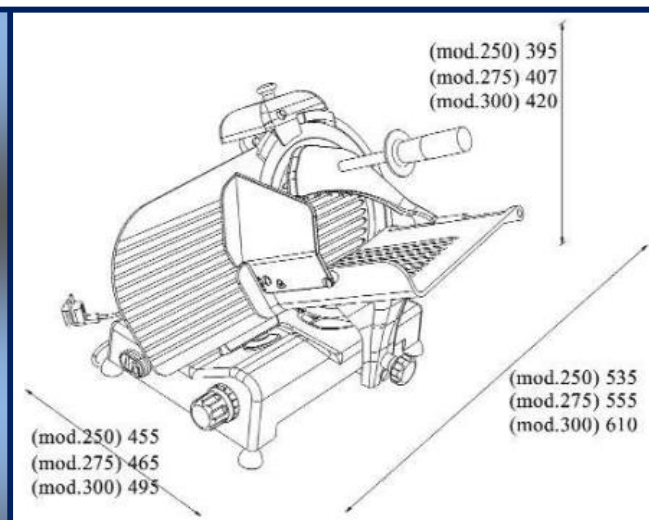
Regarding this component, it's important to watch the

[link to: blade protection ring video](#) at page no. 2 of the Video area or [the blade protection ring video in text format in a single PDF format file](#)

click on this symbol  to open the file

- food-tray - bulkhead of slice regulation - professional ventilated motor to limit the heating - shaft holding the blade mounted on a double ball bearing which makes the slicer silent - tempered ground hard chromium-plated - professional blade to maintain the cut efficiency more longer - removable sharpener with double emery to sharpen and to remove the burr made during sharpening - slicing thickness up to 15 mm

		mod.250/S	mod.275/S	mod.300/S
Diametro lama <i>Blade diameter</i>	mm	250	275	300
Potenza motore <i>Power</i>	Watt	140	150	230
Capacità di taglio <i>Capacity of cut about</i>	mm	235x170	225x195	230x210
Corsa carrello <i>Trolley run</i>	mm	265	265	265
Peso <i>Weight</i>	Kg	15	16	17,5

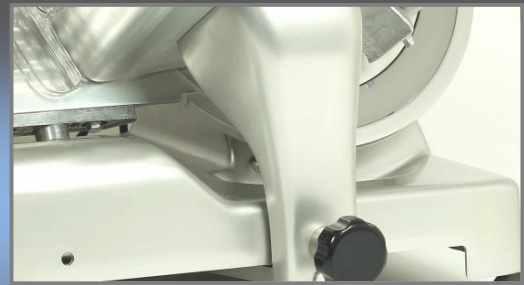


Other notes

The distance of the blade to the base is a feature almost non-existent in the slicing on the market with a diameter so "small"



is increasingly requested and valued the ease and speed to machine cleaning



The food tray is more inclined,



rounded, nice and modern

Follows, some pictures









KELLY 250 /A CE V + BLC € 738,00
KELLY 275 /A CEV + BLC € 840,00
KELLY 300 /A CE V + BLC € 990,00

KELLY 250 /S CE V + BLC € 773,00
KELLY 275 /S CEV + BLC € 880,00
KELLY 300 /S CE V + BLC € 1.030,00

Letter A = Removable sharpener

Letter S = Fixed sharpener on top

Without BLC system, from the price list minus € 55

Thank you very much for your attention

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PICCOLO professional trade

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You're welcome!

Blade protection ring Video
in text format in a single PDF format file



The **blade protection ring** is the best solution for hygiene and security,

in fact the blade **is always protected**, especially during the cleaning.

This is a very important issue to be duly considered.



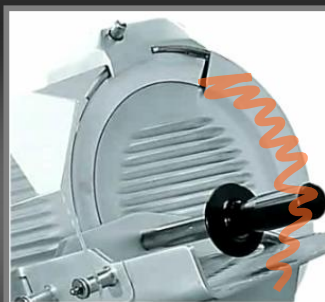
This kind of ring enables a **very practical cleaning** which cannot be found in other types in the market.



