VERTICAL SLICER MB-350

Stainless steel vertical meat slicer · Ø 350 mm blade

VERTICAL SLICER | Ø 350 MM BLADE | 0–25 MM | IP65



DESCRIPTION

The MB-350 vertical slicer is a meat slicer with a 350 mm blade for cutting steaks and slices of meat in butcher shops, supermarkets and food workshops.

German G+B blade protected by a ring, with built-in automatic sharpener and 0–25 mm slice thickness. Removable spiked product-holding plate.

Integrated 18/10 stainless steel slicer, with 24 V low-voltage electrical system, blade cover with safety device and IP65 protection.

CONSTRUCTION AND STANDARD EQUIPMENT

- Built in 18/10 stainless steel.
- German G+B blade with protection ring.
- Built-in automatic sharpener.
- 24 V safety, start/stop buttons and IP65.

KEY DATA					
Blade	**Ø 350 mm**	Power	**0.4 HP**	Slice thickness	**0–25 mm**
Max. round cut	**Ø 270 mm**	Max. rectang. cut	**320 × 270 mm**	Weight	**68 kg**

MODELS IN THE SERIES

MODEL	BLADE / MOTOR	MAXIMUM CUT	WEIGHT
MB-350	Ø 350 mm · 0.4 HP	**Ø 270 · 320 × 270 mm**	68 kg

Data as stated by the manufacturer. Single-phase 230 V or three-phase 230/400 V motor. Option: safety system on carriage tilting.

APPLICATIONS

Butcher shops, supermarkets, food workshops and the meat industry for cutting steaks and slices of 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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