



**3-year**  
warranty

**V401 / V401S**  
Fish slicer

for  
**whole fish**  
and **fillets**

***A manual machine***  
to easily slice your products

- ▶ Quick cleaning
- ▶ No specific maintenance
- ▶ Cleaning of the blade by water injection
- ▶ 100% stainless steel

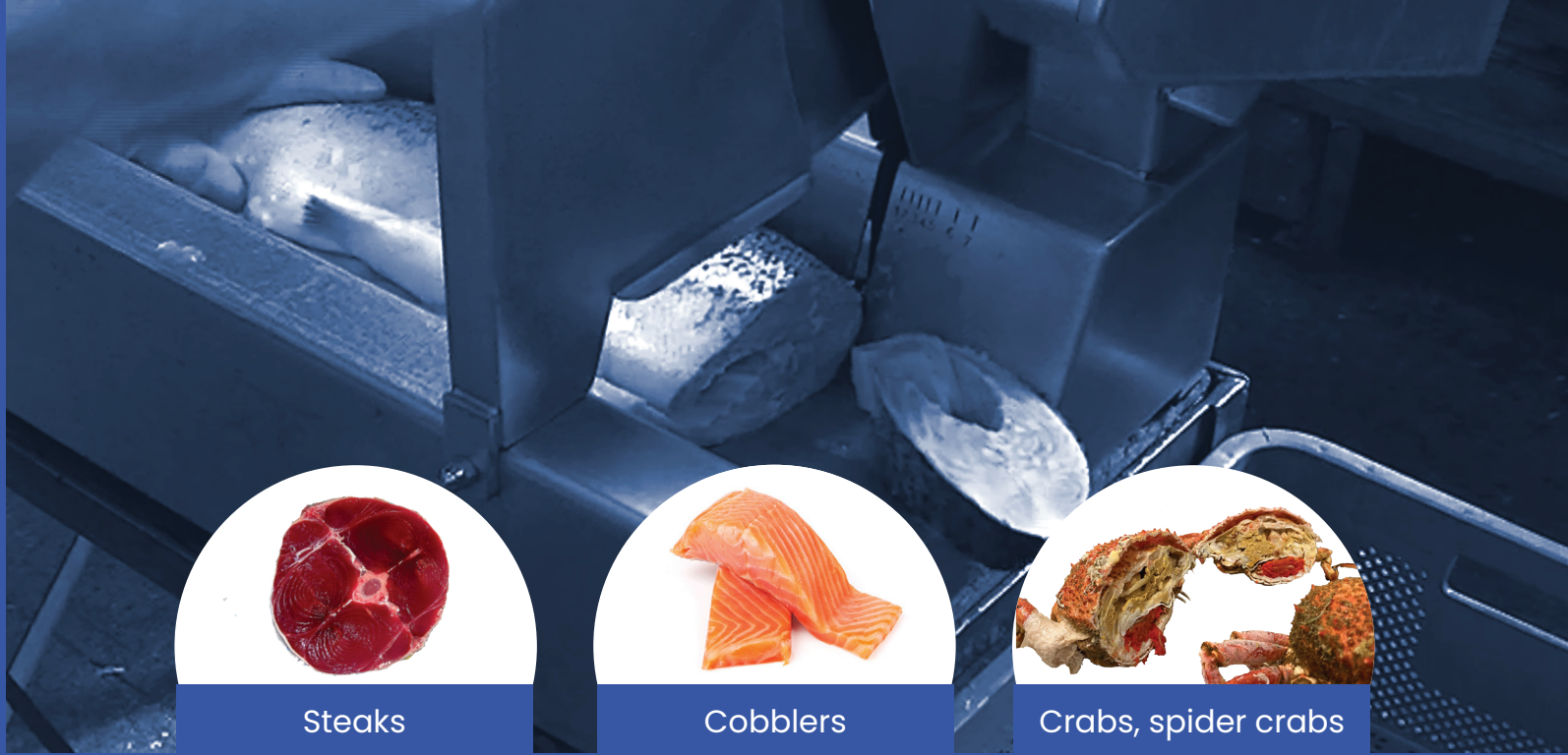
## V401 / V401S Fish slicer

The V401 and V401S are manual slicers specially designed for whole fish (fresh or salted) and fillets to make steaks and cobbles respectively. They are also ideal for slicing crabs and spider crabs.