RGV machines are much appreciated also for their saving time in cleaning and maintenance operations.



Using the slicers with the **blade cover**, these pictures show some models



means having much more difficulties in cleaning and a more frequent accumulation of bacteria, because sometimes machine's user doesn't clean it well moreover it's necessary to consider that the higher the room temperature is, the quicker the bacteria will develop and proliferate, increasing the risk of possible serious poisoning if the consumer has some allergies.

Besides that, when the **blade cover is removed**,

the blade is fully exposed, thus creating a dangerous area;



It's important to note that in some models on the market, the micro switch of the blade cover **isn't present** or it **doesn't work** after a while.

Instead, **If the cleaning is quick and practical**, as in this case,



the operator who use the machine can easily clean the blade along the course of the day, demonstrating to customers, in the event the machine is exposed to the public, great care and respect for them.

Also for this reason I strongly suggest to use the machine **with the removable sharpener** even if the mentality is to use the fixed sharpener.



I want to underline that it takes **a few minutes** only to clean and sharpen the blade



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Anodized and Lacquered base Video
in text format in a single PDF format file



Regarding the two kind of bases, their composition is totally in aluminum.
In our product range there are **two fundamental kinds of working** of the aluminum.

cast aluminum base



oxidized anodized aluminum base



The **oxidized anodized aluminum base** is the result of a raw product which requires different processing phases which give a more valuable finished product.

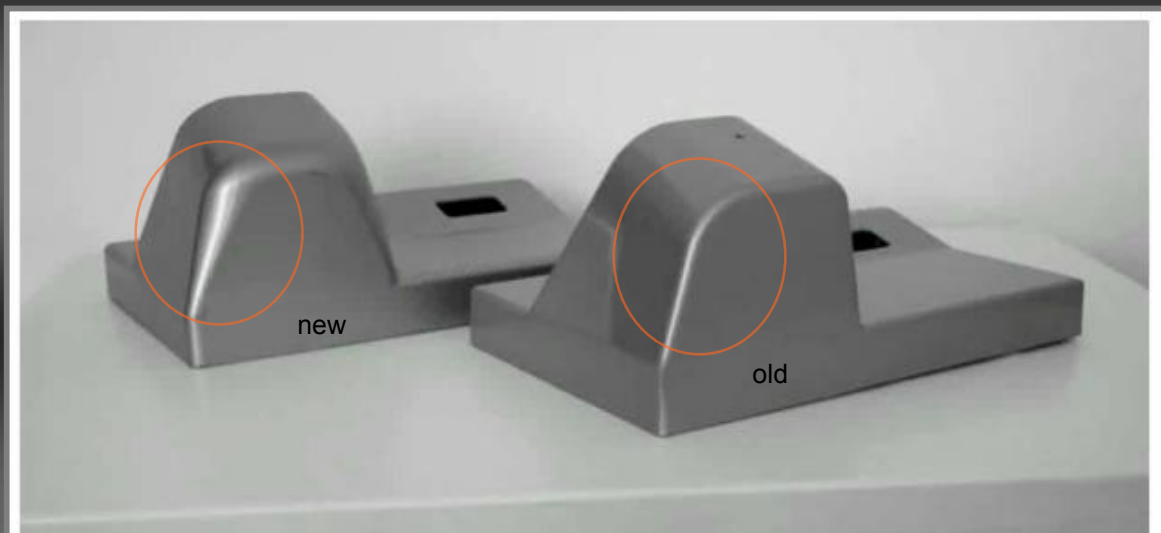


The **cast aluminum base** is the result of one-piece finished product, allowing a high quality large production.

The base last processing is the application of a special transparent varnish coating.



Recently, a **new base** has been introduced for the LUSSO line.



As you can see, the **edges are more rounded** and therefore it has a more modern shape, compared to the previous one.

Also in the LUXOR line there is a more rounded and modern shape than in the OLIMPIA line.



