

330 IK

Kolossal Gravity feed slicer Mod. 330, suitable for deli, vegetables, bread and cheese



Product certifications: 

Slicer with great capacity and cutting precision. It has a reduced loading height that notably reduces the operator strain. The machine can have plates differently equipped, like: plate with swinging transparent remnant holder (E option); plate with swinging aluminium remnant holder (EF option) or plate with self-locking clamping device, transparent and removable remnant holder and sliding plate (AB option). [Contact us for more information!](#)

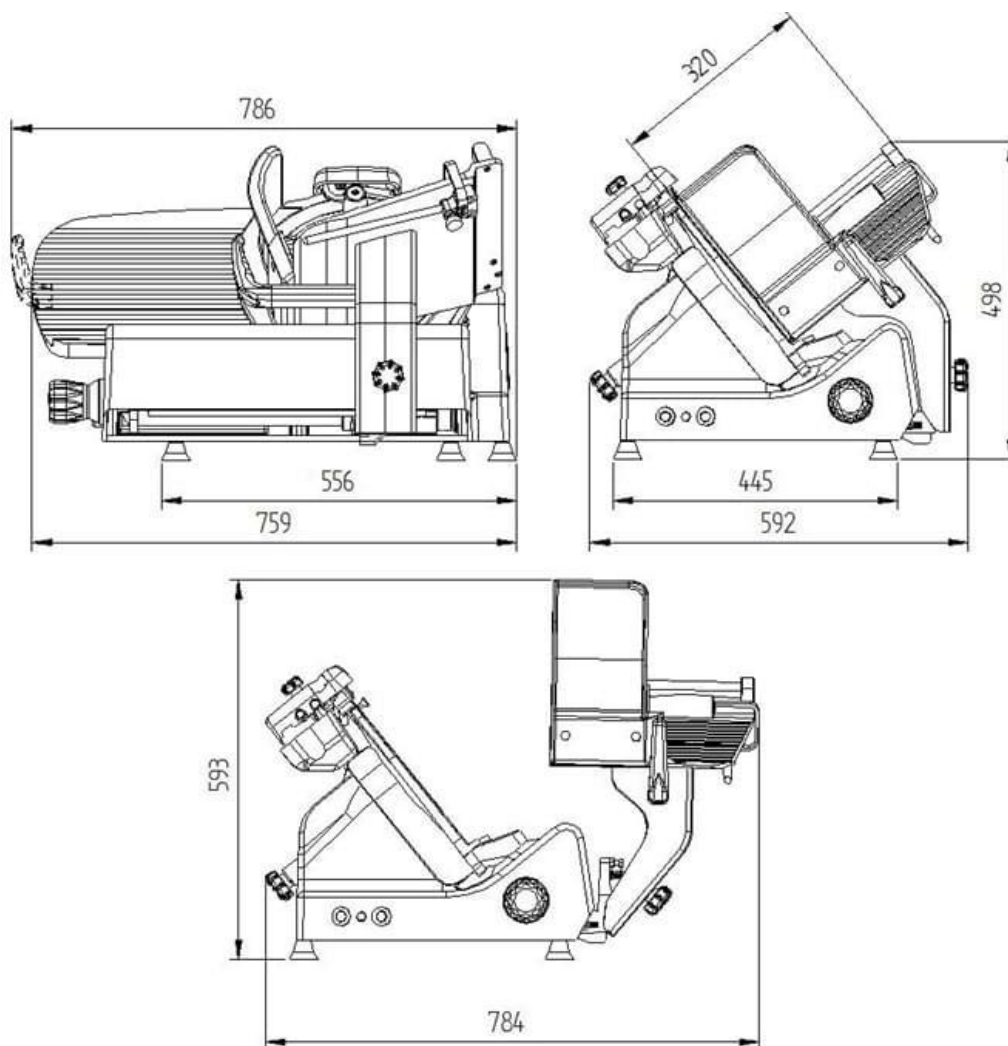
Standard equipment

- Gear box transmission
- Great capacity and precision slicing
- Reduced counter space
- Built-in sharpener, right way available and easy to be used
- Low loading height, to reduce strain of the operator
- Ultra smooth, polished aluminum surfaces and careful slip grooves, to reduce friction and simplify cleaning
- Tilting away carriage; sharpener, blade guard, product deflector and sharpened remnant holder removable for a well done cleaning
- Adjustable food fence
- In compliance with European Norms: 2006/42/EC (machinery standards); 2006/95/EC (low voltage directive);

2004/108/EC (electromagnetic compatibility directive); 2011/65/UE (RoHS directive); 1935/2004/EC (food material directive) and their next updates. Follow also next harmonised standards: EN 1974:1988 + A1:2009 (slicing machines-safety and hygiene requirements); EN 60204-1 (safety of machinery); EN 55014 (electromagnetic compatibility); D.M. 21/03/73 (hygienic food tools requirements); 10/2011/UE (food grade plastic directive); and their next updates

Caratteristiche tecniche - Kolossal 330 IK I - 330 IK E

Overall dimensions	759 x 592 x 784 mm
Installation area	556 x 445 mm
Working area	786 x 592 x 784 mm
Blade diameter	330 mm
Blade speed	200 rpm (50 hz)
Slice thickness	0 to 24 mm
Electrical protection	IPX3 (Motor IPX5)
Net weight	48 kg
Carriage travel	345 mm
Electrical specifications	220-230V / 360W a.c. monophase; 220-230V / 380-400V /280W a.c. threephase
Cutting capacity	Ø 240 mm - \square 290 x 210 mm





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