

BAND SAWS/SLICERS/VACUUM MACHINES

BAND SAWS



14" MEAT SAW

- Stainless steel base, meat carriage support and head structure
- Standard motor: 3 HP, 3 phase* totally enclosed (cord included)
- Switch: Watertight magnetic starter with thermal overload protection
- Cutting clearance: 13" w x 14 1/4" h
- Blade length: 108"
- USDA accepted

14333 Meat Saw

* Optional motor HP and voltages available. Please call for details



16" MEAT SAW

- Features all stainless steel unitized welded base structure - aluminum head structure
- Standard motor: 2 HP, 3 phase* totally enclosed, cord included
- Switch: Watertight magnetic starter with thermal overload protection
- Cutting clearance: 15 1/2" w x 15 1/2" h
- Blade length: 124"
- USDA accepted

3334553 Meat Saw

* Optional motor HP and voltages available. Please call for details.



Please refer to page 52 for band saw blades.

VACUUM PACKAGING MACHINES



- Seal bar: 12"
- Chamber: 13" w x 11 3/16" d x 4 3/4" h
- Assembled in stainless steel
- Vacuum cycle stop
- Electronic volumetric sensor
- High density plates
- Digital control panel with 9 programs
- Vacuum pump: 6 mc/h

MVS31 Vacuum Machine



- Seal bar: 17 3/4"
- Chamber: 18 1/4" w x 17 3/4" d x 8 5/8" h
- Assembled in stainless steel
- Vacuum cycle stop
- Electronic volumetric sensor
- High density plates
- Digital control panel with 9 programs
- Vacuum pump: 20 mc/h

MVS45 Vacuum Machine

POUCHES

Item Number	Size	Pack Per Case	Item Number	Size	Pack Per Case
MA30608	6" x 8"	1000	MA30815	8" x 15"	1000
MA30610	6" x 10"	1000	MA31012	10" x 12"	1000
MA30612	6" x 12"	1000	MA31015	10" x 15"	1000
MA30709	7" x 9"	1000	MA31022	10" x 22"	500
MA30810	8" x 10"	1000	MA31214	12" x 14"	500
MA30812	8" x 12"	1000	MA31218	12" x 18"	500
			MA31420	14" x 20"	500
			MA31620	16" x 20"	500



HEAVY DUTY SLICERS



- Exclusive non-stick coating - great for cutting cheese
- Heavy-weight meat pusher pushes meat into blade more effectively for easier cuts and less user fatigue
- Precision spacing cam for more accurate thickness cutting
- Built-in easy to use two stone sharpener makes blade sharpening simple and convenient
- Thermal overload protection with manual reset automatically shuts off slicer to protect from damage
- Easy-tilt product feeder mechanism makes it easy to clean safely without the product feeder dropping

Vollrath slicers are constantly upgraded to enhance and improve function and performance. Please contact customer service to verify the most current options available.

AUTOMATIC

- 3/4 peak HP heavy-duty motor
- Variable speed automatic carriage for maximum operational efficiency
- Can also be used manually

40954 Automatic 12" Slicer



DELI

- Extra-long slide rod to accommodate large loaves of meats and cheeses
- Expanded 1" slice thickness
- Designed for high-volume retail operations

40955 13" Heavy-Duty Deli Slicer



ELECTRIC

- Ideal for slicing meats and cheeses in higher-volume operations such as large restaurants
- Powerful 1/2 HP motor

40952 12" Heavy-Duty Electric Slicer



SLICERS



- One piece anodized aluminum construction
- Our standard blade is the hardest, thinnest, largest, straightest blade in the industry
- 1/2HP, 120V/60Hz/1PH
- Unique design allows for the smallest end pieces, increased product yield
- Remote sharpener is dishwasher safe for improved safety and hygiene

MANUAL

- Wide product carriage for increased capacity
- Low profile - reduces operator fatigue
- Top quality gravity feed slicer with low-profile carriage for heavy products

GSPV Manual 13" Slicer



AUTOMATIC

- The ability to adjust both the speed and the stroke of the carriage "on-the-fly"
- Safety shut off in slice thickness knob, adjustable blade shut off and start at zero
- Servo assist function reduces operator fatigue during manual mode

GSPHD Automatic 13" Slicer

