



# food slicers

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# food slicers from Mainca UK

## 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

150W 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



#### 210 P

25cm compact belt driven food slicer

#### 210 G

Same as 210P with gear drive

Power 240V, 50Hz

150W motor

Dimensions (mm)

355 x 420 x 450

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



#### GL 30 F

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

#### Features

- A sturdy slicer ideal for standard slicing requirements

# UM range

Mainca's UM range of food slicers feature a gear-driven gravity feed. Each model has all stainless steel working surfaces, including motor cover and removable food tray. The unique semi-automatic sharpening device has been designed to allow the ring blade guard to extend under the sharpener to offer total operator safety. The UM range also includes the zero-lock mechanism.

This range of slicers was first designed and manufactured in the UK by Lan Elec and marketed in later years by Crypto Peerless and Unimac. Today, these slicers still retain several excellent features from the original machines, but incorporate many changes to reflect modern hygiene and safety standards. With our slicers you can be sure of continued support, we stay loyal to our established manufacturers unlike many of our competitors who regularly change suppliers simply because of price.



## UM300

30cm gear driven food slicer

Power 240V, 50Hz, 250W motor

Dimensions (mm) 495 x 635 x 495

Gross weight 42Kg

Slicing capacity 230 x 190mm

Ø 210

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. It is not suitable for very large hams
- All slicing surfaces are stainless steel

### Option

Teflon coated surfaces for slicing cheese



## UM300 AT

Auto drive motor

Power 250W + 180W

Dimensions (mm) 495 x 635 x 625

Gross weight 52Kg

Slicing capacity 230 x 190mm

Ø 210

Slice thickness 28mm

Fence attachment for slicing thin products

### Features

- Auto stroke length of 250mm
- 42 slices per minute
- Teflon coated cutting surfaces as standard

## UM300 ATV

Identical to the UM300 AT with the added benefit that the length of stroke can be adjusted.

# 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.

Features include:

- Gear drive
- Powerful smooth bearing slides
- One hand sharpener operation (C35E)
- Easy to clean crevice free design
- 24V water resistant switches and a variety of attachments to cater for all slicing requirements
- Fan cooled motors



## C33F

33cm gear driven food slicer

Power 240V, 50Hz, 300W motor

Dimensions (mm) 450 x 580 x 530

Gross weight 43Kg

Slicing capacity 280 x 170mm

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 Ø 330 and simplified options to reduce costs but still retain the traditional OMAS quality.

- 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).



## C35E

35cm gear driven food slicer

Power 240V, 50Hz, 330W motor

Dimensions (mm) 450 x 580 x 530

Gross weight 46Kg

Slicing capacity 260 x 190mm

Ø 250

### Features

Single hand knife sharpener operation with sliding blade edge guard.

### Options

- Ø 180 stainless steel hopper for vegetables
- Digital slice counter
- 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. NB not available as a retrofit (Part No. 129-130).



### CXMatic

35cm automatic heavy duty gear driven food slicer

Power 240V, 50Hz, 2 x 500W motors

Dimensions (mm) 430 x 570 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 NB not available as retrofit (Part No: 129-130)
- Slice counter for CXMatic
- Product clamp holder for CXMatic
- Twin support arm (Part No: 78)
- Standard magnetic 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
- Magnetic knife remover



### L35S/H

35cm heavy duty vertical blade slicer

Power 240V, 50Hz, 0.3HP motor

Dimensions (mm) 460 x 570 x 490

Gross weight 45Kg

Slicing capacity 350 x 270mm

Ø 270

Slice thickness 25mm

#### 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** with sliding table with moveable clamping arm

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

# Flywheel vertical slicers

Mainca is delighted to be able to offer five models from the OMAS range of traditionally styled, red-painted, ham and bacon slicers.

The slicers are flywheel, vertical blade machines that are at the forefront of innovative design and build quality. Customers requiring a functional and noteworthy piece of equipment will appreciate the easy to use features and superb appearance of these machines, which will add to everyone's shopping experience.