Thank to this special process, the lacquered base will always remain as new in comparison with oxidized anodized aluminum one.

In order to better understand the different behavior of the two bases, we will use a machine with the anodized base and another other with the lacquered base and we cut some ham, salami and other;

then we put the slicers outside,
exposed to rain and sun,
and after a little time you will see
that the anodized base starts changing,
showing halos and signs of corrosion.



Currently, the sales proportion of the machines with lacquered base corresponds to about 65% of all the machines sold in one year.

I would like to underline another important issue:

in the market, companies which in addition to the machines with anodized base can supply also those with lacquered base, are rare.

The most important reasons are the considerable investments,
a high level of technology and a managerial vision projected to the future.

Besides this, most companies have failed to develop progressively
for economic and structural conjectures.

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Accessories Video
in text format in a single PDF format file



click on this symbol



to open the [Accessories Price List](#)

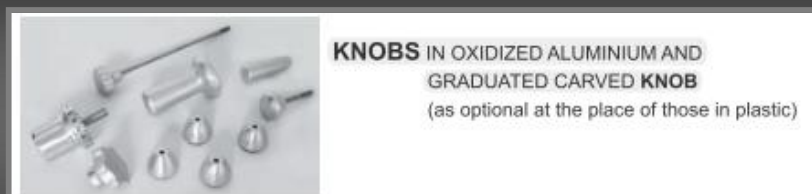
The **steel food tray** can be applied to replace the standard aluminum one.



In particular this plate is required by those customers who need or want to increase the contact of food parts with stainless steel for hygienic needs.

We advise to ask for it at the order because it is the most convenient solution, or to order it as a spare part with a higher purchase price, to be replaced later.

The **set of aluminum knobs**,



is required in particular by customers who need or want to exclude plastic components from the machine, or for aesthetic reasons, in fact the slicer with the set in aluminum is much more valuable and beautiful.



The **colored base** is suitable to the customer who wants to distinguish himself or to give a touch of color.



The **blades** are available for different needs.




We have a toothed blade to cut bread and frozen meat and a toothed blade to cut fish or the Teflon blade.



The **Teflon blade** is particularly suitable for customers who often work with cheese or special types of bread because **it reduces the intense friction with the food**;



I would like to point out that if the blade is requested at the order,


			Teflon BLADE for cheese and cold cuts (at the place of the chromium - plated blade)	Ø 195 - 220 - 250 mm	55
				Ø 275 - 300 mm	74
				Ø 350 - 370 mm	92
			Toothed BLADE for bread (at the place of the smooth blade)	Ø 195 - 220 - 250 mm	35
				Ø 275 - 300 mm	57
				Ø 350 - 370 mm	60
			Toothed BLADE for fish (at the place of the smooth blade)	Ø 220 - 250 - 275 mm	57
				Ø 300 - 350 mm	60

with the machine, the customer will work much better with a small extra cost, either for cold cuts and cheese or other foods difficult to be treated.

Surely the difficulty of an uneasy cutting is heavier than the additional cost for the Teflon blade.

For customers who require the best **quality and innovation**,

in the catalogue there are technical information about the various available types



GUIDE TO CHOOSE THE BLADE

1. MATERIALS

STEEL C45

Standard chrome steel used to manufacture the 80% of the models Ø 195-220-250

Material hardness: 57 - 59 HRC

STEEL 100 Cr6


Hot-rolled steel. Quality 100 cr6, serial number 1.2067 pickled, annealed to spherical cementite and final annealed.

Valuable steel, which proves a good resistance to wear and corrosion.

Material hardness: 60 - 62 HRC


2. AVAILABLE FINISH FOR BOTH MATERIALS

STANDARD CHROME BLADE



Standard finish which consists in the blade covering with tough microcracked zero-valent Chrome.
In accordance with EU directives: ELV 2000/53/CE, ROHS 2002/95/CE and WEEE 2002/96/CE.

TEFLON COATING




This finishing gives the blade better sliding properties when in contact with the product, and is particularly useful for cutting cheese.

