

The MAN300VX-BV and the MAN370VX-BV Plus belt-driven manual vertical slicers are heavy duty machines designed for slicing a range of meat products including raw ham. Perfect slicers for delicatessens.







300VX-BV 370VX-BV Plus

Vertical Slicers

C€ Approved

The heavy duty MAN300VX-BV and the MAN370VX-BV Plus belt-driven manual vertical slicers have been designed to handle meats of all kinds.

- Built-in blade sharpener
- Adjustable slice thickness up to 16mm
- Forced ventilation to motor
- NVR*
- Blade ring guard
- Blade diameter: 300mm, 370mm
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Vertical clamping device
- Large meat tray
- 370VX-BV Plus is fitted with a large aluminium meat arm
- CE approved

SPECIFICATIONS

300VX-BV	370VX-BV+
300	370
240V	240V
single phase,	single phase,
50Hz, 242W	50Hz, 290W
572	646
729	861
492	574
275 x 220	335 x 260
220	260
16	16
31	48
	300 240V single phase, 50Hz, 242W 572 729 492 275 x 220 220



