

# MANTEGNA 350 VCS TOP - 14"

*Straight-feed slicer, for fresh meat and bolas*



**Mantegna 350 VCS TOP**

- 14" high-quality, heavy-duty straight-feed fresh meat slicers
- Specially designed double-feed carriage to support fresh meat
- Great for meat depts, butcheries and carnicerías. Perfect for bola (bistecs, arranchera and milanesa)
- The inner blade cover ensure a perfectly aligned cut. No waste when cutting same product at different times.
- The TOP version provides even higher durability in terms of reduced maintenance costs with:
  - all knobs, handles, dials and feet in aluminum
  - a fully sealed and waterproof IP 67 switch, with stainless steel ON/OFF buttons
  - no volt release prevents inadvertent reactivation after a power outage
  - complete stainless steel drive shaft assembly

## Features

### Technical

- The special hopper allows you to slice raw meat (bolas).
- The sharpener assembly is made entirely from aluminum, no plastic that may break with heavy use.
- The tie rod assembly and all screws are made of stainless steel for longer life.
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

### Safety

- A safety cover is placed under the motor and the electrical components.
- The hopper features an exclusive heavy duty plastic protection to keep operator's hand at a safe distance from the blade while operating slicer.

### Sanitary

- Easy to clean aluminum alloy construction does not crack or stain.
- The screws are stainless steel and resist wear and oxidation.
- The carriage and the center plate are quickly removable without tools.

## Specifications

<b>Operation:</b>	Straight Feed.
<b>Construction:</b>	Polished, anodized aluminum alloy.
<b>Knife:</b>	14" (350 mm), one piece, chromium plated 100Cr6 forged carbon steel blade.
<b>Sharpener:</b>	Built-in, removable, two stone dual action.
<b>Slice thickness:</b>	Infinitely variable up to 1 <sup>3/16</sup> "
<b>Motor:</b>	0.5 Hp (410 W), belt driven, fan cooled.
<b>Electrical:</b>	120V AC, 60Hz, 2 A (220V, 50Hz available on request).
<b>Plug and Cord:</b>	Attached, flexible, 3 wire SJTO AWG 18, 6'4" long, NEMA 5-15 P
<b>Controls:</b>	ON/OFF stainless steel keypad, IP 67 waterproof protection. No voltage release.



Certified to UL Standard 763  
 Certified to CSA Standard C22.2



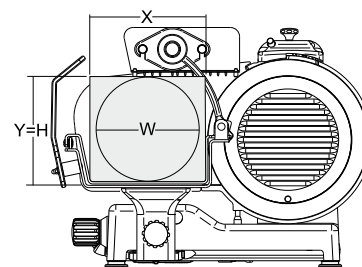
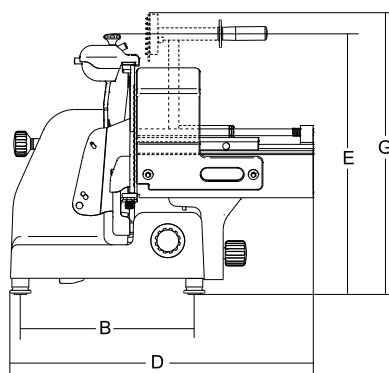
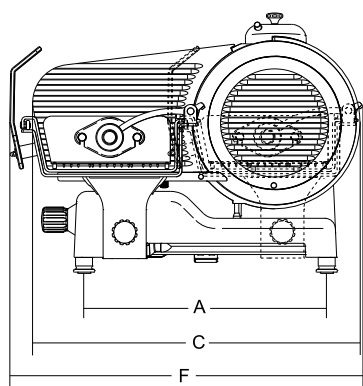
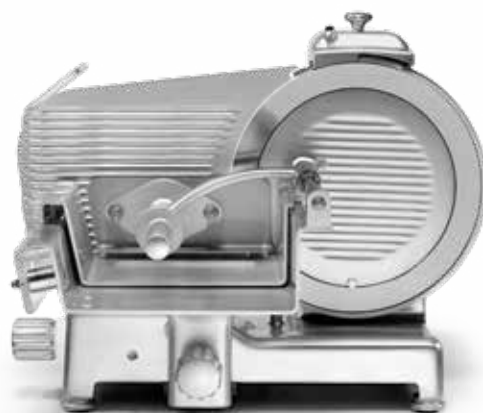
All knobs, handles, dials and feet in aluminum



Double-feed carriage specially designed for fresh meat  
 Removable product pusher



Increased gap between blade and machine body



	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	watt/Hp	inch.	rpm	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
<b>Mantegna 350 VCS TOP</b>	350/14"	410-0.55	13/16"	216	12 <sup>5</sup> / <sub>16</sub> "	13 <sup>3</sup> / <sub>8</sub> " x 9 <sup>13</sup> / <sub>16</sub> "	18 <sup>7</sup> / <sub>16</sub> "	13 <sup>5</sup> / <sub>16</sub> "	26"	26 <sup>15</sup> / <sub>16</sub> "	20 <sup>7</sup> / <sub>8</sub> "	28 <sup>3</sup> / <sub>8</sub> "	22 <sup>1</sup> / <sub>16</sub> "	10"	9 <sup>5</sup> / <sub>8</sub> "	9 <sup>5</sup> / <sub>8</sub> "	9 <sup>5</sup> / <sub>8</sub> "	84	33" x 34" x 33"	142

