

Electrical food slicer sinus⁵

Item No. 557.020 / GTIN 400482255720 5

Details

- full metal construction, suspended
- silver metallic
- bottom panel made of shatterproof glass
- serrated circular blade, 17cm Ø
- circular blade cover
- slice thickness adjustable up to approx. 23 mm
- safety switch for intermittent and continuous operation
- broad-surfaced, detachable carriage
- carriage way approx. 24 cm
- warranty: 2 years*, product made in Germany



Technical features

- 230 Volt, 65 Watt eco-motor, duty cycle 5 minutes
- VDE/GS, safety category 2, CE
- dimensions: width 27.0 cm height 26.0 cm depth 38.0 cm
- weight: 5.9 kg

Electrical food Slicer sinus⁵ – A stylish food slicer

The full metal construction of the slicer sinus⁵ offers a high degree of stability and slicing performance. The integrated bottom panel made of high-quality, shatterproof glass gives the slicer an elegant touch. With its outstanding design slicer sinus⁵ has won the Red Dot Award: Product Design 2015.

The suspended construction allows the sliced food, cut into appetizing slices, to be laid down directly onto plates and dishes. Furthermore it offers convenient and easy cleaning.

The broad-surfaced, detachable carriage allows cutting off larger pieces of food. The slice thickness can be adjusted continuously up to approx. 23 mm.

The sinus⁵ is driven by a 65 W eco motor which is 20 % more economical and just the same 50 % more powerful than the previous model.

A smooth ham- and sausage circular blade is available for every ritter food slicer.

Awards



reddot award 2015
winner

Technical data are subject to change

*The 2-year manufacturer's warranty applies to all devices sold within the European Union. Your legal warranty claims according to § 437 ff. BGB (German Civil Code) remain unaffected by this regulation. You can view the warranty conditions at <https://www.ritterwerk.de/warranty>.

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