KOLOSSAL SLICER 350 VK TC DUAL

Vertical meat slicer with Ø 350 mm blade

KOLOSSAL DUAL BY MANCONI | Ø 350 MM BLADE | GEAR OR BELT DRIVE | SHARPENER TO CHOOSE



DESCRIPTION

Vertical meat slicer from Manconi's Kolossal Dual line, designed for butchers and meat counters slicing fresh meat.

The large plate, the pusher and the slice support are easy to remove; the support is designed for very thin, perfect slices with no waste.

Slices from 0 to 24 mm and a cutting capacity of Ø 252 mm · 335 × 252 mm.

CONSTRUCTION AND STANDARD EQUIPMENT

- «Dual» means a double choice: built-in or separate sharpener, and gear or belt drive.
- High cutting capacity and precision.
- 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	**370 mm**
Max. cut	**Ø 252 mm**	Drive	**Gear or belt**	Net weight	**53.5 kg**

VERSIONS

REF.	MODEL	POWER SUPPLY	POWER
350 VK TC Dual	350 VK TC Dual	**Single-phase 230 V**	290 W
350 VK TC Dual	350 VK TC Dual	**Three-phase 230/400 V**	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).

APPLICATIONS

Butchers and meat counters slicing fresh meat.

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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