



Bernad[®]
equipamiento industria alimentaria

TECHNICAL DATA SHEET
FT-330 VK FA Dual · Rev. 01 · 10/2026

KOLOSSAL SLICER 330 VK FA DUAL

Automatic vertical slicer with Ø 330 mm blade

KOLOSSAL DUAL BY MANCONI

Ø 330 MM BLADE

AUTOMATIC

TOUCH SCREEN



DESCRIPTION

Automatic vertical slicer from Manconi's Kolossal Dual line, designed for retail chains slicing large quantities of cold meats, meats and cheeses.

It slices automatically and precisely without operator intervention, and can also work manually.

Slices from 0.5 to 8 mm and a cutting capacity of Ø 180 mm on the long stroke.

CONSTRUCTION AND STANDARD EQUIPMENT

- Automatic and manual operation.
- Three carriage speeds: 30, 40 and 50 strokes/min.
- Touch screen with storable slicing programs and wifi connection.
- Removable parts that can also be cleaned with water.

KEY DATA

Blade	Ø 330 mm	Thickness	0.5–8 mm	Stroke	345 mm
Max. cut	Ø 180 mm	Operation	Automatic	Net weight	78.5 kg

VERSIONS

REF.	MODEL	POWER SUPPLY	POWER
330 VK FA Dual	330 VK FA Dual	Single-phase 230 V 50 Hz	850 W

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

APPLICATIONS

Retail chains slicing large quantities of cold meats, 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