

Volano manual slicers

Heavy-duty stove-enamelled aluminium vertical slicers are fast and accurate and ideal for a wide variety of different foods.

Made of aluminium with parts of steel and brilliant red finishing, the VOLANO slicers permit rapid cleaning and meets the most demanding hygiene requirements. These units are fully hand-operated and do not need to be connected to the mains. The blade sharpener is built-in for effective and sharp cutting. Equipped with protection ring around its blade to CE standards, the VOLANO is a sturdy, long-lasting and effective slicing unit.

Features include

- Stove-enamelled finish
- Blade removal tool
- Complies fully with all 'CE' regulations
- Cut thickness range
 - 0-2mm (Volano 300)
 - 0-2.5mm (Volano 350)

Optional extras

- Cast iron stand
- Various flywheel styles
- Available in black or a variety of other RAL colours



DIMENSION GUIDE (MM)										
	A	B	C	D	E	F	G	H	I	
VOLANO 300	340	400	600	720	740	375	560	650	800	
VOLANO 350	400	650	710	870	800	600	730	650	795	



MODEL	WEIGHT	BLADE DIAMETER
VOLANO 300	45 KGs	300 mm
STAND 300	72 KGs	-----
VOLANO 350	81 KGs	350 mm
STAND 350	75 KGs	-----