

# **VERTICAL SLICER VSL-350 (SPECIAL FOR CURED MEATS)**

Blade Ø 350 mm. Belt-driven.





#### 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 dishwashersafe 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**

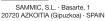
5051046 Slicer VSL-350 230/50/1 5051060 Slicer VSL-350 220/60/1

\* Ask for special versions availability











# sammic.co.uk

Food Service Equipment Manufacturer Unit 2, Trevanth Road Troon Industrial Park

uksales@sammic.com Tel.: +44 0116 246 1900



Project	Date
Item	Qty

Approved