

Hand-operated food slicer podio³

Item No. 107.029 / GTIN 40 04822 10729 5



Details

- manually operated
- food sliced from left to right
- full metal construction
- silver metallic
- smooth circular blade, 17 cm Ø
- slice thickness adjustable up to approx. 20 mm
- detachable carriage made of stainless steel
- carriage way approx. 20 cm
- smooth crank made from metal with a plastic handle
- stainless steel guide bracket for the food to be sliced
- feet made of steel
- four high-quality suction feet for a non-slip and solid footing
- warranty: 2 years
- product made in Germany

Technical Details

- TÜV-Rheinland/GS
- dimensions: width 36.5 cm height 25.0 cm depth 33.5 cm
- weight: 3.3 kg

podio³ hand-operated food slicer – Back to the crank

Robust feet made of steel with suction feet ensure high stability. When you press the podio³ onto the surface, the silicone feet attach firmly and thus prevent slipping during the cutting process. They also give the appliance an unusual design which is true to the clear Bauhaus lines of the ritter appliances.

The robust and smooth manual crank is operated with the right hand, while the carriage, including the food to be cut, is guided with the left.

For a better result of large, hard pieces during the slicing process, the podio³ is equipped with a guide bracket for the food to be sliced. This has the advantage that the evenly sliced cut food doesn't get in the way of or block continuing "crank operation".

podio³ - of course 'made in Germany', as all other products by ritter.

A serrated circular 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