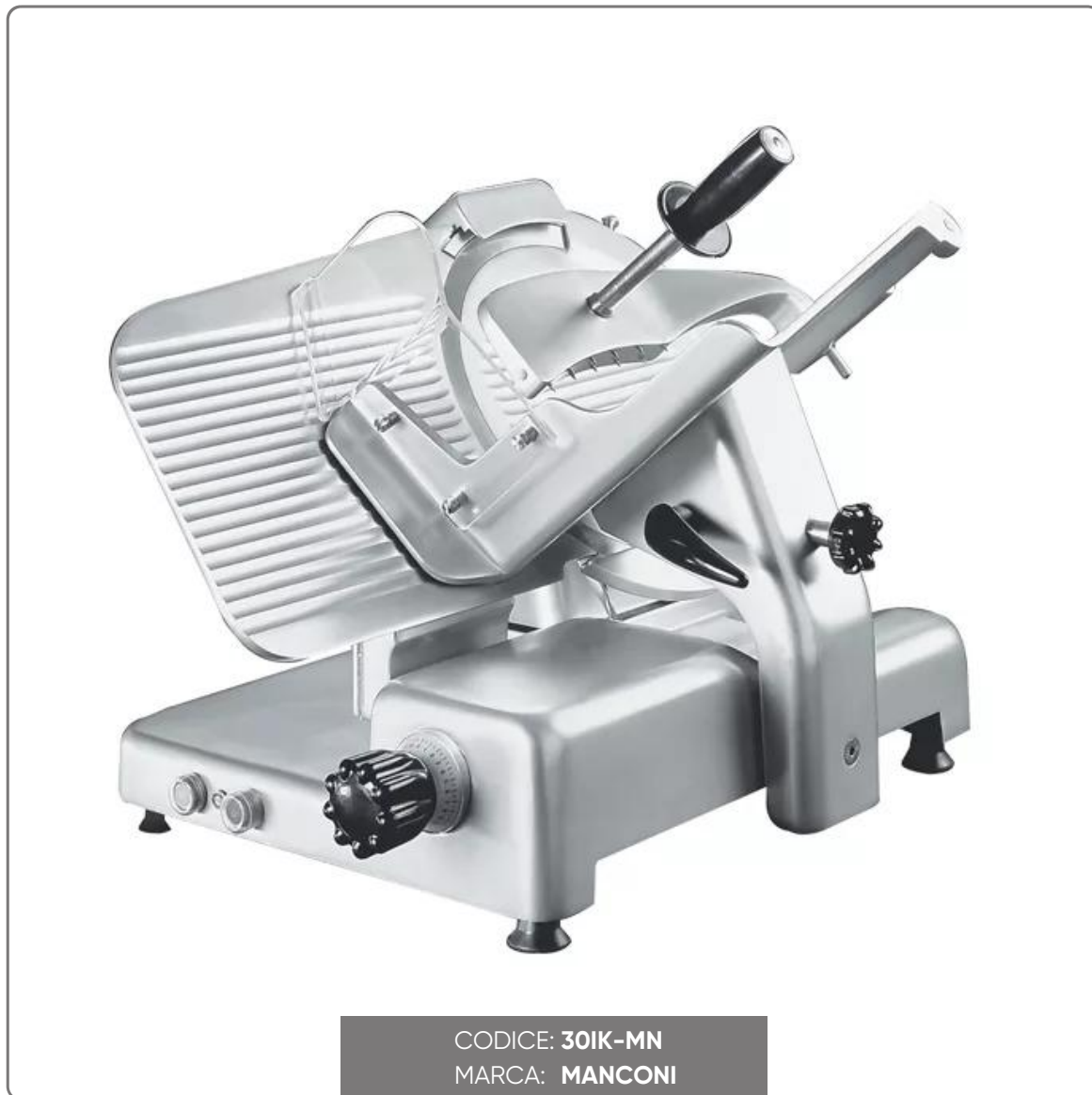
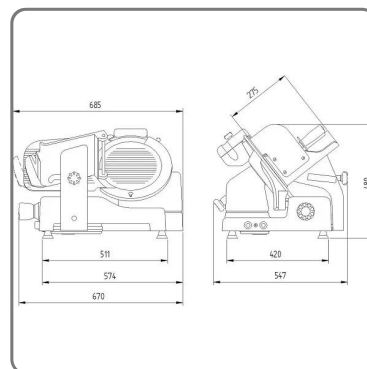


INCLINED SLICER MANCONI KOLOSSAL 300 IK - 220V
single-phase gear transmission



vedi prodotto online



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 activities that require frequent changes 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
- Mirror polished aluminum surfaces and accurate sliding channels, to reduce friction and simplify cleaning
- Reduced support base
- Sharpener, blade cover, slice guard and food tray removable for thorough cleaning
- Complies with European directives 2006/42/EC (Machinery Directive); 2006/95/EC (Low Voltage Directive); 2004/108/EC (Dir. electromagnetic compatibility); 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 (safety of machinery); EN 55014 (Electromagnetic compatibility) and their subsequent updates.

TECHNICAL FEATURES:

- Support surface mm.511x420
- Working dimensions mm. 685x547x480
- 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 41 kg
- Electrical characteristics 220-230V / 340W ac mon
- Cutting capacity diameter cm. 20.5 - cm.23x16