

14.5" Blade Volano Meat Slicer With Standard Flywheel, 1 HP, 746 W

ITEM: 47706 47707
MODEL: MS-IT-0370-A MS-IT-0370-SA



Professional flywheel meat slicers are crafted in Italy. Whether you need to slice sausages, ham, cheese, or bread, this slicer is perfect for the job.

The slicer's sleek design, finished with oven paint, adds a touch of elegance to any kitchen. Powered by a standard full flywheel and advanced microprocessor-based technology, this slicer guarantees precision and efficiency with every use.

FEATURES:

- Sleek design finished with oven paint
- Standard full flywheel
- Advanced microprocessor-based technology
- High cutting precision
- Stainless steel retractable flywheel knob
- Easy-to-use control panel
- Blade guard
- Safety Start and stop buttons



Stainless steel retractable flywheel knob adds a touch of durability and convenience, while the parts in contact with the product are constructed from high-quality stainless steel, meeting the highest standards of hygiene and safety.

Mechanical safety components incorporate a Blade guard - a stationary ring that covers the unused blade area during cutting, safeguarding against exposure when the machine is idle.

Easy to use control panel is equipped with high moisture protection, further enhancing the longevity of this cutting-edge slicer.

Electrical safety measures include Start and stop pushbuttons, an electric servo-control in the control circuit, requiring manual restart after blade clamping. Safety precautions are in place to prevent slicing if the sharpener or front blade guard is not properly aligned.

For Item 47706 Only:

Automatic monitoring system keeps a close eye on all slicer parts, ensuring optimal performance at all times. The meat tables are intelligently designed to move away from the blade during the return stroke, enhancing safety and ease of use. The high cutting precision of this slicer makes it a reliable tool for achieving perfect slices every time.

Technical Specification		
Features	Semi-Automatic	Automatic
Item	47707	47706
Model	MS-IT-0370-SA	MS-IT-0370-A
Production:	Best for small production batches	Best for large production batches
Venue:	Ideal for Supermarket, Deli Store - Large selection of charcuterie (small batch)	Ideal for Sandwich Store, Large Bakery - Small selection of charcuterie (large batch)
Intensity:	High-to-medium intensity	
Slicing Capacity:	11.5" x 10" (292 x 254 mm)	
Slicing Type:	semi-bulk slicing	bulk slicing
Slicing Mode:	Semi-Automatic	Semi-Automatic and Automatic
Sharpener:	Yes	
Slice Thickness:	Yes	
Slice Counter:	Yes	
Cycle Function:	n/a	Yes
Carriage Advance Speed:	n/a	Yes
Safety Blade Guard:	Yes	
Blade Size:	14.5" (370 mm)	
Blade Material:	Chromium-plated	
Cut Thickness:	0 – 0.25" (0 – 7 mm)	
Power:	746 W / 1 hp	
Electrical:	120V / 60Hz / 1Ph	
Net Weight:	305 lb. (138 kg.)	
Net Dimensions (WDH):	39" x 31" x 28.5" (990 x 787 x 723 mm)	
Gross Weight:	824.7 lb. (238 kg.)	
Gross Dimensions (WDH):	43" x 43" x 47" (1100 x 1100 x 1180 mm)	
Automatic Parts:	Blade Rotation, Gauge Plate	Blade Rotation, Gauge Plate, Carriage, Flywheel

For added convenience, a stand is available upon request, allowing for seamless integration into any kitchen setup. With its blend of innovation, functionality, and reliability, the professional flywheel meat slicer is a need for any culinary professional aiming to elevate their slicing experience to new heights.