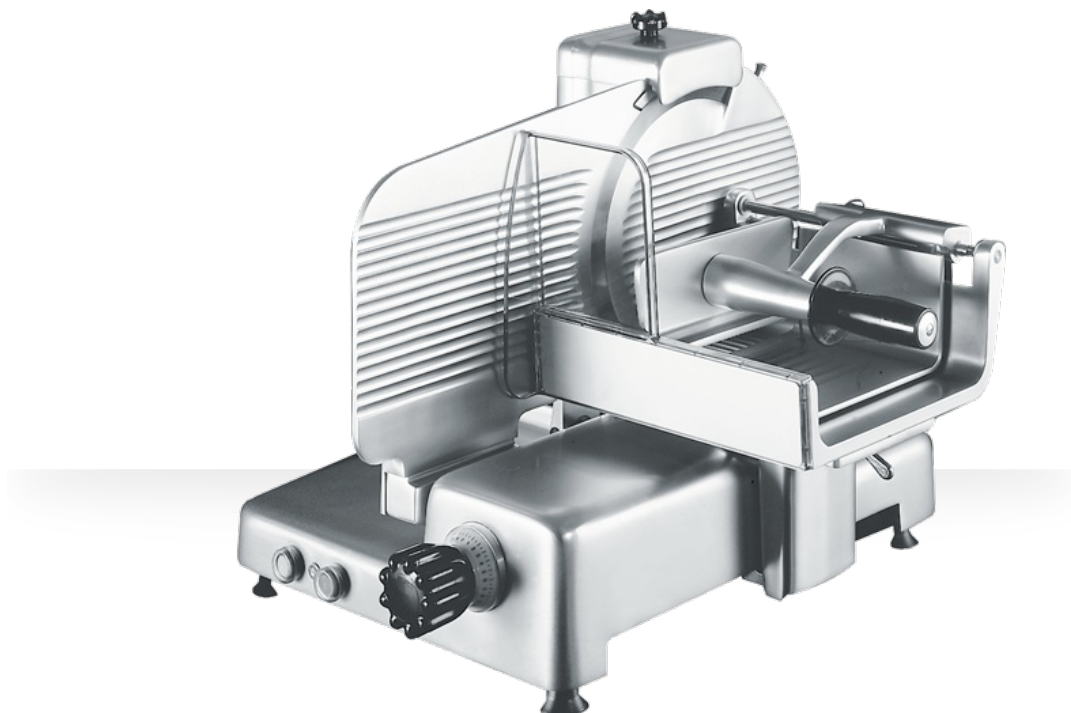


# 300 VK VE


Slicer 300VK for deli, cheese and fresh meat



Product certifications: 

Designed to cut meat, this slicer met the requirements of markets using straight slicers to cut delicatessen and cheese thanks also to the model available with sliding carriage (TC option).

## Standard equipment

 Gear box transmission

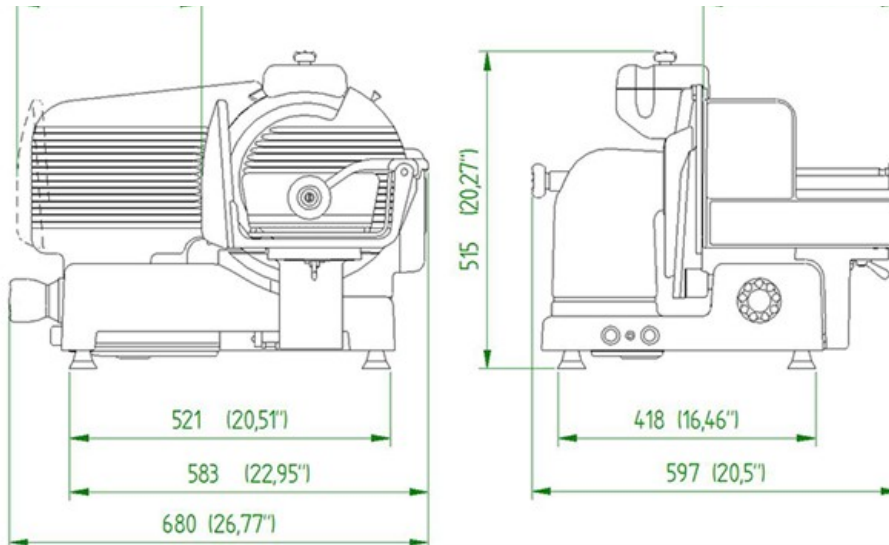
- ☞ Low loading height; to reduce strain of the operator
- ☞ Carriage with spiked and swinging remnant holder in aluminum
- ☞ Ultra smooth, polished aluminum surfaces and careful slip grooves to reduce friction and simplify cleaning
- ☞ Sharpener, blade guard, product deflector and meat plate removable for a well done cleaning
- ☞ In compliance with European Directives 2006/42/CE (Machinery directive); 1935/2004/CE (Food material directive); 10/2011 UE (Food grade plastic directive); 2006/95/CE (Low voltage directive); 2011/65/UE (RoHS Directive); and european standards EN 1974:1998 (Slicers-Hygiene and safety requirements); EN60204-1 (Safety of machinery); EN 55014 (Electromagnetic Compatibility) and next updates.

#### Caratteristiche tecniche - Kolossal 300 VK TC- 300 VK VE - 300 VK VD

Overall dimensions	<b>680 x 597 x 515 mm</b>
Installation area	<b>521 x 418 mm</b>
Working area	<b>680 x 597 x 515 mm</b>
Blade diameter	<b>300 mm</b>
Blade speed	<b>200 rpm</b>
Slice thickness	<b>0 to 24 mm</b>
Electrical protection	<b>IPX3 (Motor IPX5)</b>
Net weight	<b>43 kg</b>
Carriage travel	<b>300 mm</b>
Electrical specifications	<b>220-230V / 340W a.c. monophase; 220-230V / 380-400V /230W a.c. threephase; 120V / 60Hz / 340W a.c. monophase</b>
Cutting capacity	<b>Ø 210 mm - <math>\square</math> 250 x 190 mm</b>



**MANCONI**  
Affettatrici per Tradizione



  
**MANCONI**  
Affettatrici per Tradizione

**MANCONI & C. Srl**  
Via Varese 8  
21040 SUMIRAGO (VA )

Tel. +39 0331 994292  
Fax. +39 0331 995577

 [www.manconi.com](http://www.manconi.com)  
 [info@manconi.com](mailto:info@manconi.com)