

Press Communiqué

Test winner: ritter serano 9 food slicer cuts through the competition

ritter serano 9 wins the ETM test magazine food slicer test / Wins over the jury with its excellent processing and accurate cutting results

Munich / Gröbenzell, 23rd May 2018 Whether it be Hefezopf (a plaited yeast bread), Gouda or its namesake Serrano ham, the serano 9 from ritterwerk convinced the ETM test magazine jury across the board. The food slicer achieved the highest score in all five test categories and was able to leave the race as the test winner and as the only model with a “very good” rating.

For this edition, ETM test magazine tested five food slicers by comparison. Along with the cutting results from foodstuffs with different qualities and textures, special attention was paid to the five test categories: technical features, functionality, handling, safety and noise. The serano 9 achieved the best scores for all assessment criteria and was therefore the only participant to be awarded a “very good” rating, with a score of 93.7%. It also stood out in comparison to all the other food slicers, which achieved an overall result of “good” or “adequate”, particularly in the functionality category.

Jury praises excellent processing and quality

Whether it be meat, cheese, vegetables, fruit or bread, in the test the semi-professional serano 9 food slicer was reliably exact and even. The model's serrated blade won over the testers, as did the ham slicer, which is available as an attachment for the serano 9. In addition, they gave ritterwerk's food slicer a bonus for its adjustable cutting thickness (0 to 23 millimetres) and blade speed, as well as for its instantaneous and continuous operation. Not only does it provide operating comfort and exact cuts but, more importantly, it also provides an increased level of safety in day to day use. Even when the blade is being changed, there is a particular emphasis on safety. First, the cover must be removed using a pull mechanism. Once the blade cover has been unlocked, the device is secured against accidental start-ups.

“Made in Germany” wins over the testers

ritterwerk, whose products are only produced in Gröbenzell near Munich, also won favour in this test with its “Made in Germany” trademark. In particular, the high-quality processing, stability and reliability of the serano 9 scored well with the testers. The casing is made from metal, and the blade from stainless steel, which guarantees a long service life and stable use.

The solid construction makes cleaning of the device easy. After each use, simply remove the sliding carriage from the guide so that the device can be cleaned quickly.

Details

- full metal construction, inclined
- silver metallic
- serrated blade, 17 cm Ø
- blade cover
- slice thickness adjustable up to approx. 23 mm
- safety switch for intermittent and continuous operation
- vario electronic rpm adjustment
- easy-going metal carriage – broad-surfaced and detachable
- carriage way approx. 24 cm
- food collecting tray
- cable storage
- warranty: 2 years, product made in Germany

Technical features

- DC motor
- 230 V, 130 Watt, duty cycle 10 minutes
- VDE/GS approval, safety category 1, CE
- dimensions: width 30,0 cm height 24,5 cm depth 37,0 cm
- weight: 5,3 kg

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