



Bernad[®]
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-250 VK VE · Rev. 01 · 10/2026

KOLOSSAL SLICER 250 VK (VE / VD)

Vertical slicer with Ø 250 mm blade and gear drive

KOLOSSAL BY MANCONI

Ø 250 MM BLADE

GEAR DRIVE

BUILT-IN SHARPENER



DESCRIPTION

Vertical slicer from Manconi's Kolossal line, designed for shops and butchers slicing meat, cold meats and small cheeses.

It takes up little space while keeping the quality, performance and safety of the larger-blade models.

Slices from 0 to 24 mm and a cutting capacity of Ø 170 mm · 207 × 155 mm.

CONSTRUCTION AND STANDARD EQUIPMENT

- Gear drive.
- High cutting capacity and precision.
- Built-in sharpener.
- Removable sharpener, blade guard and thickness regulator.

KEY DATA

Blade	Ø 250 mm	Thickness	0–24 mm	Stroke	250 mm
Max. cut	Ø 170 mm	Drive	Gears	Net weight	28.5 kg

VERSIONS

REF.	MODEL	POWER SUPPLY	POWER
250 VK VE	250 VK (VE / VD)	Single-phase 230 V	340 W
250 VK VE	250 VK (VE / VD)	Three-phase 230/400 V	230 W

VE: removable transparent pusher with angled base · VD: removable transparent pusher with flat base. Options: profiled blade (LP), Teflon-coated blade (LT), removable transparent pusher (E), adjustable product stop (DFM).

APPLICATIONS

Shops and butchers slicing meat, cold meats and small cheeses.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

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