



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

Blade Ø 350 mm. Belt-driven.



DYNAMIC PREPARATION  
COMMERCIAL SLICERS



## SPECIFICATIONS

Blade diameter: 350 mm  
Cutting capacity: 250 mm x 330 mm  
Slice thickness: 0 mm - 16 mm  
Carriage run: 380 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

\* Ask for special versions availability

## 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.



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Food Service Equipment Manufacturer

Polígono Basarte, 1. phone +34 943 15 72 36  
20720 Azkoitia, Spain [sales@sammic.com](mailto:sales@sammic.com)



Project	Date
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Item	Qty
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Approved	
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product sheet  
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