

MANCONI DUAL 350 IK INCLINED SLICER - 220V single-phase gear transmission



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 cutting precision, the ease 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, easy-to-use sharpener
- Large cutting capacity and precision
- Large support surface for the cut product
- Reduced loading height, to reduce operator fatigue
- Mirror polished aluminum surfaces and accurate sliding channels, to reduce friction and simplify cleaning
- Compact to make the most of the available space
- 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 (Electromagnetic Compatibility Directive); 2011/65/EU (Dir. RoHS); 1935/2004/EC (Dir. Food materials); 10/2011 EU (Food grade plastics directive); e to European standards EN 1974:1998 (Slicers - hygiene and safety requirements); EN60204-1 (machinery safety); EN 55014 (Electromagnetic compatibility) and their subsequent updates.
- Modern and reliable control panel

TECHNICAL FEATURES:

- Support surface mm.577x463
- Working dimensions mm. 800x577x506
- Blade diameter mm.350
- Blade speed 200 g/min (gear)
- Slice thickness from 0 to 24 mm
- Trolley travel mm.361
- Electrical protection IPX3 (Motor IPX5)
- Net weight 45.4 kg
- Electrical characteristics 220-230V / 290W ac mon
- Cutting capacity diameter cm. 25.2 - 30x22.5 cm