PALLADIO 330 EVO

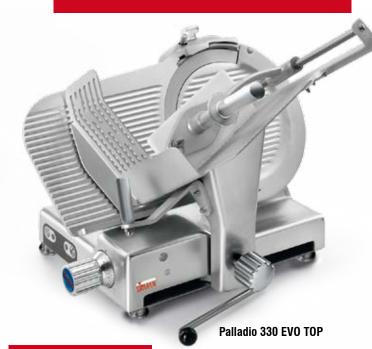
13" Deli slicer

Our Mission was :

- DURABILITY
- SAFETY
- HYGIENE

Palladio 330 Evo: the solution!

The ultimate **evo**lution from SIRMAN 13" high-quality, heavy-duty slicer designed for high-volume retail applications, setting the highest standards in the industry for:



Dependability, Yield and Profitability

- One-piece sanitary polished and anodized aluminum construction
- Widest cutting capacity in a compact footprint
- Low-profile, ergonomic design with an extremely smooth carriage motion
- 1/2 Hp heavy-duty motor for continuous service and higher torque for cheese slicing
- Stainless steel controls, IP67 dustproof and waterproof rating
- Dual stage cam system allows precise, thin and thick slicing
- Complete stainless steel drive shaft assembly
- Built-in sharpener for perfect results and safety unlike remote devices
- Waterproof from above

Hygiene and Safety

- TOP version with aluminum knobs and handles
- Rounded, edgeless design
- Increased gap between blade and machine body
- One-piece carriage with seamless, see-through hand guard
- Improved blade guard removal system
- Zero blade exposure to prevent injuries when cleaning
- Tilt-carriage with zero blade exposure
- Permanent blade rim guard covering the non-slicing portion of the blade edge
- Lift lever to easily and safely clean under the slicer (factory installed option)
- Overload protection
- No volt release
- Certified to the new NSF ANSI 8 2010 standard

Operation: Construction: Knife:

Sharpener:

Gravity feed.

Polished, anodized aluminum alloy.

One piece, chromium plated 100Cr6 forged carbon steel blade.

Palladio 330 EVO

Built-in, removable, two stone dual action.

Slice thickness: Infinitely variable up to 13/16" Motor: 1/2 Hp (410 W), fan cooled. Electrical:

120V AC, 60Hz, 3.4A (220V, 50Hz available on request). Plug & Cord: Attached, flexible, 3 wire SJT 18 AWG, 6'4" long cord. Switch: IP 67 controls with stainless steel on/off buttons.





Tilt-carriage with zero blade exposure

Lift lever accessory (factory installed)

Vegetable Chute



Improved blade guard removal system



Completely sealed stainless steel shaft



NSF ANSI 8 design



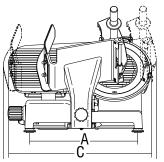
One-piece carriage with seamless, see-through hand guard

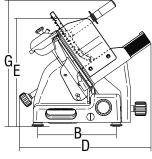


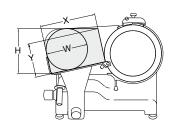
Increased gap between blade and machine body



Dual stage cam system allows precise, thin and thick slicing







	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Норрег	А	В	С	D	E	F	G	Х	Υ	Н	W	Net weight	Shipping	Gross weight
	mm/inch	watt/Hp	inch.	rpm	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Palladio 330 EVO / TOP	330/13"	410-0,55	13/16"	216	123/16"	12" x 9 ^{5/8} "	185/16"	133/8"	243/16"	263/16"	1711/16"	2715/16"	243/16"	95/8"	71/2"	105/8"	91/4"	81	34 ^{1/4} " x 33 ^{1/16} " x 29 ^{1/2} "	110

