



Bernad[®]
equipamiento industria alimentaria

KOLOSSAL SLICER 300 VK (TC / VE / VD)

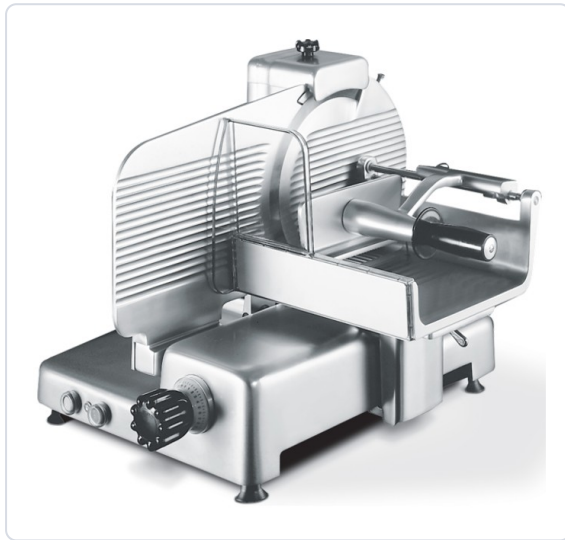
Vertical meat slicer with Ø 300 mm blade and gear drive

KOLOSSAL BY MANCONI

Ø 300 MM BLADE

GEAR DRIVE

BUILT-IN SHARPENER



DESCRIPTION

Vertical meat slicer from Manconi's Kolossal line, designed for butchers and meat counters, and also for cold meats and cheeses.

It is designed mainly for slicing meat; with its different plates it also suits those who prefer a vertical slicer for cold meats and cheeses.

Slices from 0 to 24 mm and a cutting capacity of Ø 210 mm · 250 × 190 mm.

CONSTRUCTION AND STANDARD EQUIPMENT

- Gear drive.
- Low loading height to reduce operator fatigue.
- 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 210 mm	Drive	Gears	Net weight	43 kg

VERSIONS

REF.	MODEL	POWER SUPPLY	POWER
300 VK TC / VE / VD	300 VK (TC / VE / VD)	Single-phase 230 V	340 W
300 VK TC / VE / VD	300 VK (TC / VE / VD)	Three-phase 230/400 V	230 W
300 VK TC / VE / VD	300 VK (TC / VE / VD)	Single-phase 120 V 60 Hz	340 W

TC: aluminium pusher and tilting plate · VE: aluminium pusher without tilting plate · VD: removable aluminium pusher. Options: profiled blade (LP), Teflon-coated blade (LT), colour paint finish (PV), Teflon-coated thickness plate and blade cover (TT), adjustable product stop (DFM).

APPLICATIONS

Butchers and meat counters, and also for cold meats and 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.

José Bernad, S.L.

Parque Empresarial Campollano, Avda. Adeca 17 — 02007 Albacete (España)

www.josebernad.com

T: +34 967 219 649