Food slicer serano[7]

Item No. 553.050 / GTIN 40 04822 55350 4



made in Germany

Details

- full metal construction, inclined
- silver metallic
- serrated circular blade, 17 cm Ø
- circular blade cover
- slice thickness adjustable up to approx. 23 mm
- safety switch for intermittent and continuous operation
- vario electronic rpm adjustment
- easy-going carriage with metal plating – broad-surfaced and detachable
- carriage way approx. 24 cm
- food tray
- cable compartment
- warranty: 2 years, product made in Germany

Technical features

- DC motor
- 230 V, 130 Watt, duty cycle 10 minutes
- VDE/GS, safety category 1, CE
- dimensions: width 29,0 cm height 24,5 cm depth 37,0 cm
- weight: 4,8 kg

Food slicer serano[7]- test winner

In the edition of ‘Haus & Garten Test’ (06.2011), the food slicer serano[7] did convince right down the line and was elected test winner. With the overall result of 1.6 (good) the serano[7] takes top place as the test winner.

The appliance is equipped with a 17 cm serrated circular blade with a full cover, which is powered quietly by a 130 watt DC motor. The duty cycle is duplicated up to 10 minutes compared to an AC motor.

The continuous and intermittent switch ensures a high level of safety and the easy-gliding carriage that allows slicing without much effort ensures great convenience. ‘Perfect slicing’ is supported by the vario electronic rpm adjustment.

A smooth ham- and sausage circular blade is available for every ritter food slicer.

Awards



Technical data are subject to change

About ritterwerk:

ritterwerk was founded in 1905 by Franz Ritter. Since then the medium-sized company develops and produces household appliances which facilitate the everyday work in the kitchen.
The medium-sized company, headed by Michael Schüller, develops, designs and produces exclusively in Gröbenzell near Munich.
The company‘s philosophy ‚made in Germany‘ not only stands for its production site in Germany. It also incorporates high quality standards, sustainability, appropriate materials as well as functional design, thus clearly following the ‘Bauhaus’ principles of the twenties.

More information at: www.ritterwerk.com