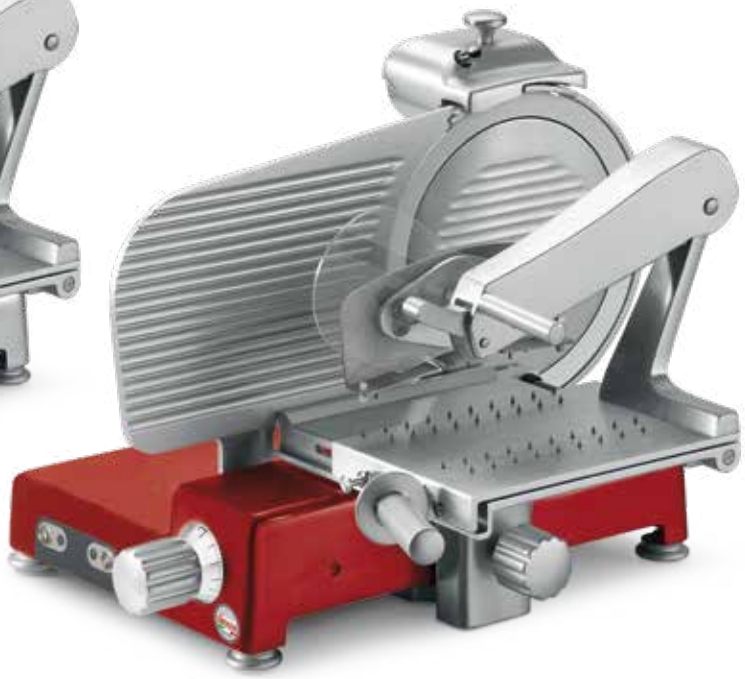
# MANTEGNA 350 BS TOP / ROSSA - 14"

## Straight-feed slicer, red finish, for cured meats



**Mantegna 350 BS TOP**



**Mantegna 350 BS TOP ROSSA**

- 14" high-quality, heavy-duty straight-feed
- Designed for precise slicing of all kinds of cooked and cured meats
- Fitted with a double-feed carriage with a double articulating clamping arm holding any product firmly in place
- The TOP version provides even higher durability in terms of reduced maintenance costs with:
  - all knobs, handles, dials and feet in aluminum
  - fully sealed and waterproof IP 67 controls, with stainless steel on/off buttons
  - no volt release prevents inadvertent reactivation after a power outage
  - complete stainless steel drive shaft assembly

## Features

**Technical**

- The special carriage allows you to slice any kind of cooked and cured meats.
- The sharpener assembly is made entirely from aluminum, no plastic that may break with heavy use.
- The tie rod assembly and all screws are made of stainless steel for longer life.
- The slide shaft is made of ground, chromed steel for a smoother operation.
- The high-quality bushings and ball bearings are self-lubricating.
- The dial thickness control cam system allows for an always precise cut.

**Safety**

- A safety cover is placed under the motor and the electrical components.
- The clamping arm features an exclusive heavy duty plastic protection to keep operator's hand at a safe distance from the blade while operating slicer.

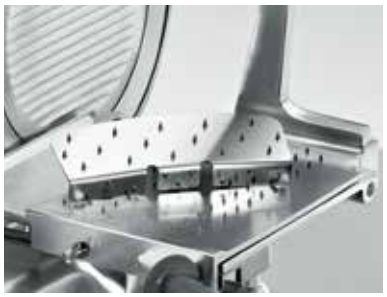
**Sanitary**

- Easy to clean aluminum alloy construction does not crack or stain.
- The screws are stainless steel and resist wear and oxidation.
- The carriage and the blade cover are quickly removable without tools.

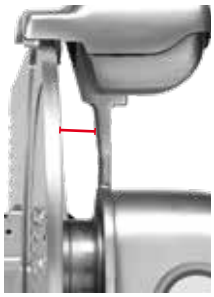
## Specifications

| | |
|---|---|
| **Operation:** | Straight Feed. |
| **Construction:** | Polished, anodized aluminum alloy. |
| **Knife:** | 14" (350 mm), one piece, chromium plated 100Cr6 forged carbon steel blade. |
| **Sharpener:** | Built-in, removable, two stone dual action. |
| **Slice thickness:** | Infinitely variable up to $1^{3/16}$" |
| **Motor:** | 0.5 Hp (410 W), belt driven, fan cooled. |
| **Electrical:** | 110-120V AC, 60Hz, 2A (220V, 50Hz available on request). |
| **Plug and Cord:** | Attached, flexible, 3 wire SJTO AWG 18, 6'4" long, NEMA 5-15 P |
| **Controls:** | ON/OFF stainless steel keypad, IP 67 waterproof protection. No voltage release. |

