# PALLADIO 330 EVO TOP 13"



The ultimate **CVO**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
- ½ 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

Operation: Gravity feed.

Construction: Polished, anodized aluminum alloy.

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

Sharpener:

### Built-in, removable, two stone dual action.

## **Hygiene and Safety**

- 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

Slice thickness: 0-1" (0-24 mm), infinitely variable 0.55 Hp (410 W), fan cooled. Motor:

Electrical: 120V AC, 60Hz, 2A (220V, 50Hz available on request). Plug & Cord: Attached, flexible, 3 wire SJTO AWG 18, 6'4" long.

NEMA 5-15 P

Controls: ON/OFF stainless steel keypad, IP 67 waterproof protection.

No voltage release.

### Optional

- 19705020 Vegetable Chute
- 19510453P Fence, rectangular/round products







Improved blade guard removal system



Completely sealed stainless steel shaft



Increased gap between blade and machine body



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



Dual stage cam system allows precise, thin and thick slicing



Food Tube 2.0 option



Tilt-carriage with zero blade exposure



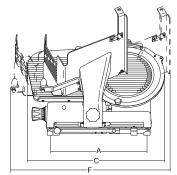
Lift lever

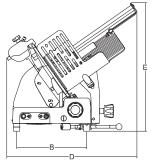


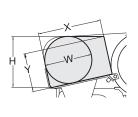
Poseidon-Fish tray optional



Blade Removal Tool (BRT) option







	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	В	С	D	E	F	X	Y	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.	lbs.	inch.	lbs.
Palladio 330 EVO TOP	330/13"	410-0,55	1"	216	123/16"	12" x 10 <sup>1/4</sup> "	185/16"	133/8"	253/16"	243/16"	2413/32"	2815/16"	101/2"	71/2"	105/8"	91/4"	95	33" x 34" x 33"	145