

12" Blade Volano Manual Meat Slicers

ITEM: 46089
MODEL: MS-IT-0300-BF

44375
MS-IT-0300-ML

Built for durability and consistent slicing

Ideal for prosciutto slicing

Fully hand-operated



46089



44375

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: 46089

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

For: 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

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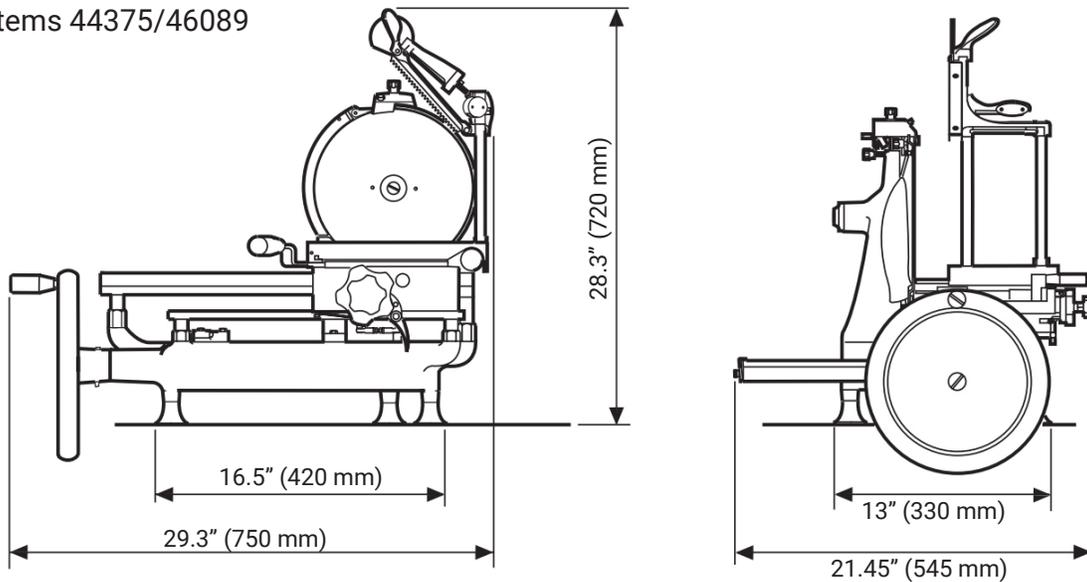
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Technical Specification		
Features	Flower Flywheel - Black	Flower Flywheel - Red
Item	46089	44375
Model	MS-IT-0300-BF	MS-IT-0300-ML
Blade Size	12" (300 mm)	
Cut Thickness	0 - 0.09" (0 - 2.5 mm)	
Cut Size	9" x 7" (230 x 180 mm)	
Net Weight	100.3 lb. (45.5 kg.)	97 lb. (44 kg.)
Net Dimensions (WDH)	21.45" x 29.3" x 28.3" (545 x 750 x 720 mm)	

TECHNICAL DRAWINGS AND DIMENSIONS

Items 44375/46089



44375



46089

