

EURO 3370



Piezo switch engineering,
safe, water-tight and
indestructible



Surrounding rubber frame



The premium class professional gravity slicer.

The EURO 3370 masters every product needing to be sliced right up to large sizes such as mortadella and French boiled ham – professionally and without any great effort.

BENEFITS

- Special high-performance blade
Ø 330 mm hard-chromium plated
- Closed blade cover plate
No offset
- High-torque, smooth-running motor,
double ball-bearing support with
450 watts for ideal traction even
with difficult slicing items
- Air cooling system to prevent the
housing and blade from heat build-up
- Piezo switch engineering
- Generously sized, smooth-running carriage
with ball-bearing supported interior carriage
(slice length 300 mm), foldable for cleaning
- Precisely machined guide grooves in
limit and blade cover plate for superior
gliding attributes
- Closed base plate
- Slice product support
- Slicing thickness setting 0 – 24 mm

ACCESSORIES

- Slicing item retaining bar
- Special oil
- 2-disc blade sharpener

OPTION



Blade in non-stick
version



TECHNICAL DATA

Product no.	EURO 3370	
Motor power	450 watts	230 V~ alternating or 400 V~ three-phase current
Blade (Ø mm)	Ø 330 mm, smooth, solid steel blade	
Blade speed	229/rpm	
Slice thickness (mm)	0 – 24 mm	
Emission noise level	< 69 dBA	
Slice size (L x H mm)	300 x 244 mm	
Slice dimension (L x W mm)	300 x 340 mm	
Footprint (L x W mm)	585 x 440 mm	
Exterior dimensions (L x W x H)	660 x 620 x 470 mm	
Workspace (L x W x H)	750 x 700 x 680 mm	
Net weight	40.3 kg	
Operating period	Continuous duty	
Warranty	2 years	

