



SLICER VSS-300 230/50/1

Blade Ø 300 mm. Belt-driven.



5051048



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: IP-X1
Electrical supply: 230 V / 50 Hz / 1~
Plug: EU

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

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.



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Project	Date
Item	Qty
Approved	

DYNAMIC PREPARATION
COMMERCIAL SLICERS

product sheet
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