

350 IK Dual

Gravity feed slicer, 350 mm diameter suitable for deli, cheese and cooked meat

Qualified to cut all types of delicatessen and cheese, the slicer can be used also to cut cooked meat. The plate is tilted in order to facilitate the activity of the user. Precision cutting and cleaning simplicity, thanks to the rounded wash through shapes, make the machine an assential tool for the operator. As all Kolossal products, also the DUAL range can be cleaned with water jet.



Standard equipment

- Gear box or belt transmission
- Built-in sharpener easy to use or separate sharpener for easy cleaning
- Wide frame for the product

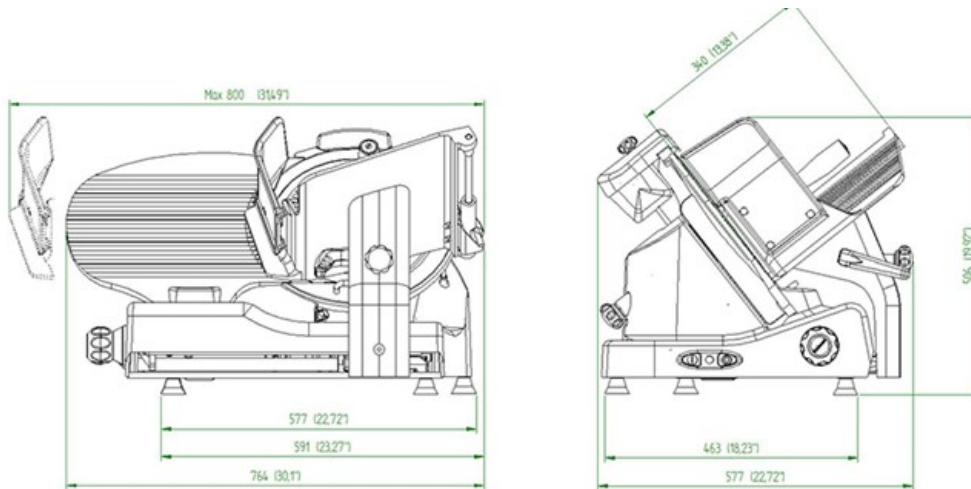
- Ultra smooth, polished aluminum surfaces and careful slip grooves to reduce friction and simplify cleaning
- limited counter space required
- Removable sharpener, blade guard, deflector and plate for easy cleaning
- In compliance with European Directives 2006/42/CE (Machinery directive); 1935/2004/CE (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.
- Modern and reliable On/Off switch

Caratteristiche tecniche - Kolossal Dual 350 IK DUAL

Installation area	577 x 463 mm
Working area	800 x 577 x 506 mm
Blade diameter	350 mm
Blade speed	230 rpm (belt)
Blade speed	200 rpm (gear)
Slice thickness	0 to 24 mm
Electrical protection	IPX3 (Motor IPX5)
Net weight	45,4 kg
Carriage travel	361 mm
Electrical specifications	220-230V / 290W a.c. monophase; 220-230V / 380-400V / 350W a.c. threephase; 120V / 60Hz / 350W a.c. monophase
Cutting capacity	Ø 252 mm - ∇ 300 x 225 mm



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