

Food slicer markant⁰⁵

Item No. 501.020 / GTIN 40 04822 50120 8



Details

- high-quality plastic
- white
- foldable supply table
- serrated blade, 17 cm Ø
- slice thickness adjustable up to approx. 14 mm
- safety switch for intermittent and continuous operation
- electronic rpm adjustment
- detachable and divisible carriage for space-saving storage, even when slicer is folded
- carriage way approx. 18 cm
- cable storage
- warranty: 2 years, product made in Germany

Technical features

- 230 V, 65 Watt eco-motor, duty cycle 5 minutes
- VDE/GS approval, safety category 2, CE
- dimensions: width 26,0 cm (folded 10,5 cm) height 21,0 cm depth 34,0 cm
- weight 1,7 kg

Food slicer markant⁰⁵ - with vario electronic – foldable

This foldable slicer made of easy-care plastic does offer simple and safe operation and reliable functions.

When opened, it stands skid-proof on the countertop. The patented, divisible carriage makes sure that the food slicer is always complete, even when folded.

The vario electronics allows the rpm to adapt to the specific food. The appliance also has a switch for intermittent and continuous operation as well as cable storage.

The markant⁰⁵ is driven by a 65 W eco motor which is 20 % more economical and just the same 50 % more powerful than the previous model.

When folded, the width of this slicer is only 10,5 cm.

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

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