As a further demonstration of reliability and safety, our blades are coated only as the final stage of the production cycle, always offering blades that are first chromium plated and subsequently Teflon coated.

Teflon coating as per the following regulation: F.D.A (U.S.A) e B.G.A. (GERMANY)

**BLADES International
Patent MI2006A000934**



Applicable blade to every slicers

A profile structured on two different levels, and the narrow band, reduce the surface of the blade in contact with the product, avoiding pointless frictions, and ensuring that the part of the blade not directly involved in the cutting process is always

This type of finishing can be applied to all our blades, and represents a winning solution for cutting cured meats, cheese and vegetables.

In summary:

- avoids the waste that is normal with traditional blades;
- enables to obtain extremely thin and perfect slices;
- the flavour of the product is unchanged because the blade does not become hot.

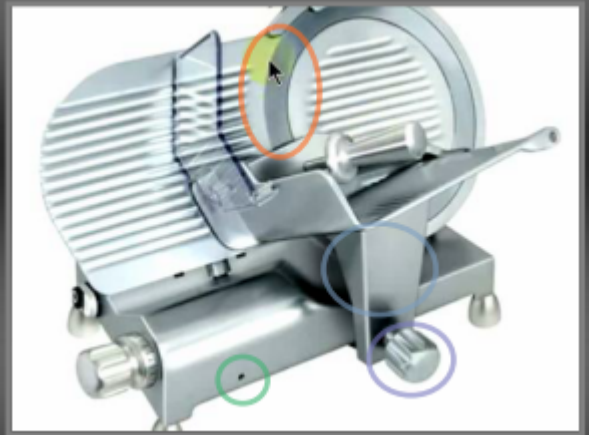
The **BLC device** is the best and more convenient way to clean the food trolley and other machine's parts.



The working is simple and fast:
you have to reset **to zero blade thickness**,
to lock the food trolley;

then by activating this block

you can **unscrew the knob** and remove
the food trolley.



The **double switch CEp** is fitted with the power relay,



while the **three-phase junction box**, other than the power relay, is fitted with the transformer, which brings the voltage to 24 volts, because it is forbidden to have the voltage at 400 volts in the switches.



The **power relay** has the function to restore the machine in case of lack of electricity. I want to emphasize that over the time the relay may have working difficulties,



while the **CEV junction box**, being electronic, is more reliable;

This electric box fully complies with the CE regulations and it also has TUV-GS certification.




This **junction box** uses an electronic card to restore electricity and a transformer to bring 24 volts to the switches;

I want to underline that this electric box is seldom required and applied only in special cases.



The Extractor to remove the blade



PULLER FOR REMOVING OF THE BLADE

WARNING: The extractor can be used only if the blade is pre-arranged, as it must have its fixing holes. We advise to request this optional at the order

Mod. 220 - 250	19
Mod. 275	22
Mod. 300	28
Mod. 350	30
Mod. 370	36

is the safest system used to avoid any exposed shear areas in the blade. The extractor can be useful for a better cleaning or maintenance. It can be used **only if the blade has the two fixing holes**;



the ideal solution is asking for this optional at the order of the machine, or it can be required later, by ordering also the proper blade as a spare part.

This type of **seal with a black rubber ring** is applied as standard in the Kelly line.

GUARNIZIONE
a protezione
puleggia

WASHER
protecting the
pulley

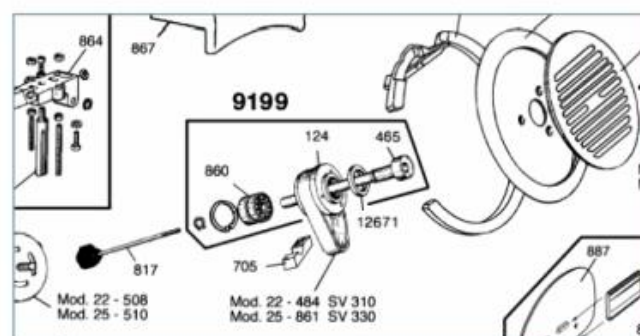


In Luxor, Olympia, Lusso, Lady and Dolly models, the **plastic white ring** can be applied without the black rubber, as you can see in this picture,

in order to reduce the infiltration of food wastes, water and detergent.



