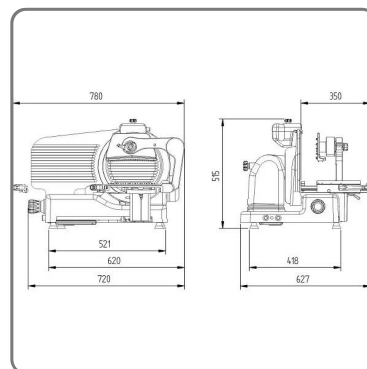


VERTICAL SLICER MANCONI KOLOSSAL 300 VKBV - transmission gears Single-phase 220V or three-phase 380V



vedi prodotto online



SOLUZIONI FOODSERVICE

Ideal for cutting raw ham, it is also recommended for all other types of salami. The locking mechanism of the goods is ingenious and reliable. The product pusher is tilting and shaped to better adapt to the shape of the goods to be cut.

STANDARD EQUIPMENT:

- Gear transmission
- Built-in sharpener, immediately available and easy to use
- Large capacity and cutting precision
- 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
- Removable sharpener, blade cover, slice guard and product holder plate for thorough 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 (Dir. plastics for food use; and European standards EN 1974:1998 (Slicers-requirements for hygiene and safety); EN60204-1 (machinery safety); EN 55014 (Electromagnetic Compatibility) and subsequent updates.

TECHNICAL FEATURES:

- Support surface mm.521x418
- Overall dimensions mm. 780x627x515
- 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 46.5 kg
- Electrical characteristics 380-400V / 230W ac three-phase - 220-230V / 340W ac mon
- Cutting capacity diameter cm. 22.0 - cm.25x20