

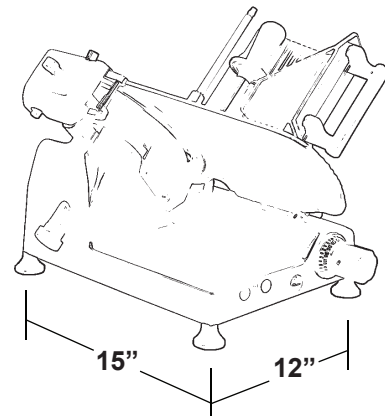


VS 25F/N  
VS 30F/N



This slicer is NSF8-2010 approved, to grant food protection and sanitation requirements for the materials, design and construction. The highest degree of protection against bacteria proliferation.

- Inextensible Poly-V belt driven transmission
- ON/OFF one touch s/s switches with LED flush with slicer casting
- Removable parts for cleaning: blade cover, product holder plate, aluminium meat grip, Stainless Steel slice deflector
- Chromium-plated hardened steel BLADE
- Turning aside and REMOVABLE sharpener
- Dual action sharpener
- Fixed ring guard
- Interlock on gauge plate on zero position
- Readily removable transparent Plexiglass Protection at product-holder plate
- Extremely versatile slicer



PROFESSIONAL USE

Model	Blade	Drive	HP	Volt	Cut thickness	Slicing capacity	Pounds
	ø inches				inches	inches	
VS 25F/N	10"	Belt	1/4	230/50/1 220/60/1 120/60/1	0 - 1/16"	□ 8 1/2"x5"○ 6 1/2"	38 lbs
VS 30F/N	12"					□ 6 1/2"x8"○ 7 5/16"	44 lbs

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