

Industrial slicing machine with a foot pedal, brand Novinger, model N103



According to the review of iFoods experts, the pedal-operated vegetable slicer is a unique device in the world of slicing. With the features and performance it offers, this device provides you with the latest slicing experience.

"Complete control, unmatched speed: The pedal-operated vegetable slicer, a new innovation in the world of slicing"

- Made of superior materials of aluminum, steel, and cast iron
- Lightweight and efficient weight of 21 kilograms
- Compact and appropriate dimensions: 110 × 70 × 40 centimeters
- Pearl white color with beautiful electrostatic coating
- Replaceable blades and stainless steel spring blades
- Easy cleaning and washing
- Excellent performance with high speed
- Pedal-operated and no need for electricity or batteries

Imagine you are in a busy restaurant and need to slice a large amount of potatoes or vegetables. The pedal-operated vegetable slicer gives you the ability to quickly and easily slice your ingredients by pressing the pedal and continue with your work.

Advantages:

- Superior material of the device made of aluminum, steel, and cast iron for increased durability
- Pedal-operated feature for freedom of hands and slicing experience without fatigue
- Upper and lower baskets for collecting slices
- Ability to slice fruits and vegetables
- 5-year warranty for the body and after-sales service

Important notes:

- The pedal-operated vegetable slicer does not require electricity or batteries and works by using a pedal. For this reason, it can be used in all places, even when the power is out.
- Using the pedal allows both of the user's hands to be free and experience less fatigue.
- The pedal-operated vegetable slicer has two tiers. The vegetables are placed on the upper tier and there is a basket for pouring the slices on the lower tier.

Don't miss the unforgettable slicing experience with the pedal-operated vegetable slicer. Order this professional tool from the iFoods website at a reasonable price now and experience a new slicing experience. Go ahead of time and update your equipment!

For more information about this product, please scan the QR code below.

