



## 834 Safe and 834 Combi Safe



834

### **Straight slicing machine**

- From wafer-thin slices to 14 mm slices.
- Integrated sharpening unit; fast and easy sharpening of the blade
- Sustainable and ergonomic design; easy control
- 834 Combi Safe is similar to the 834 Safe model, and is supplied with a weighing unit

# Deko 834 Safe and Deko 834 Combi Safe

## Use of material

s/s 303/304 for all parts that come into contact with food  
Anodised aluminium

## Dimensions

**Foot print:** (L x W) 400 x 520 mm

**External dimensions:** (L x W x H) 625 x 585 x 460 mm

**Dimensions of meat table:** (L x W) 220 x 250mm, standard version  
Can be tilted and removed



**Sharpening unit:** Removable and integrated into the slicing machine  
Fast and easy sharpening of the blade

**Automatic option for sharpening:** Upon lifting of the sharpening unit, the machine is switched off. Pull the handle on the sharpening unit forward and switch the machine on. The machine stops after 30 seconds and the blade is sharp again.

**Additional energy efficiency:** The machine switches off automatically when the meat table has remained stationary for 2 minutes. The slicing machine can be switched on again from the starting position of the meat table.

**Slicing capacity:** 195 mm for round products  
195 x 195 mm for square products  
240 x 195 mm for rectangular products

**Blade:** Ø 296mm  
Blade speed: 280 RPM  
Special hard, chromium-plated circular blade  
Available in s/s, a Teflon version and as a serrated model

**Thickness adjustment:** 0 – 14mm, infinitely adjustable

**Cleaning:** removable blade plate, sharpening unit, cone and meat table

**Motor:** 0,180 kW – 1 speed – belt drive  
1,400 RPM  
IP 23



## Deko 834 Combi Safe

**Specs similar to Deko 834 Safe, including an integrated weighing unit:**

- Weighing up to 1,000 grams: 1 gram tolerance
- Removable weighing platform
- 100% taring possibilities
- Not for commercial purposes

## Extra options for 834 Safe and 834 Combi Safe

**Teflon version:** The 834 Safe and 834 Combi Safe models can be equipped with a high-quality Teflon layer for parts that come into contact with food. Especially suitable for slicing cheese.

**Product carriage:** Keeps the product in its place  
**Result:** minimal cutting loss

**Pin plate bottom:** Keeps the product on the bottom plate

**Extended meat table:** (L x W) 230 x 280mm, with an optional extended shaft for increased slicing capacity

**Voltage:** 230V – 50Hz 1 Phase 2.35 Ampere  
400V – 50Hz 3 Phase 0.6 Ampere  
115V – 60Hz 1 Phase 4.5 Ampere

**Noise level:** < 50 dB (A)

**Weight:** 48kg

**Meets:** CE Directive 89/392/EEC  
• Safety and hygiene requirements EN 1974 / 1998  
• EMC: 89/336/EEC  
Low voltage directive: 73/23/EEC  
TNO approval: 94 MI056/77/ESLSOI for use by minors

**Warranty:** 12 months as from delivery  
Does not apply to parts that are subject to wear