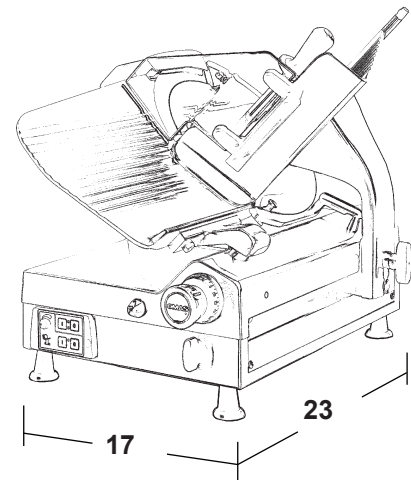


CX Matic 33F/N



This slicer is NSF8-2010 approved, to grant food protection and sanitation requirements for the materials, design and construction. The highest degree of protection against bacteria proliferation.

- Semi automatic slicer
- Adjustable carriage stroke and consequent speed
- GEAR transmission
- Two separate motors - one for the blade - one for the carriage
- Removable parts for cleaning: blade cover, product holder, aluminium meat grip, S/S slice deflector
- Blade with NARROW BAND out of chromium-plated, hardened steel
- Turning aside and REMOVABLE sharpener
- Interlock on gauge plate
- Dual action sharpener
- Big size product-holder plate
- Transparent Plexiglas Protection at product-holder plate
- High reliability of all elements
- New design with large spaces
- Fixed ring guard
- Fence included



PROFESSIONAL USE

Model	Blade	Drive	Hp	Volt	IP	Cut thickness	Slicing capacity	lbs
	ø inch					inch	inch	
CX Matic 33F/N	13	Gear	0.6	120/60/1	55	0-0.55	□ 10 x 7 ○ 9	130

Varimixer

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