



# Food slicers - vector gravity-fed food slicers

Our vector range of gravity-fed food slicers are designed to cater for a variety of slicing requirements. Each model is engineered for reliability, ease of use and cleaning, with an emphasis on design features that make operating our slicers effortless.

## Compact range

The Compact range of food slicers are solidly constructed from anodised aluminium and equipped with powerful fan cooled motors. The food carriage is set at a 45 degree angle, and together with the last slice device, ensures all food products are processed safely and efficiently. Safety features comply with the latest EU directives and ensure that the blade is never exposed whilst sharpening. A zero-lock mechanism ensures the food table cannot be removed unless the slice thickness plate is locked at zero.



### TS 250

25cm compact belt driven food slicer

**Power** 240V, 50Hz

0.15kW motor

**Dimensions** (mm)

290 x 370 x 390

**Slice thickness** 0-14mm

**Slicing capacity**

205 x 130mm

Ø 165

**Gross weight** 15Kg

#### Features

- Small and compact
- Ideal for small slicing requirements



### 310 P2

25cm compact gear drive food slicer

**Power** 240V, 50Hz

160W motor

**Dimensions** (mm)

615 x 397 x 407

**Slice thickness** 0-16mm

**Slicing capacity**

220 x 130mm

Ø 170

**Gross weight** 22Kg

**Option** – Teflon coated slicing surfaces

#### Features

- All slicing surfaces manufactured in stainless steel



### VS 30 F

30cm compact belt driven food slicer

**Power** 240V, 50Hz

200W motor

**Dimensions** (mm)

300 x 380 x 400

**Slice thickness** 0-14mm

**Slicing capacity**

210 x 160mm

Ø 200

**Gross weight** 20Kg

#### Features

- Small footprint
- Ideal for tight spaces

# Compact range of food slicers



## GL 30 F

Belt-driven gravity manual slicer, with fan-cooled motor. Construction in anodized aluminium alloy, red plastic parts, knobs and feet, tempered chromium steel blade.

**Cleaning:** removable aluminium blade cover, product holder, pusher and stainless steel slice deflector.

**Sharpener:** revolving and removable to assure deep cleaning and therefore good maintenance and duration of the grinding and trimming stones.

**Electrical system:** start and stop buttons flush with the machine body in order to make cleaning quicker and deeper.

**Safety facilities:** fixed blade ring guard, removable product holder only when the slice thickness control is set on 0.

**Use:** bars, restaurants, market places, catering companies and industrial catering sector kitchens.

**30cm compact belt driven food slicer**

**Power** 240V, 50Hz 300W motor

**Dimensions** (mm) 340 x 440 x 400

**Slice thickness** 0-14mm

**Slicing capacity** 210 x 170mm Ø 200

**Gross weight** 25Kg



## OG 35E

High performance compact belt-driven gravity slicer

- Designed for effortless slicing of salami, ham, roasted meat and many other products
- Built in anodized aluminium, it is hygienic and easy to clean
- The large product holder, positioned on a silently sliding carriage, can be completely removed thus facilitating the daily cleaning operation
- It features a top mounted and removable sharpener with fixed protection on the knife-edge
- One simple action is enough for the knife to be perfectly sharpened and ready for slicing
- Safety devices according to EN1974 standards

**Power** 240V, 50Hz, or 400V, 50Hz

Three phase motors

**Dimensions** (mm) 540 x 880 x 520

**Slice thickness** 1-14mm

**Slicing capacity** 275 x 215mm Ø 250

**Gross weight** 35Kg

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# Gravity-fed food slicers

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## UM300

30cm gear driven food slicer

Power 240V, 50Hz, 250W motor

Dimensions (mm) 495 x 655 x 510

Gross weight 42Kg

Slicing capacity 230 x 190mm Ø 230

Slice thickness 28mm

Fence attachment for slicing thin products

### Features

- This model has an extended stroke, which enables it to slice long products such as Parma ham
- All slicing surfaces are stainless steel

### Option

Teflon coated surfaces for slicing cheese



## C33F

33cm gear driven food slicer

Power 240V, 50Hz, 300W motor

Dimensions (mm) 450 x 580 x 530

Gross weight 43Kg

Slicing capacity 170 x 260mm Ø 240

### Features

Based on the well proven C35 model, this slicer has been designed to retain the well proven design features of the C35, but incorporates a smaller blade 330 Ø and simplified options to reduce costs but still retain the traditional OMAS quality.

### Options

- Adjustable fence
- Teflon coated surfaces

Blade removal tool that facilitates removing the knife without the need to remove blade securing screws.

NB not available as a retrofit (Part No. 129–130).

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# Gravity-fed heavy duty slicers

We are pleased to be associated with OMAS, one of Italy's premier slicer manufacturers. Established in the 1950's the company has been at the forefront of slicer design, introducing many new features that have been adapted throughout the industry.

The C and L ranges encompass the latest design innovations in food slicers. They incorporate many features which give every user years of trouble-free operation.



## C35E

35cm gear driven food slicer

Power 240V, 50Hz, 330W motor

Dimensions (mm) 450 x 580 x 530

Gross weight 46Kg

Slicing capacity 190 x 250mm Ø 250

### Features

Single hand knife sharpener operation with sliding blade edge guard.

