



Bernad[®]
equipamiento industria alimentaria

KOLOSSAL SLICER 370 VK TC DUAL BIG

Vertical meat slicer, large plate with Ø 370 mm blade

KOLOSSAL DUAL BY MANCONI

Ø 370 MM BLADE

GEAR OR BELT DRIVE

SHARPENER TO CHOOSE



DESCRIPTION

Vertical meat slicer, large plate from Manconi's Kolossal Dual line, designed for butchers slicing large pieces of fresh meat.

It has a wide base and a large «BIG» plate for loading large pieces; the matching pusher can be removed for cleaning, and the slice support allows very thin slices with no waste.

Slices from 0 to 24 mm and a cutting capacity of Ø 260 mm · 385 × 260 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 370 mm	Thickness	0–24 mm	Stroke	420 mm
Max. cut	Ø 260 mm	Drive	Gear or belt	Net weight	57 kg

VERSIONS

REF.	MODEL	POWER SUPPLY	POWER
370 VK TC Dual Big	370 VK TC Dual Big	Single-phase 230 V	290 W
370 VK TC Dual Big	370 VK TC Dual Big	Three-phase 230/400 V	350 W

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

APPLICATIONS

Butchers slicing large pieces of 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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