

**MEAT SLICER MANCONI DUAL 350 VK TC - 380V THREE-PHASE
- gear transmission**

MEAT SLICER MANCONI BLADE mm.350



SOLUZIONI FOODSERVICE

STANDARD EQUIPMENT:

- Gear transmission
- Built-in sharpener and easy to use
- Large capacity and cutting precision
- Large support surface for the cut product
- Reduced loading height, to reduce operator fatigue
- Product holder plate with tilting and removable aluminum product holder
- Surfaces in mirror polished aluminum and accurate sliding grooves, to reduce friction and simplify cleaning
- Compact to make the most of the available space
- Sharpener, blade cover, slice guard, block, product holder plate and product holder completely removable for accurate cleaning
- Compliant with European directives 2006/42/CE (Machinery Directive); 2006/95/CE (Low Voltage Directive); 2004/108/EC (Electromagnetic Compatibility Directive); 2011/65/EU (RoHS Directive); 1935/2004/CE (Dir. Food materials); 10/2011 EU (Plastic directive for use food; and with European standards EN 1974:1998 (Slicers-requirements for hygiene and safety); EN60204-1 (machinery safety); EN 55014 (Electromagnetic Compatibility) and subsequent updates.
- Modern and reliable keyboard

TECHNICAL FEATURES:

- Support surface mm.510x510
- Overall dimensions mm. 816x730x559
- Blade diameter mm.350
- Blade speed 200 rpm (gear)
- Slice thickness from 0 to 24 mm
- Carriage stroke mm.370
- IPX3 electrical protection (IPX5 motor)
- Net weight 53.5 kg
- Electrical characteristics 380-400V / 350W ac three-phase