



Bernad[®]
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-350 IK Dual · Rev. 01 · 10/2026

KOLOSSAL SLICER 350 IK DUAL

Inclined-plate slicer with Ø 350 mm blade

KOLOSSAL DUAL BY MANCONI

Ø 350 MM BLADE

GEAR OR BELT DRIVE

SHARPENER TO CHOOSE



DESCRIPTION

Inclined-plate slicer from Manconi's Kolossal Dual line, designed for slicing all kinds of meats and cheeses, and also cooked meats, in shops, food service and retail.

The inclined plate makes work and precise slicing easier, and its rounded shapes simplify cleaning.

Slices from 0 to 24 mm and a cutting capacity of Ø 252 mm · 300 × 225 mm.

CONSTRUCTION AND STANDARD EQUIPMENT

- «Dual» means a double choice: built-in or separate sharpener, and gear or belt drive.
- Large surface for the sliced product.
- Mirror-polished aluminium surfaces with sliding grooves: less friction and easier cleaning.
- Can be cleaned with a water jet, like all Kolossal slicers.

KEY DATA

Blade	Ø 350 mm	Thickness	0–24 mm	Stroke	361 mm
Max. cut	Ø 252 mm	Drive	Gear or belt	Net weight	45.4 kg

VERSIONS

REF.	MODEL	POWER SUPPLY	POWER
350 IK Dual	350 IK Dual	Single-phase 230 V	290 W
350 IK Dual	350 IK Dual	Three-phase 230/400 V	350 W
350 IK Dual	350 IK Dual	Single-phase 120 V 60 Hz	350 W

Options: separate sharpener (S), lifting lever (AM), P6000 electronic weight control unit (P6), blade remover (AL), stainless steel blade (LI), profiled blade (LP), Teflon-coated blade (LT), Teflon-coated thickness plate and blade cover (TT), aluminium knobs (MAL), aluminium hand guard (RA), adjustable product stop (DFM).

APPLICATIONS

Slicing all kinds of meats and cheeses, and also cooked meats, in shops, food service and retail.

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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