### Options

- Ø 180 stainless steel hopper for vegetables
- Carriage with two adjustable fixing grips for slicing more than one product
- Adjustable fence
- Teflon coated surfaces

Blade removal tool that facilitates removing the knife without the need to remove blade securing screws. N.B. not available as a retrofit (Part No. 129-130).



## CXMatic

35cm automatic heavy duty gear driven food slicer

Power 240V, 50Hz, 2 x 450W motors

Dimensions (mm) 360 x 530 x 660

Gross weight 61Kg

Slicing capacity 250 x 190mm Ø 250

### Features

- It can slice between 45/100 slices per minute thanks to variable stroke which can be adjusted to suit the product being sliced
- When the machine switches off the carriage automatically stops in the forward position

### Options

- Blade removal tool that facilitates removing the knife without the need to remove blade securing screws. N.B. not available as retrofit (Part No: 129-130)
- Slice counter for CXMatic
- Product clamp holder for CXMatic
- Twin support arm (Part No. 78)
- Standard knife removal tool (Part No. 90)
- Vegetable chute round to fit on existing food table (Part No. 22)
- Hexagonal chute with complete table (Part No. 91)
- Teflon coated surfaces
- Sealed electrical controls remote from machine for industrial use



# Superglide range of food slicers



## Our Superglide process

The innovative Superglide process gives each of our slicers a modern and attractive design. Superglide is a special finish applied to the slicer's gauge-plate and blade guard. The product to be sliced will have as little friction as possible during its path toward to the blade.

What looks like a perfectly flat surface in reality has a succession of rows and chamfers, calibrated and calculated in a completely harmonious way. These rows and chamfers, together with an innovative 'deep groove' profile reduces friction during product sliding.

The grooves made by machining on CNC centres are always straight, aligned and regular, consequently ensuring very smooth and accurate cutting.

The surface of the gauge-plate and the blade guard in contact with the product to be sliced has been decreased by 80% due to the gaps between the grooves.

The outcome of these Superglide technical innovations is lower waste and consequent time and cost savings.

### To summarise:

- Less contact = less friction...
- Less friction = less strength required to cut...
- Less strength = easy cutting...
- Easy cutting = less time spent...
- Less time spent = financial savings...
- (and lower waste)



## L310 Superglide

31cm automatic heavy-duty gear driven food slicer

The popular L310 model has delivered precision slicing for many years. It has been redesigned and incorporates the unique Superglide treatment on the gauge plate and blade cover. The L310 Superglide is easy to clean and has a laser cut stainless steel removable plate and meat grip.

**Power** 240V, 50Hz, or 400V, 50Hz

Three phase motors

**Dimensions** (mm) 640 x 840 x 670

**Base dimensions** 430 x 540mm

**Gross weight** 40Kg

**Slicing capacity** 290 x 225mm

**Cut thickness** (mm) 1-14 Ø 310

### Options

- Digital slice counter (Part No. 16)
- Slicer stand (Part No. 17)
- High feet (8cms) (Part No. 57)
- Stainless steel removable food-holding tray (Part No. 63)
- Teflon coated surfaces (Part No. 97)
- Blade removal disc (Part No. 139)

# Superglide food slicers



## L35S/H

Vertical blade slicers are perfect to obtain consistent and even slices, in particular with products such as Parma ham and bacon. The combination of a German manufactured blade and smooth bearing slides ensure consistent and reliable operation for many years. Ask your dealer to demonstrate these slicers and you will appreciate the quality of the finish and the ease of use of the sharpener – a vital feature to maintain a sharp blade. The L35S can be supplied with a food table with a clamping arm or a meat table (Model L35H) which has a cradle that slides on rollers.

## L35S/H

**35cm heavy duty vertical blade slicer**

**Power** 240V, 50Hz, 330W motor

**Dimensions** (mm) 460 x 570 x 490

**Gross weight** 45Kg

**Slicing capacity** 320 x 270mm Ø 270

**Slice thickness** 25mm

**L35S** with sliding table with moveable clamping arm

**L35H** with meat table with sliding cradle with product holder



## L Matic 35S Superglide

The L Matic 35S Superglide food slicer has an automatic carriage plate stroke with the product being sliced advancing according to the set up thickness. The slicer delivers a high slice production with very thin thickness, thanks to the carriage plate calibrated push that maintains the specific proper pressure obtaining a perfect cut constant thickness every time at each carriage stroke.

The wide carriage plate can take any size and shape of product. The strong clamp keeps the product well fixed while it is cut, so that you can obtain very thin slices and it has a removable food holding tray, which increases the working surface.

- Gear drive with noise reduction gears
- Individual motors for knife and carriage drive
- Stepped motor drives the food carriage gently towards the blade – slicing capacity maximum 14mm
- Integrated sharpener for precise sharpening with sliding cover to prevent finger contact
- Fixed blade edge protection
- Carriage returns automatically towards user once slicing cycle has finished

## L Matic

**Power** 240V, 50Hz, 500W motor

**Dimensions** (mm) 630 x 860 x 790

**Base dimensions** 360 x 540 x 520mm

**Slicing capacity** 0.9mm

**Gross weight** 60Kg

Number of slices per minute: from 30 to 50

Ø 250 x 230 x 230

Thickness of slices: from 0 to 9mm