Used by fishmongers and in the fish department of medium and large stores, the V401 is compact (230 mm working width, perfect for a 9 kg tuna for example).

They can be placed on a table or on a stand with wheels. The operator sets the thickness of the slices by himself.

The V401S is equipped with a handle-supported control that allows self-supply of electricity and water in order to limit water consumption.



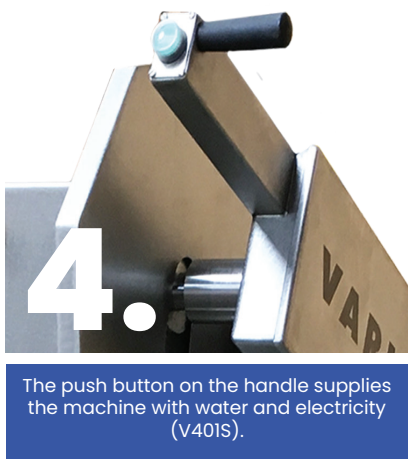
Steaks

Cobblers

Crabs, spider crabs

## Key features

1. Easy to use and ready to use
2. Fast water jet cleaning
3. No specific maintenance
4. Automatic (V401S) or manual (V401) water jetting
5. Blade Ø 400 mm
6. Wrapped and secured blade housing (V401S) or removable with tool (V401)
7. 100% stainless steel
8. **Not suitable for frozen products**

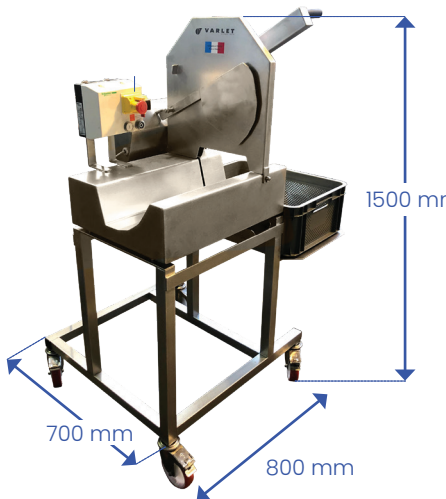
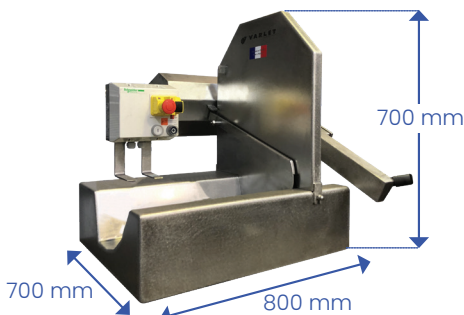


The push button on the handle supplies the machine with water and electricity (V401S).

## Technical information

**Capacity:** up to 100 kg/h  
**Working width:** 230 mm  
**Power connection:** 400 V three-phase or 220 V single-phased in option) - 50 Hz  
**Power consumption:** 0.75 kW

\* other power connection available upon request



### Options available

- Stand with slice tray
- 220 V single phase



**3-year warranty**

Flash this QR code to watch the video introducing the V401 machine (salmon steaks and cobbles)



Flash this QR code to watch the video introducing the V401S machine (spider crabs)



	V401	V 401 S
<b>Dimensions (H x L x D)</b>	700 x 700 x 800 mm (1500 x 700 x 800 mm with stand)	700 x 700 x 800 mm (1500 x 700 x 800 mm with stand)
<b>Hopper</b>	230 x 160 mm	230 x 160 mm
<b>Weight</b>	53 kg (81 kg with stand)	59 kg (87 kg with stand)



## **VARLET MACHINES**

Founded in 1933, Varlet Machines is a French company based in Boulogne-sur-Mer, which designs, manufactures and sells machines for processing fish, meat and poultry.

With an experience of more than 80 years and the will to answer the more and more demanding expectations of the market, the company is today the first French manufacturer of machines in this field.



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