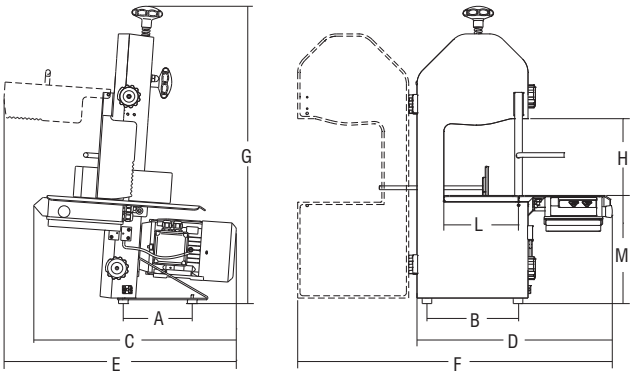


SO 1840 F3

SO F3
bone saws

- *Simple and sturdy machines that are safe and easy to use.*
- *Stand-alone structure made out of cast anodized aluminium, shiny, hygienic and rustproof.*
- *Features a counter, meat pusher and serving slicer in stainless steel AISI 304.*
- *24V controls with safety micro-switch on door, redundant ECU and motor brake (EC).*
- *Ease and precision in both horizontal and vertical adjustment of the upper pulley.*
- *Maximum blade adhesion to the pulley, thanks to the semi-curved shape of the pulleys and ideal adjustment.*
- *Sealed bearings on upper pulley.*
- *Smooth cleaning thanks to 2 special manufacturing details:*
  - *All the electrical parts are located beneath the work surface inside an appropriate IP 65 insulated box.*
  - *By simply unscrewing two knobs, you can remove the blade, upper pulley and its support, thereby making for a surface void of any encumbrance.*
- *Powerful asynchronous and ventilated 4-pole motors protected by sealing oil sump.*
- *Equipped with 16 mm tempered blades for cutting bones, frozen foods and fresh foods.*



					A	B	C	D	E	F	G	H	L	M	KG		
	mm	*Hp/r.p.m.*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*kg*	*mm*	*kg*
SO 1550 F3	1550	1ph 1,5/1.400 3ph 2/1.400	210	415x430	180	238	530	510	606	822	778	215	195	269	32	720x570x1200	44
SO 1650 F3	1650	1ph 1,5/1.400 3ph 2/1.400	210	445x485	180	300	530	600	640	950	915	249	200	305	39	720x570x1200	51
SO 1840 F3	1840	1ph 1,5/1.400 3ph 2/1.400	250	445x485	180	300	530	600	640	950	915	249	240	305	40	720x570x1200	52





