

Food slicer solida⁴

Item No. 554.070 / GTIN 400482255470 9



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
- easy-going carriage with metal plating – broad-surfaced and detachable
- carriage way approx. 24 cm
- food collecting tray
- cable storage
- warranty: 2 years, product made in Germany

Technical features

- 230 V, 65 Watt eco-motor, duty cycle 5 minutes
- VDE/GS approval, safety category 2, CE
- dimensions: width 25,5 cm height 25,0 cm depth 37,5 cm
- weight: 3,7 kg

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The solida⁴ slicer belongs to the product family of the test winner solida⁵ and it impresses with the same functions. It is only the construction and carriage that are different.

Like the solida⁵ test winner model, the solida⁴ is a full metal appliance with inclined position and is extremely easy to operate thanks to the blade cover, continuous and intermittent switch, detachable carriage with stainless steel plating, food collecting tray and cable storage.

Regardless of the food to be sliced, if hard or soft food – with the sharp blade made in Solingen, Germany and the powerful 65 W eco motor everything may be cut off into evenly thin or thick slices. The 65 W eco motor is 20 % more economical and just the same 50 % more powerful than the previous model.

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