

VERTICAL SLICER FOR CURED MEATS MANCONI DUAL 350
VKBV - 220V single-phase gear transmission



vedi prodotto online



SOLUZIONI FOODSERVICE

High precision vertical slicer used in particular for cutting raw ham, but capable of slicing any type of cured meat. The goods locking mechanism is simple and reliable. Every detail has been designed to simplify the use of the slicer which guarantees a perfect cut without waste of cut product. Assembly and disassembly operations are quick and easy. Cleaning is carried out in maximum safety for absolute reliability over time. 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
- Product tray with tilting aluminum product holder
- 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, block, product holder and product holder completely 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 (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.
- Modern and reliable control panel

TECHNICAL FEATURES:

- Support surface mm.510x510
- Working dimensions mm. 845x686x559
- Blade diameter mm.350
- Blade speed 200 g/min (gear)
- Slice thickness from 0 to 24 mm
- Trolley stroke mm.370
- Electrical protection IPX3 (Motor IPX5)
- Net weight 53.2 kg
- Electrical characteristics 220-230V / 290W ac mon
- Cutting capacity diameter cm. 25.2 - cm.32x25.2