

VERTICAL SLICER VSS-300 (SPECIAL FOR CURED MEATS)

Blade Ø 300 mm. Belt-driven.





SALES DESCRIPTION

Vertical position for universal application. Special for cured meats.

- √ Slicer fully made of high-polished aluminium protected against anodic oxidation.
- √ Vertical clamping arm for confined spaces.
- √ Built-in precision sharpener.
- √ Universal cutting blade with relief.
- Protection ring against water and grease entry to the blade mechanism.
- √ Decimal cutting thickness adjustment from 0 mm to 16 mm.
- √ Base made of a single piece, mounted on bearings.
- ✓ Equipped with blade protection ring and carriage lock.
- ✓ Luminous double on/off 24V switch.
- √ Electronic safety plate.
- Easy cleaning, no need for tools. Removable and dishwashersafe grip points.
- √ The greater distance between the box and the blade facilitates cleaning.

SPECIFICATIONS

Blade diameter: 300 mm

Cutting capacity: 195 mm x 240 mm Slice thickness: 0 mm - 16 mm

Carriage run: 240 mm Total loading: 260 W IP Protection grade: X1

External dimensions (W x D x H)

✓ Width: 610 mm

✓ Depth: 520 mm

✓ Height: 515 mm

Net weight: 27 kg Crated dimensions 580 x 630 x 710 mm Gross weight: 40 kg

AVAILABLE MODELS

5051048 Slicer VSS-300 230/50/1

* Ask for special versions availability

OPTIONAL

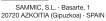
☐ Blade with non-stick coating

(for cheese).











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Project	Date
Item	Qty

Approved