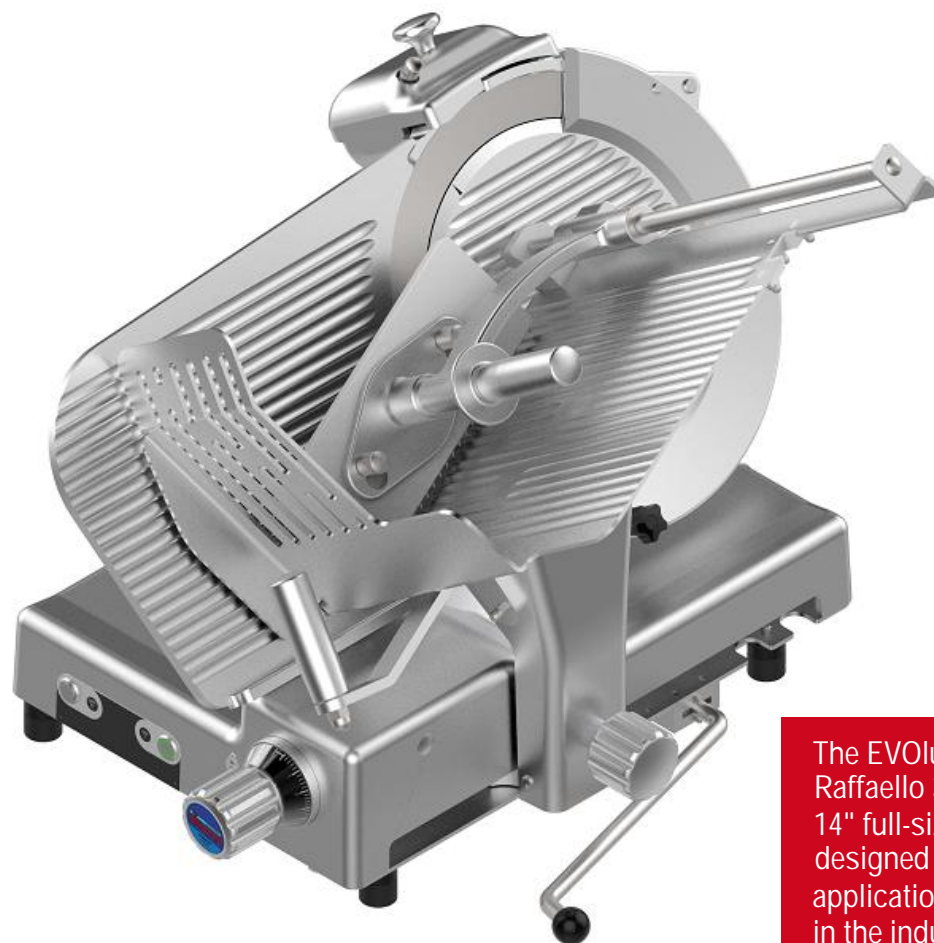




Conforms to UL STD. 763 and NSF Std. 08

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
- 1/2 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.

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

Slice thickness: 0-0.94" (0-24 mm), infinitely variable
Motor: .55 Hp (410 W), fan cooled.
Electrical: 120V AC, 60Hz, 3.4A
Plug & Cord: Attached, flexible, 3 wire SJT 18 AWG, 6'4" long cord.
Switch: IP 67 controls with stainless steel on/off buttons.





Tilt-carriage with zero blade exposure



Lift lever accessory (factory installed)



Vegetable Chute



Improved blade guard removal system



Completely sealed stainless steel shaft



NSF ANSI 8 design



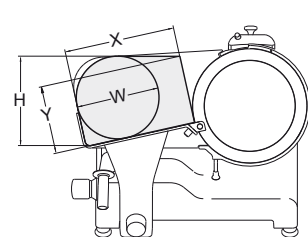
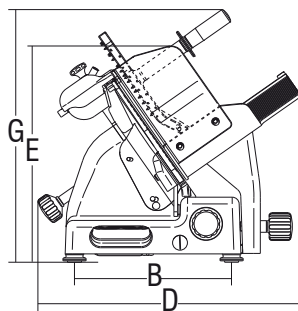
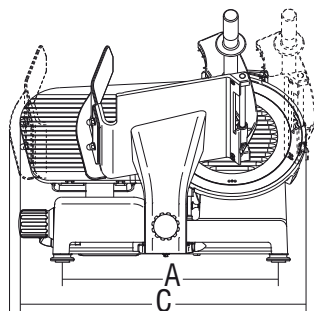
One-piece carriage with seamless, see-through hand guard



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	Product table	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	.94"	319	14"	13 ^{3/4} " x 11 ^{1/4} "	20 ^{3/16} "	13 ^{3/8} "	28 ^{1/8} "	25 ^{9/16} "	25"	N/A	27 ^{3/16} "	11 ^{1/4} "	7"	10 ^{5/8} "	9 ^{5/8} "	100	34 ^{1/4} " x 33 ^{1/16} " x 29 ^{1/2} "	132