



VERTICAL SLICER VSS-300 (SPECIAL FOR CURED MEATS)

Blade Ø 300 mm. Belt-driven.



DYNAMIC PREPARATION
COMMERCIAL SLICERS



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 dishwasher-safe 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

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