

Item
Model
ProjectName



Belt Transmission with Tightening Arm

The range of vertical slicers provides a rational solution to the slicing problems of restaurants, canteens, butchers and supermarkets. Those appliances are particularly ideal for slicing deli meats, thanks to the special tightening arm. The models detailed on this sheet are vertical slicers with belt transmissions.

603331

FEATURES

- Special tightening arm is ideal for deli meats.
- Base and main components in sanitary burnished aluminium thus guaranteeing durability, high sanitary standards and ease of cleaning.
- Sharpened blades in tempered forged steel.
- Removable and easy to use top mounted stone blade sharpener.
- Removable carriage system.
- Carriage rollers and self-lubrication bushes for ease of movements during operation.
- Cover blade and product deflector easily removable without tools.
- Gauge plate interlock allows the removal of carriage for cleaning only when the appliance is switched off.

Food Slicers



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- Permanently mounted blade guard ring aids protection from cutting blades while operating and cleaning.
- Blade drive motor ventilated.
- Gauge knob provides precise control of slicing.
- Poly-V belt drive system.
- CE approved.
- IP42 water protection.

Specifications

MODEL	LUX300BS 603330	LUX350BS 603331	LUX370BS 603332
External dimensions - mm			
width	590	740	765
depth	570	630	630
height	500	560	570
Electrical power - kW	0.21	0.365	0.365
Net weight - kg.	34	54	58

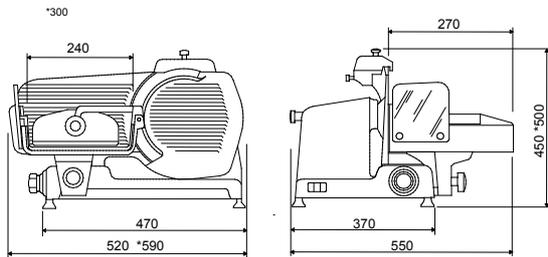


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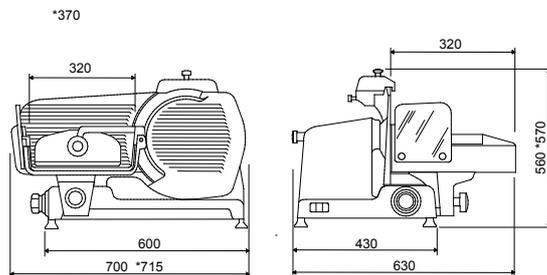
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Installation drawings

603330



603331, 603332



MODEL

I - Electrical connection

**LUX300BS
603330**

230 V, 1N, 50

**LUX350BS
603331**

400 V, 3, 50

**LUX370BS
603332**

400 V, 3, 50

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



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