KOLOSSAL SLICER 300 IK

Professional slicer with Ø 300 mm blade and gear drive

KOLOSSAL BY MANCONI | Ø 300 MM BLADE | GEAR DRIVE | BUILT-IN SHARPENER



DESCRIPTION

Professional slicer from Manconi's Kolossal line, designed for businesses slicing all kinds of cold meats and cheeses with frequent product changes.

Very compact, it also fits premises with little space.

Slices from 0 to 24 mm and a cutting capacity of Ø 205 mm · 230 × 160 mm.

CONSTRUCTION AND STANDARD EQUIPMENT

- Gear drive.
- Small footprint.
- Built-in sharpener.
- Removable sharpener, blade guard and thickness regulator.

KEY DATA					
Blade	**Ø 300 mm**	Thickness	**0–24 mm**	Stroke	**300 mm**
Max. cut	**Ø 205 mm**	Drive	**Gears**	Net weight	**41 kg**

VERSIONS

REF.	MODEL	POWER SUPPLY	POWER
300 IK	300 IK	**Single-phase 230 V**	340 W
300 IK	300 IK	**Three-phase 230/400 V**	230 W
300 IK	300 IK	**Single-phase 120 V 60 Hz**	340 W

Options: profiled blade (LP), Teflon-coated blade (LT), colour paint finish (PV), Teflon-coated thickness plate and blade cover (TT), aluminium hand guard (RA), adjustable product stop (DFM).

APPLICATIONS

Businesses slicing all kinds of cold meats and cheeses with frequent product changes.

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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