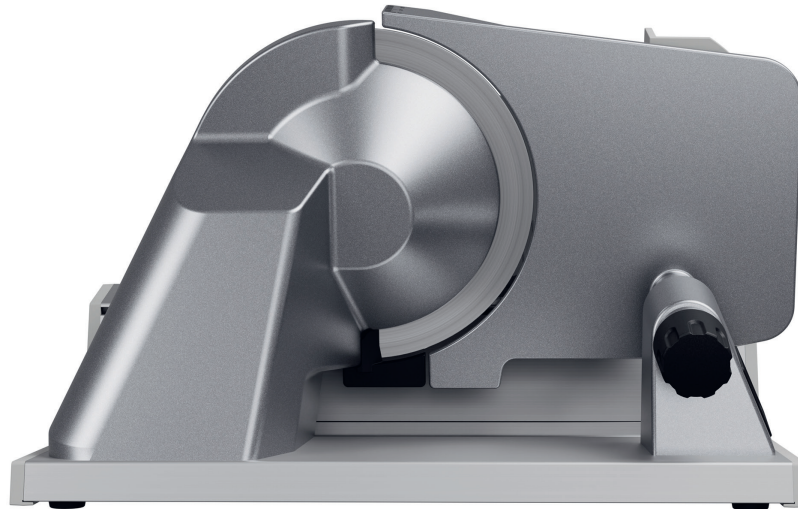




MADE IN GERMANY



Deli slicer lupo¹³ professional line

Details

- full metal construction, inclined
- silver metallic
- **unique** motor head
- blade cover
- smooth ham-/ and sausage circular blade, 19 cm Ø
- slice thickness adjustable up to approx. 22 mm
- safety switch
- smooth-running metal carriage tray-
broad surfaced and removable
- carriage track approx. 25,5 cm
- warranty: 2 years*
- product made in Germany

Technical features

- Capacitor motor
- 230-240 Volts, 170 Watts, duty cycle 10 min
- TÜV/GS-Zeichen, protection class 1, CE
- dimensions: width 32,5 cm height 26,5 cm
depth 41,0 cm
- weight: 6,5 kg

Item-No. / GTIN

570.020 / 40 04822 57020 4

PU / PU-GTIN

1 / 40 04822 57020 4

Reliable: 10 year engine warranty!

You can rely on us and our products. We have always delivered consistent quality and we are always there for you. That's why we offer a 10-year guarantee on the particularly powerful, quiet, maintenance-free and durable capacitor motor! Trust in durability and reliability! **ritter. Makes more out of food.**

Subject to change without notice.

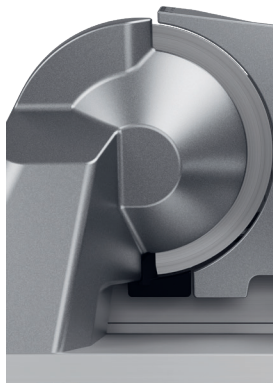
*The 2-year manufacturer's warranty applies to all devices sold within the European Union. Your legal warranty claims according to § 437 ff. BGB (German Civil Code) remain unaffected by this regulation. You can view the warranty conditions at <https://www.ritterwerk.de/warranty>.

The deli slicer from ritter

Cut by cut to perfection

The deli slicer lupo¹³ is the first appliance from the new „professional“ product line from ritter. With its precise workmanship and timeless aesthetics, it sets new benchmarks for all its successors. Good food deserves good preparation and appreciation, because only then can fresh ingredients be enjoyed to the fullest. Powerful, German precision in preparation turns food into a luxury item. **It doesn't have to be more, it doesn't have to be complicated, it just has to be perfectly prepared.** The precise lupo¹³ deli slicer turns you into a master of flavour! It is made from high-quality materials, making it durable and robust, ideal for intensive use in semi-professional environments.

The powerful capacitor motor of the lupo¹³ offers outstanding performance and works exceptionally quietly, making it a real pleasure to use. It is also equipped with a high quality, extremely sharp, smooth circular blade that ensures evenly thin and precise slicing results - ideal for all foods that taste best when cut into wafer-thin slices.



The unique motor head of the lupo¹³ is suitable for both cold cuts and bread, combining functionality with versatility. Its flattened shape enables efficient and precise slicing of various cold cuts and bread, while its slim, modern design fits into any kitchen and takes up comparatively little space.

The deli slicer's impressively large 19 cm smooth circular blade offers excellent slicing capacity and is ideal for slicing a large variety of foods. From ham and cold cuts to cheese and other foods - always with even and precise cuts.

The particularly quiet, maintenance-free and durable capacitor motor makes operating the lupo¹³ an exceptionally pleasant experience. The carriage of the deli slicer has special sliding guides for smooth gliding, which makes slicing easier and increases operating comfort. The carriage is particularly stable, even when fully extended, ensuring safe cutting of foods.



The extra-long sliding track of the lupo¹³ enables effortless cutting of particularly large items, making the appliance extremely versatile. The fine adjustment of the cutting thickness offers high precision and flexibility when cutting a wide variety of foods. The easy cleaning of the lupo¹³ is a further advantage, as its components are quite accessible, removable and easy to wipe clean, thus contributing to the hygiene and longevity of the appliance.