These standard components are made of **chromed iron**



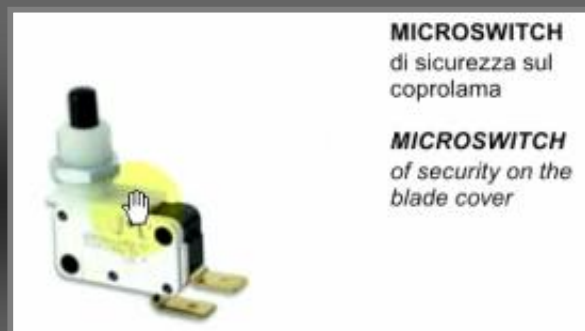
and can be replaced by the **stainless steel** ones to prevent the rust formation due to the copious use of water and detergents during the cleaning.

Compared to the standard-mounted engine, this one is a bit bigger, it also has this plastic cover and an additional cooling fan.

This engine is standard in the Dolly line.

When required, it's possible to apply the sealed motor (IP 54) in all the machines with diameter from 300 up.

Regarding the blade cover micro switch, it is used to prevent the machine from working during the disc-blade extraction. (Rarely required and not advised)
It can be applied to all models of the Professional line.



Thank you very much for your attention

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You're welcome!

DOLLY and ARIS Automatic
in text format in a single PDF format file



DOLLY AUTOMATIC



From the website, you can download the user manual and the catalogue
so you can get more information

click on this symbol



to open the user manual

click on this symbol



to open the catalogue

The standard catalogue has two languages : IT – EN made in this way



Serie DOLLY mod. AU-300/S

Tagli al minuto n. 36 – Cuts / min. n. 36

Affilatoio fisso – Fixed sharpener

Diametro lama / Blade diameter	mm	300
Potenza motore / Power	Watt	230
Capacità di taglio / Capacity of cut about	mm	245 x 220
Corsa carrello / Trolley run	mm	270
Peso / Weight	kg	49
Dimensioni imballo / Packing dimensions	cm	63 x 52 x 62
	m³	0,2

Serie DOLLY mod. AU-350/S

Tagli al minuto n. 36 – Cuts / min. n. 36

Affilatoio fisso – Fixed sharpener

Diametro lama / Blade diameter	mm	350
Potenza motore / Power	Watt	300
Capacità di taglio / Capacity of cut about	mm	295 x 255
Corsa carrello / Trolley run	mm	310
Peso / Weight	kg	63
Dimensioni imballo / Packing dimensions	cm	75 x 68 x 80
	m³	0,4



Braccio di allineamento
Alignment arm

Contafette
Slice counter

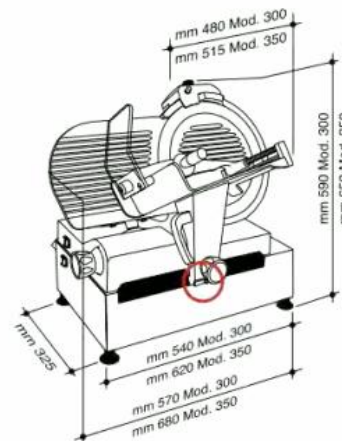


OPTIONAL

Braccio pressamerce a cigno
Automatic meat holding arm



Piatto - Tray S.C.A.



- Levetta per inserimento automatico di avanzamento.
- Struttura di supporto in acciaio inox.


