

MANCONI DUAL 350 IK INCLINED SLICER - gear transmission
Single-phase 220V or three-phase 380V



vedi prodotto online



SOLUZIONI FOODSERVICE

Suitable for cutting all types of cured meats and cheeses, it can also be used to slice cooked meats. The inclined product holder plate to facilitate use by the user, the precision of cut, the simplicity of cleaning, thanks to the rounded shapes, make the machine an indispensable tool for the professional. Like all Kolossal products, the DUAL line can also be cleaned with a water jet.

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
- 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 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 (Electromagnetic Compatibility Directive); 2011/65/EU (RoHS Directive); 1935/2004/CE (Dir. Food materials); 10/2011 EU (Dir. for food use plastics); e
- to 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.577x463
- Overall dimensions mm. 800x577x506
- Blade diameter mm.350
- Blade speed 200 rpm (gear)
- Slice thickness from 0 to 24 mm
- Carriage stroke mm.361
- IPX3 electrical protection (IPX5 motor)
- Net weight 45.4 kg
- Electrical characteristics 380-400V / 350W ac three-phase - 220-230V / 290W ac mon
- Cutting capacity diameter cm. 25.2 - cm.30x22.5