





FLYWHEEL SLICER MODELS

- ☐ Volano 300 (12" Blade)
- Volano 350 (14" Blade)
- ☐ Volano 370 (15" Blade)

This traditional European slicer design is ideal for precision slicing of a variety of artisan meats and charcuterie, for dramatic theater-style presentation and guest engagement.

STANDARD FEATURES

- Traditionally designed hollow ground chromeplated carbon steel precision blade
- Large easy-to-use flywheel for superior speed control and effortless operation
- Automatic product advancement for consistent slicing
- Built-in top mounted knife sharpener
- No electrical requirements
- Designed for safe and easy cleaning
- Ring guard for blade protection
- Multi-setting thickness gauge adjustment for precision slicing and yield maximization
- Porcelain finish and premium decorative accenting
- Optional base includes welded support shelf
- Ideal for display slicing or on a cart for tableside service.
- Standard 2-year parts and labor warranty

Optional Base

AF PEDESTAL

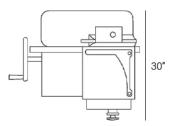
- Optional enameled cast-iron stationary pedestal base
- Custom colors available (requires extended lead time)



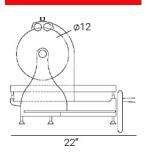


VOLANO 300

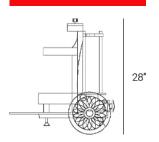
Top View



Side View

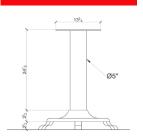


Front View



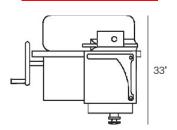
AF PEDESTAL

Front View

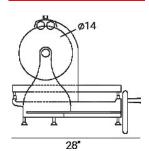


VOLANO 350

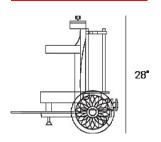
Top View



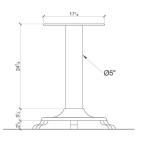
Side View



Front View

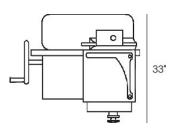


Side View

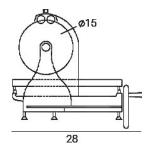


VOLANO 370

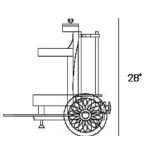
Top View



Side View



Front View



Model	Shipping Dimensions (W x H x D)	Actual Weight	Shipping Weight	Blade Size
Volano 300	40" x 30" x 48"	105	185	12" (304.8 mm)
Volano 350	40" x 30" x 48"	144	225	14" (355.6 mm)
Volano 370	40" x 30" x 48"	155	240	15" (381 mm)
AF PEDESTAL	13.75" x 24.88" x 17.88"	144	225	N/A

Due to ongoing product development and continuous improvement measures, specifications are subject to change without notice.