

Food slicer sono¹

Item No. 523.000 / GTIN 400482252300 2





Details

- metal construction, suspended
- silver metallic
- floor panel made of shatterproof glass
- serrated blade, 17cm Ø
- slice thickness adjustable up to approx. 20 mm
- safety switch for intermittent and continuous operation
- detachable carriage
- carriage way approx. 18 cm
- warranty: 2 years, product made in Germany

Technical features

- 230 Volt, 65 Watt eco-motor, duty cycle 5 minutes
- VDE/GS approval, safety category 2, CE
- dimensions: width 22,0 cm height 26,5 cm depth 34,5 cm
- weight: 4,3 kg

Food slicer sono¹ – A stylish multislicer

This food slicer made of metal is both versatile and smart-looking

The suspended metal construction with integrated, elegant floor panel made of glass allows the sliced food, cut into appetizing slices, to be laid down directly onto plates and dishes. The food slicer's floor panel is made of high-quality, shatterproof glass and gives the slicer an elegant touch.

The slice thickness can be adjusted continuously up to approx. 20 mm. The detachable carriage allows to also cut off larger pieces of food.

Food slicer sono¹ is driven by a 65 W eco motor, at 20 % reduced power consumption but 50 % increased engine efficiency compared to the previous model.

The suspended construction allows convenient and easy cleaning.

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