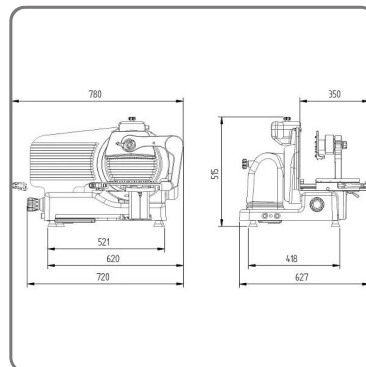


VERTICAL SLICER MANCONI KOLOSSAL 300 VKBV - 220V
single-phase gear transmission



SOLUZIONI FOODSERVICE

Ideal for cutting raw ham, it is also recommended for all other types of cured meats. The goods locking mechanism is ingenious and reliable. The product holder 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 cutting capacity and precision
- Reduced loading height, to reduce operator fatigue
- Mirror polished aluminum surfaces and accurate sliding channels, to reduce friction and simplify cleaning
- Reduced support base
- Removable sharpener, blade cover, slice guard and food tray for thorough cleaning
- Complies with European directives 2006/42/EC (Machinery Directive); 2006/95/EC (Low Voltage Directive); 2004/108/EC (Electromagnetic Compatibility Directive); 2011/65/EU (Dir. RoHS); 1935/2004/EC (Dir. Food materials); 10/2011 EU (Directive on plastics for food use; and to the European standards EN 1974:1998 (Slicers - hygiene and safety requirements); EN60204-1 (machinery safety); EN 55014 (Electromagnetic compatibility) and their subsequent updates.

TECHNICAL FEATURES:

- Support surface mm.521x418
- Working dimensions mm. 780x627x515
- Blade diameter 300 mm
- Blade speed 200 g/min (gear)
- Slice thickness from 0 to 24 mm
- Trolley stroke mm.300
- Electrical protection IPX3 (Motor IPX5)
- Net weight 46.5 kg
- Electrical characteristics 220-230V / 340W ac mon
- Cutting capacity diameter cm. 22.0 - cm.25x20