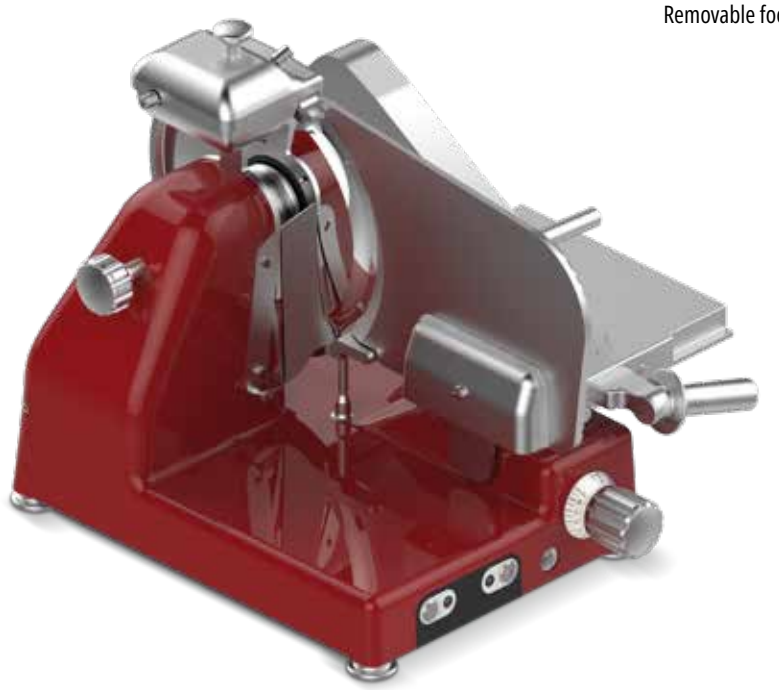
*Certified to UL Standard 763*
*Certified to CSA Standard C22.2*
*and NSF Standard 08 (not for Rossa model)*

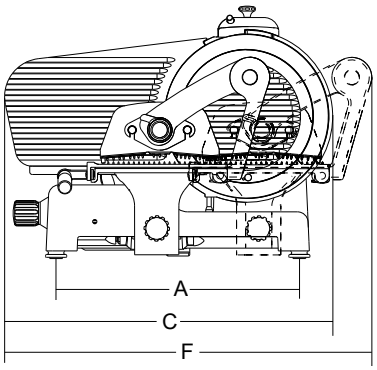


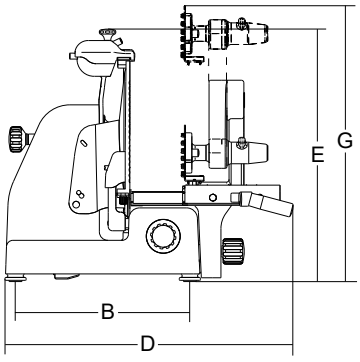
Removable food pusher

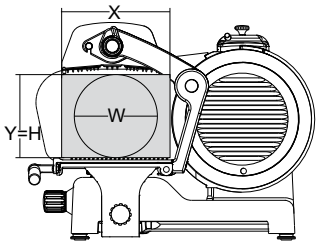


Increased gap between blade and machine body






| | Ø Blade | Motor | Cut thickness | Blade rpm | Carriage stroke | Hopper | A | B | C | D | E | F | G | X | Y | H | W | Net weight | Shipping | Gross weight |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | *mm/inch* | *watt/Hp* | *inch.* | *rpm* | *inch.* | *inch.* | *inch.* | *inch.* | *inch.* | *inch.* | *inch.* | *inch.* | *inch.* | *inch.* | *inch.* | *inch.* | *inch.* | *lbs.* | *inch.* | *lbs.* |
| **Mantegna 350 BS TOP** | 350/14″ | 410-0,55 | $1^{3/16}$″ | 216 | $12^{3/16}$″ | $11^{13/16}$″ x $10^{5/8}$″ | $18^{7/16}$″ | $13^{5/16}$″ | 26″ | $23^{5/8}$″ | $20^{7/8}$″ | $29^{1/2}$″ | $28^{1/8}$″ | $10^{5/8}$″ | $10^{1/16}$″ | $10^{1/16}$″ | $10^{1/16}$″ | 84 | 30″ x 25″ x 29″ | 117 |
| **Mantegna 350 BS TOP Rossa** | 350/14″ | 410-0,55 | $1^{3/16}$″ | 216 | $12^{3/16}$″ | $11^{13/16}$″ x $10^{5/8}$″ | $18^{7/16}$″ | $13^{5/16}$″ | 26″ | $23^{5/8}$″ | $20^{7/8}$″ | $29^{1/2}$″ | $28^{1/8}$″ | $10^{5/8}$″ | $10^{1/16}$″ | $10^{1/16}$″ | $10^{1/16}$″ | 84 | 30″ x 25″ x 29″ | 117 |