The complete catalogue has **five languages** : IT – EN – DE – FR – ES made in this way

AFFETTATRICE ELETTRICA *professionale* AUTOMATICA


ELECTRIC PROFESSIONAL AUTOMATIC SLICER

Serie **DOLLY**


Mod. AU-300/A
Mod. AU-350/A



Affettatore amovibile
- Removable slicer
- Affuteur removable
- Abnehm Schaufelstein
- Affadora amovible




Certificazione / Certification / Certifié
Zertifizierung / Certificación



Serie **DOLLY**

Mod. AU-300/S
Mod. AU-350/S



Affettatore fisso
- Fixed slicer
- Affuteur fixe
- Festschneidemaschine
- Affadora fissa

caratteristiche tecniche

TECHNICAL CHARACTERISTICS - CARACTERISTIQUES TECHNIQUES
TECHNISCHE MERKMALE - CARACTERÍSTICAS TÉCNICAS

<ul style="list-style-type: none"> • Motoriblocco separabile, carrello, parti di cassetto fissi in lega leggera di alluminio, protetti con laccatura anodica inossidabile. • Accensione del prodotto a cavità. • Motore di tipo antiscopatura ventile. • Lame connessa, referenzata ad alta resistenza. • Prima usata in tutte le parti. • Serratura di tutto fino a 15-17 mm. 	<ul style="list-style-type: none"> • Mandrillo Anti-cavità, carrello, fuso-plato central in lega leggera di alluminio, protetto con laccatura anodica inossidabile. • Prodotto di qualità. • Professional type ventile motor. • High resistance blade sets. • First classed everywhere. • Slicing thickness up to 15-17 mm. 	<ul style="list-style-type: none"> • Anti-Mandrillo, protetto-cassero, carrello, fuso-plato central in lega leggera di alluminio, protetto con laccatura anodica inossidabile. • Avanzamento del prodotto per cavità. • Motor professionale ventile. • Carrozze connessa a tutta resistenza. • Rendimento rapido dalla laccatura. • Esclusione di cassa loda a 15-17 mm. 	<ul style="list-style-type: none"> • Fissaggio, Mandrillo, carrello, fuso-plato central in lega leggera di alluminio, protetto con laccatura anodica inossidabile. • Avanzamento del prodotto per cavità. • Motor antiscopatura ventile. • Lame connessa, referenzata ad alta resistenza. • Prima usata in tutte le parti. • Serratura di tutto fino a 15-17 mm.
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This is the standard food tray



in addition you can apply the alignment arm,
the function of this component is to better fix
the goods, in case for example,
you want to cut 3,4,5 salami at the same time



In the price list you can see to which models it is possible apply this option



ALIGNMENT ARM

DOLLY 300-350/A-S + KELLY 350-370/S-K +
ARIS 300-350/ING + DOLLY V300-350/A-S-PF+
KELLY V350-370/S-K PF + DOLLY AU 300-350/A-S CEP
ARIS AU 350/ING

click on this symbol



to open the price list

This food tray is another type,
can be applied to replace the standard one.

As you can see there are present small teeth
in help to better fix the goods

OPTIONAL

Braccio pressamerce a cigno
Automatic meat holding arm



The **SCA food tray** is the best one to use
because there is a series of measures that help
to work better, such as a heavy folder arm,
a spiral spring.

This component has the function
to set and keep fix the goods

Piatto - Tray S.C.A.



In the price list you can see to which models it is possible apply this option



FOOD-TRAY S.C.A. with guides and clamps
to fix better the products to be sliced

In replacement of the normal plate V 300 - V 350 - V 350K - V 370K – AU - VERT. PF

If requested separately

The operation system of the automatic is simple,

press the green button to activate it

The machine will remain in work until
you press the stop button in red color



A useful option is the slice counter, the operation is simple,

select in the digital display the number
of slices that you want,

then when the number reaches zero

the machine will turn off automatically



ARIS AUTOMATIC



This slicer **working with geared drive system in oil bath**
has an excellent manufacture.

The food tray is similar at SCA type , and as you can see

is much more inclined

than the Dolly



Work using the digital display

You can select the number of slices you like to have, the cutting length and food carriage speed. It's possible to change the settings during operation



Thank you very much for your attention

Piccolo