



FOOD-TEK  
DIVISION

# RAY VERTICAL SLICERS

## VALUE IN EVERY CUT

Enhancing product quality, ergonomics, hygiene, and energy efficiency: our commitment to make your work easier and deliver a perfect cut.

**The blade's rotation speed during slicing is crucial** to make sure the product is processed while preserving its organoleptic qualities, its temperature, and its appearance.

**The lower the blade rpm, the better the final result.**

True product excellence also relies on the operator's well-being. **Safety, ergonomic design, and easy cleaning are essential** to deliver top-value result.

High-quality materials such as anodized aluminum alloy and stainless steel, combined with an intuitive interface, are **advanced technological solutions** that ensure **robustness, long service life, and reduced power consumption.**



 **omega**  
FOODTECH

ALSO AVAILABLE WITH INTEGRATED SCALE

## KEY FEATURES AND BENEFITS



WE DESIGN AND MANUFACTURE OUR PRODUCTS TO **DELIVER REAL VALUE** TO PROFESSIONALS IN THE FOOD INDUSTRY.

### SAFETY AND ENERGY EFFICIENCY

The slicer has an auto-shutoff: after 45 seconds of inactivity, it stops automatically keeping users safe and saving energy. The motor consumes very little power and delivers strong performance with quiet, vibration-free running and no heat transfer to nearby surfaces.

### LATEST-GENERATION MOTOR

Full control of blade rotation speed, adjustable from 100 to 180 rpm depending on the product. The low speed helps preserve the product's distinctive characteristics.

### OPERATOR WELL-BEING

The motor keeps constant torque, minimizing effort even when slicing tougher products. Well-positioned, clearly visible light bars show the slicer's operating status, helping you keep attention high around blade exposure and therefore increasing safety during both operation and cleaning.

### HYGIENE AND EASE OF USE

The stainless-steel plate and food pusher (cold cuts version) are fully removable and can be washed in a commercial ware washer, making sanitation quick and simple. Traditional pins have been replaced with folded fastening systems, eliminating potential dirt traps and reducing the risk that, over time, they might work loose and contaminate the product.

## 350 - 370 RAY S / 350 - 370 RAY C

DESIGNED TO MEET THE NEEDS OF DIFFERENT SECTORS:



DELICATESSENS



FOOD LABORATORIES & GASTRONOMY



PROFESSIONAL FOODSERVICE



CATERING



RETAIL

	350 RAY S	350 RAY C	370 RAY S	370 RAY C
Blade Diameter	350 mm	350 mm	370 mm	370 mm
Motor	0,37 kW (0,50 HP)	0,37 kW (0,50 HP)	0,37 kW (0,50 HP)	0,37 kW (0,50 HP)
Cutting Height	270 mm	270 mm	285 mm	285 mm
Cutting Height $\emptyset$	325x270 mm	305x270 mm	325x285 mm	325x285 mm
Cutting Thickness $\surd$	0-23 mm	0-23 mm	0-23 mm	0-23 mm
Net Weight	45 kg	45 kg	46 kg	46 kg

## CERTIFICATIONS

### CE COMPLIANCE

All materials in contact with food comply with Italian and European requirements as per MOCA regulation, ensuring suitability of surfaces and components.



TO LEARN MORE, SCAN THE QR CODE AND EXPLORE OUR WEBSITE



Experience. Evolution. Excellence.

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