



VERTICAL SLICER VSL-350 (SPECIAL FOR CURED MEATS)

Blade Ø 350 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.

OPTIONAL

- ☐ Blade with non-stick coating (for cheese).
- ☐ Blade, gauge plate and blade guard with non-stick coating (for cheese).

SPECIFICATIONS

Blade diameter: 350 mm
Cutting capacity: 250 mm x 330 mm
Slice thickness: 0 mm - 16 mm
Carriage run: 405 mm
Total loading: 370 W
IP Protection grade: X1

External dimensions (W x D x H)

- ✓ Width: 920 mm
 - ✓ Depth: 650 mm
 - ✓ Height: 660 mm
- Net weight: 43.5 kg
Crated dimensions
640 x 830 x 700 mm
Gross weight: 45 kg

AVAILABLE MODELS

5051046	Slicer VSL-350 230/50/1
5051060	Slicer VSL-350 220/60/1

* Ask for special versions availability



SAMMIC, S.L. · Basarte, 1
20720 AZKOITIA (Gipuzkoa) · SPAIN



sammic.co.uk
Food Service Equipment Manufacturer
Unit 2, Trevanah Road
Troon Industrial Park
LE4 9LS - Leicester
uksales@sammic.com
Tel.: +44 0116 246 1900



Project	Date
Item	Qty
Approved	