



The Proline VS250/300 series of manual slicers are compact, light duty and belt-driven. They are ideal for caterers, restaurants, small kitchens and cafés.



Model
BKL-VS250/300
Belt Driven Slicers



Light Duty; Belt-Driven; Manual Operation

Model VS25/30 Belt Driven Slicers

The Proline series of belt-driven food slicers have been designed for precision slicing. Perfect for small cafés, restaurants and convenience stores.

Features:

- Manufactured in anodised aluminium and stainless steel to resist the corrosive effects of salts and acids.
- Removable carriage for easy cleaning.
- Micrometric adjusting knob allows for cutting of slices up to 14mm.
- Self contained inbuilt and shielded sharpening device.
- Belt driven blade.
- Blade ring guard.
- Slice deflector
- Low voltage switching.
- Safety guard.

SPECIFICATIONS

| | 250 | 300 |
|---------------------------|------|-----|
| Dimensions (mm) | | |
| Width | 380 | 420 |
| Depth | 550 | 610 |
| Height | 380 | 400 |
| Blade (mm) | 250 | 300 |
| Power | 200W | |
| 240V single phase motor | 50Hz | |
| Net weight (kg) | 17 | 20 |
| Max. Slice thickness (mm) | 14 | |



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