

VS 12 F / VS 12 F-P – Manual slicer ...

VS 12 F

- 13 3/4" diameter blade for large products. 12" x 8"
- Special product support for exact and consistent slices
- Particularly suited for slicing large joints of fresh meat and ham
- Ideal for professional application in butchers' shops, supermarkets, deli departments, bakeries and in the catering industry
- This precision slicer is preferred wherever large quantities of product have to be efficiently processed and neatly presented.

VS 12 F-P

- The VS 12 F-P is equipped with a special clamping Carriage for slicing large pieces of ham such as Parma or Serrano ham.



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The essence of purity ...

Emotion
Efficient in energy ...

VS 12 D / VS 12 D-V – Automatic slicer ...

VS 12 D – automatic slicer

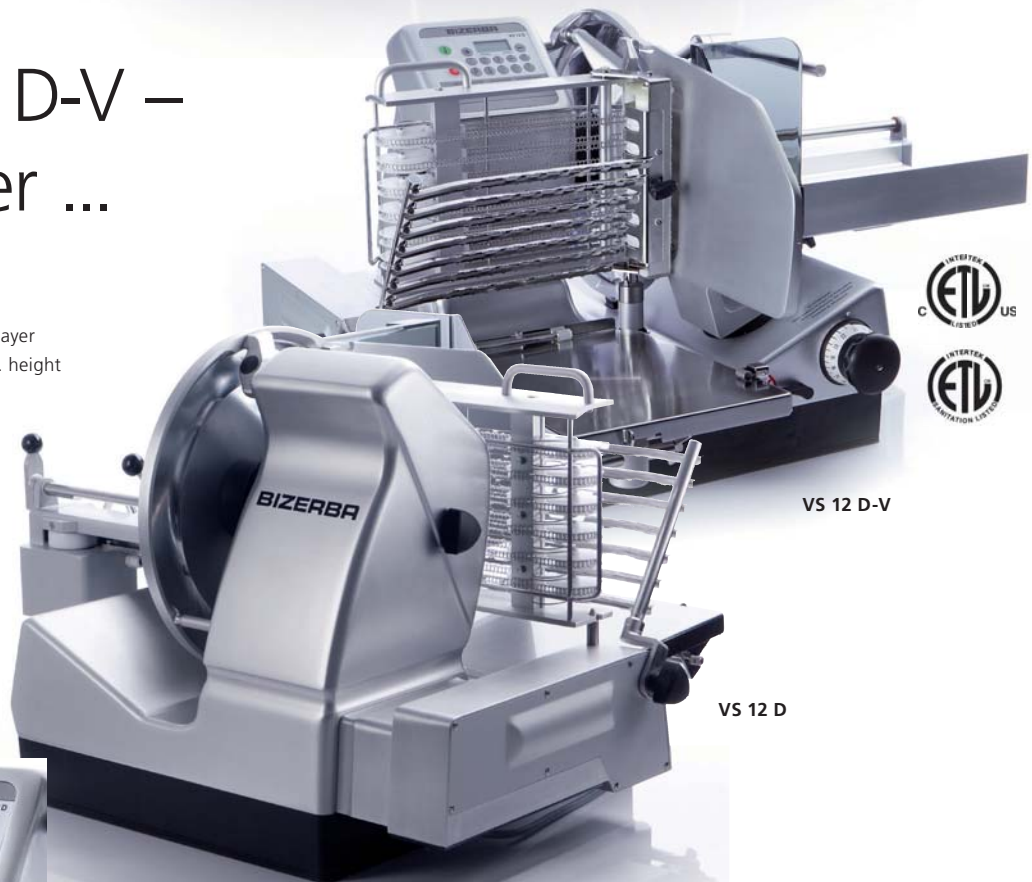
- Shingle, stack, circular patterns
- Shingling in 3 rows, traditional or transverse, multi-layer
- Stacking up to 4 stacks with one product, 2.5" max. height
- Circular presentations in 3 diameters
- Adjustable speed and stroke
- Built in diagnostic program

VS 12 D-V – automatic slicer

- All the features of VS 12 D
- Larger carriage for full production: 20" x 10.5"
- Will fit 15" long product without re-clamping
- Top quality horizontal carriage with positive feed

Optional accessories:

- Round platter for star shaped presentations
- Mobile Stand for the correct working height.



VS 12 D-V

VS 12 D

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