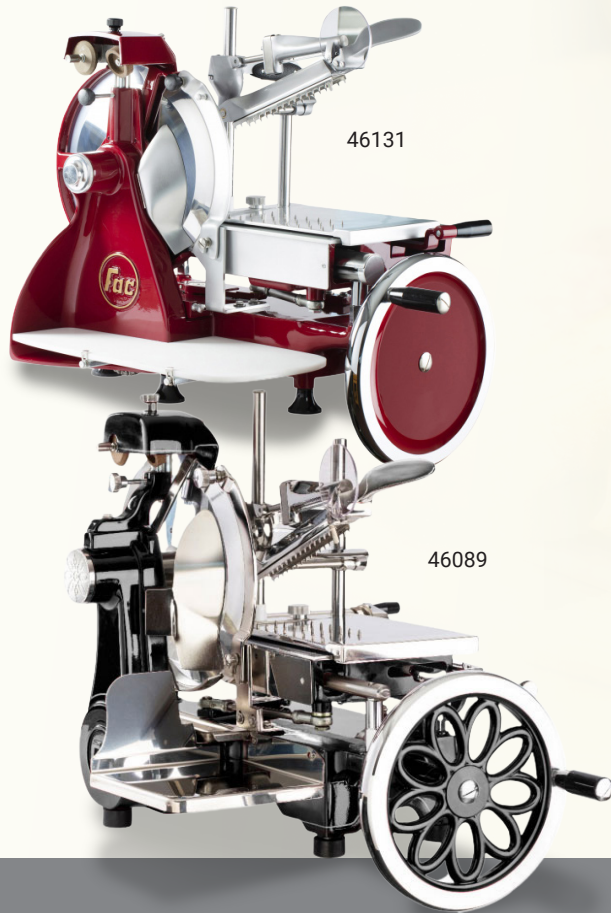


12" Blade Volano Manual Meat Slicers

ITEM: 46131
MODEL: MS-IT-0300-ME

46089
MS-IT-0300-BF

44375
MS-IT-0300-ML



Built for durability and consistent slicing

Ideal for prosciutto slicing

Fully hand-operated



Efficient and effortless

Designed with nostalgic appeal as an eye catching addition to any restaurant. Our manual volano slicers provides easy maintenance and operation.

FEATURES:

For Items: 46131/46089

- Sturdy, durable and reliable
- Constructed of aluminum and steel with fire-resistant paint
- Easy to operate and clean

For Item: 44375

- Built-in blade sharpener keeps blades sharp
- Distance between blade and head for better cleaning
- Other different flywheel, trim, machine colours are available as special order

1-833-487-3686

www.trentoequipment.com

sales@trentoequipment.com

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@trentoequipment



Authorized Dealer

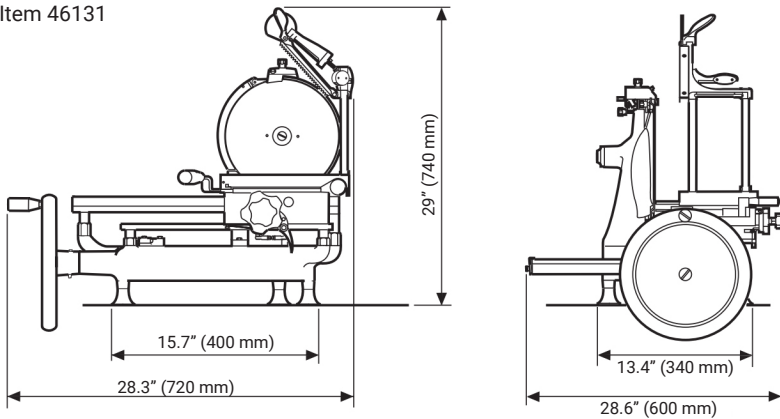


Technical Specification

Features	Full Flywheel - Red	Flower Flywheel - Black	Flower Flywheel - Red
Item	46131	46089	44375
Model	MS-IT-0300-ME	MS-IT-0300-BF	MS-IT-0300-ML
Blade Size	12" (300 mm)		
Cut Thickness	0 - 0.09" (0 - 2.5 mm)		
Cut Size	9" x 7.5" (228 x 190 mm)	9" x 7" (230 x 180 mm)	
Net Weight	100.3 lb. (45.5 kg.)		97 lb. (44 kg.)
Net Dimensions (WDH)	28.3" x 23.6" x 29" (720 x 600 x 740 mm)	21.45" x 29.3" x 28.3" (545 x 750 x 720 mm)	
Gross Weight	-	-	100 lb. (45 kg.)
Gross Dimensions (WDH)	-	-	25.10" x 31.5" x 27.6" (637 x 800 x 701 mm)

TECHNICAL DRAWINGS AND DIMENSIONS

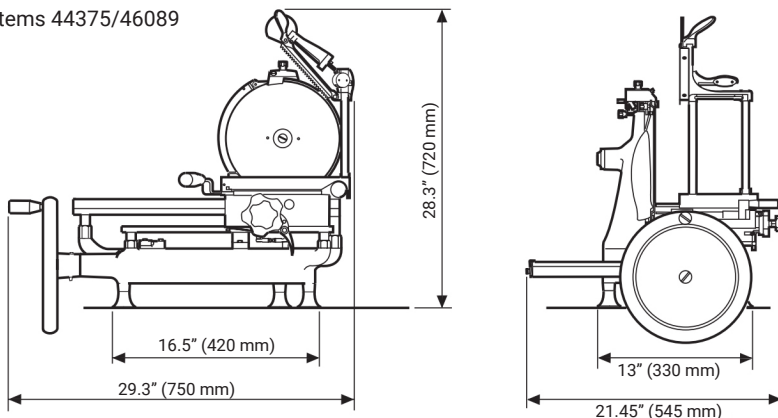
Item 46131



46131



Items 44375/46089



44375



46089