## S30

Professional manual vertical slicer  
(no power supply required)

30cm belt driven manual slicer

Dimensions (mm) 720 x 560 x 700

Gross weight 45Kg

### Options

Free standing stand

Slicing capacity 230 x 190mm

Ø 190

Slice thickness 0-3mm

### Features

- Smooth carriage driven effortlessly by flywheel rotation
- Product holder with twin arm support prevents displacement of the product to ensure consistent perfect slices



## S35

Professional manual vertical slicer  
(no power supply required)

35cm belt driven manual slicer

Dimensions (mm) 870 x 710 x 650

Gross weight 75Kg

### Options

Free standing stand

Slicing capacity 270 x 240mm

Ø 240

Slice thickness 0-3mm

### Features

- Smooth carriage driven effortlessly by flywheel rotation
- Product holder with twin arm support prevents displacement of the product to ensure consistent perfect slices
- Ideal for big or irregular shaped products

# Flywheel vertical slicers



## S37

Professional manual vertical slicer  
(No power supply required)  
37cm belt driven manual slicer  
Dimensions (mm)  
770 x 920 x 710  
Gross weight 80Kg

### Options

Free standing stand  
Slicing capacity 330 x 280mm  
Ø 280  
Slice thickness 0-4mm

### Features

- Smooth carriage driven effortlessly by flywheel rotation
- Product holder with twin arm support prevents displacement of the product to ensure consistent perfect slices
- Ideal for big or irregular shaped products



## S9M

Professional semi-automatic vertical slicer  
37cm belt driven slicer  
Dimensions (mm)  
770 x 920 x 710  
Gross weight 100Kg

### Options

Free standing stand  
Slicing capacity 330 x 280mm  
Ø 280  
Slice thickness 0-4mm

### Features

- Electronic slice thickness adjustment and slide carriage allows the product to be fed incrementally towards the blade
- The manual carriage stroke has finely engineered slides and gears delivering very smooth operation
- The blade edge is automatically protected when not in use
- All food contact surfaces are high polished stainless steel
- When sharpening the blade it is automatically protected by a safety guard that returns to its original position on completion



## S9A

Professional fully automatic vertical slicer  
37cm belt driven slicer  
Dimensions (mm)  
770 x 920 x 710  
Gross weight 117Kg

### Options

Free standing stand  
Slicing capacity 330 x 280mm  
Ø 280  
Slice thickness 0-4mm

### Features

- Incorporates all the features of the S9M with the added advantage that the food carriage forward and reverse stroke is electrically driven
- A multifunction digital keypad with which you can select the preferred slice thickness – run the food carriage automatically and set in motion the slice counter which will stop when the required number of slices is reached

# Bread slicers



## Vector range bread slicer

Designed for counter-top operation, the BS11-13 allows the operator to both insert and collect loaves from the same position in front of the machine, thus reducing the effort involved and saving valuable shop space.

Standard equipment includes a removable crumb tray, an adjustable bagging spade attached to the front of the machine, and a no-volt release power switch to prevent accidental start-up if the power supply is interrupted.

This model also incorporates side guards as an additional safety feature.



### BS11-13

**Power** Single phase 240V, 50Hz, 0.5HP motor – other voltages available

**Dimensions (mm)** 450 x 600 x 650

**Weight** 92Kg

**Shipping data (mm)** 510 x 550 x 710

### Options

Painted steel stand with lockable castors

**BS11** 11mm medium slice, table top machine

**BS13** 13mm thick slice, table top machine

## NEW BSX bread slicer

The new BSX bread slicer builds on the experience of the now well established BS range and is designed for the larger businesses being free standing with built in crumb drawer. The large frame opening allows the user to slice a variety of small and large loaves including round and speciality breads.

Supplied complete with special wheels, it is designed to slice a variety of shapes and sizes. The loaf is driven through the blades to produce a smooth evenly sliced loaf.



### BSX

**Power** 240V, 50Hz, 1.1 HP motor  
400V, 50Hz 1.1 HP motor

**Dimensions (mm)** 614 x 713 x 1120

**Slice thickness** 8, 11, 13mm other sizes on request

**Weight** 153Kg

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