PALLADIO 300 EVO - 12"
PALLADIO 330 ING - 13" GEAR DRIVEN
PALLADIO 350 EVO - 14"

Heavy-duty slicers



Palladio Evo Series

- Heavy-duty ½ Hp slicers, designed for medium to large operations, perfect for cheese slicing
- Exclusive high-quality, rounded, no edges design, increased blade and machine body gap, easy breakdown for a fast and effective cleaning
- The blade cover ensures a perfectly aligned cut. No waste when cutting same product at different times
- Zero blade exposure due to a permanent blade rim guard and a carriage lockout to prevent exposed blade edge when the carriage and blade guard are removed for cleaning purposes
- Safety hand guard mounted to the carriage
- No voltage release prevents inadvertent reactivation after a power outage
- **High-performance gear knife drive on Palladio 330 ING.**



Palladio 330 ING:
motor with gear knife drive

Features

Technical:
- The sharpener assembly is made entirely from aluminum, no plastic presence that may break with heavy use.
- External screws are made of stainless steel for longer life.
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

Safety:
- A safety cover is placed under the motor and the electrical components.
- The hopper features an exclusive heavy duty plastic protection to keep operator's hand at a safe distance from the blade while operating the slicer.
- A permanently-mounted knife ring guard covers the non- cutting side of the blade.
- Overcurrent protection

Sanitary:
- Easy to clean aluminum alloy construction does not crack or stain.
- The screws are stainless steel and resist wear and oxidation.
- The carriage and the blade cover are quickly removable without tools.
- Exceptionally easy and roomy access to the back of the blade.

Specifications

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.
Slice thickness:	Infinitely variable up to 1"
Motor PLL 300-350:	0.55 Hp (410 W), fan-cooled, belt driven.
Motor PLL 330 ING:	0.55 Hp (410 W), fan-cooled, GEAR DRIVEN.
Electrical:	110-120V 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 push button switch with indicator light, no-voltage release

Certified to UL Standard 763
and NSF Standard 08
Certified to CSA Standard C22.2

Palladio 300 - 350 EVO



Improved blade guard removal system



Completely sealed stainless steel shaft



Increased gap between blade and machine body



Large receiving tray



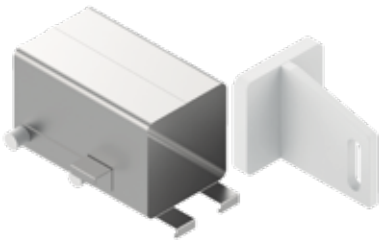
Dual stage cam system allows precise, thin and thick slicing



Safety hand guard



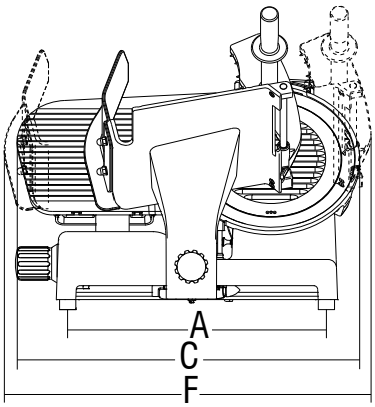
Optional lift lever

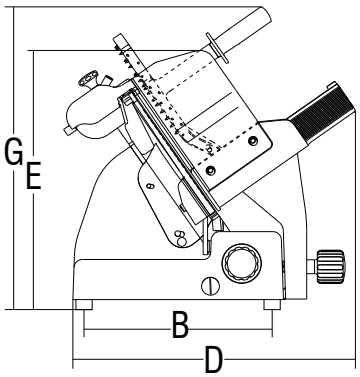


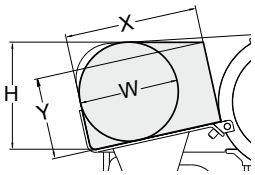
Food Tube 2.0 option



Poseidon-Fish tray optional







	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	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 300 EVO	300/12″	410-0,55	1″	340	12 3/16″	12″ x 10 5/8″	18 5/16″	13 3/8″	24 3/16″	21 9/16″	18 5/16″	27 15/16″	21 7/16″	10 5/8″	7 1/2″	9 7/16″	8 11/16″	77	36" x 36" x 25"	125
Palladio 330 ING	330/13″	410-0,55	1″	315	12 3/16″	12″ x 10 5/8″	18 5/16″	13 3/8″	25 3/8″	22 7/16″	17 5/16″	27 15/16″	21 1/16″	10 5/8″	8 1/4″	10 1/4″	9 7/16″	82	36" x 36" x 25"	125
Palladio 350 EVO	350/14″	410-0,55	1″	315	12 3/16″	12″ x 10 5/8″	18 5/16″	13 3/8″	26″	22 5/8″	17 15/16″	27 15/16″	20 7/8″	10 5/8″	8 7/8″	10 13/16″	9 13/16″	82	36" x 36" x 25"	125