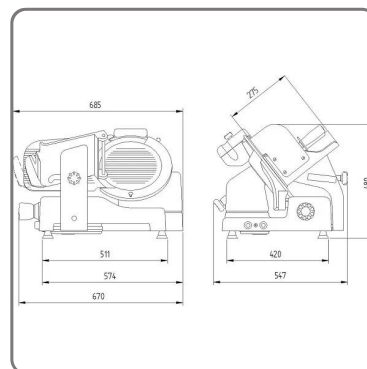
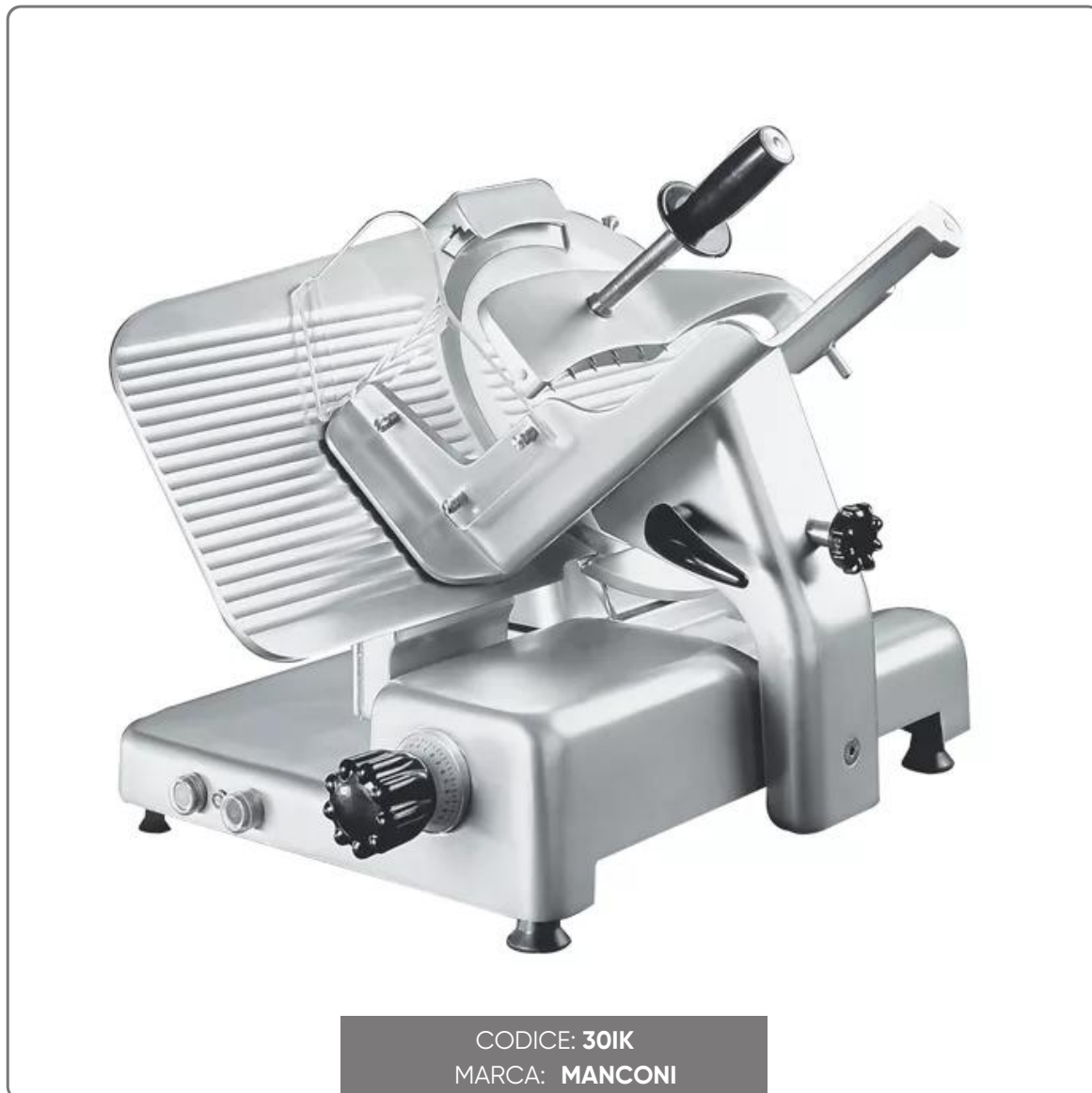


**MANCONI KOLOSSAL 300 IK INCLINED SLICER - gear transmission Single-phase 220V or three-phase 380V**



# SOLUZIONI FOODSERVICE

Suitable for cutting all types of cured meats and cheeses, the slicer is compact and can also be installed in rooms with limited space. Ideal for tasks that require a frequent change of product to be cut.

## STANDARD EQUIPMENT:

- Gear transmission
- Built-in sharpener, immediately available and easy to use
- Reduced loading height, to reduce operator fatigue
- Surfaces in mirror polished aluminum and accurate sliding grooves, to reduce friction and simplify cleaning
- Reduced support base
- Sharpener, blade cover, slice guard and meat tray removable for thorough cleaning
- Compliant with European directives 2006/42/CE (Machinery Directive); 2006/95/CE (Low Voltage Directive); 2004/108/EC (Directive electromagnetic compatibility); 2011/65/EU (RoHS Directive); 1935/2004/CE (Dir. Food materials); 10/2011 EU (Food use plastics directive; and European standards EN 1974:1998 (Slicers - requirements for hygiene and safety); EN60204-1 (safety of machinery); EN 55014 (Electromagnetic Compatibility) and subsequent updates.

## TECHNICAL FEATURES:

- Support surface mm.511x420
- Overall dimensions mm. 685x547x480
- Blade diameter mm.300
- Blade speed 200 rpm (gear)
- Slice thickness from 0 to 24 mm
- Trolley stroke mm.300
- IPX3 electrical protection (IPX5 motor)
- Net weight 41kg
- Electrical characteristics 380-400V / 230W ac three-phase - 220-230V / 340W ac mon
- Cutting capacity diameter cm. 20.5 - cm.23x16