

## Food slicers

### 300 mm Gravity Slicer, gear transmission, semi-automatic

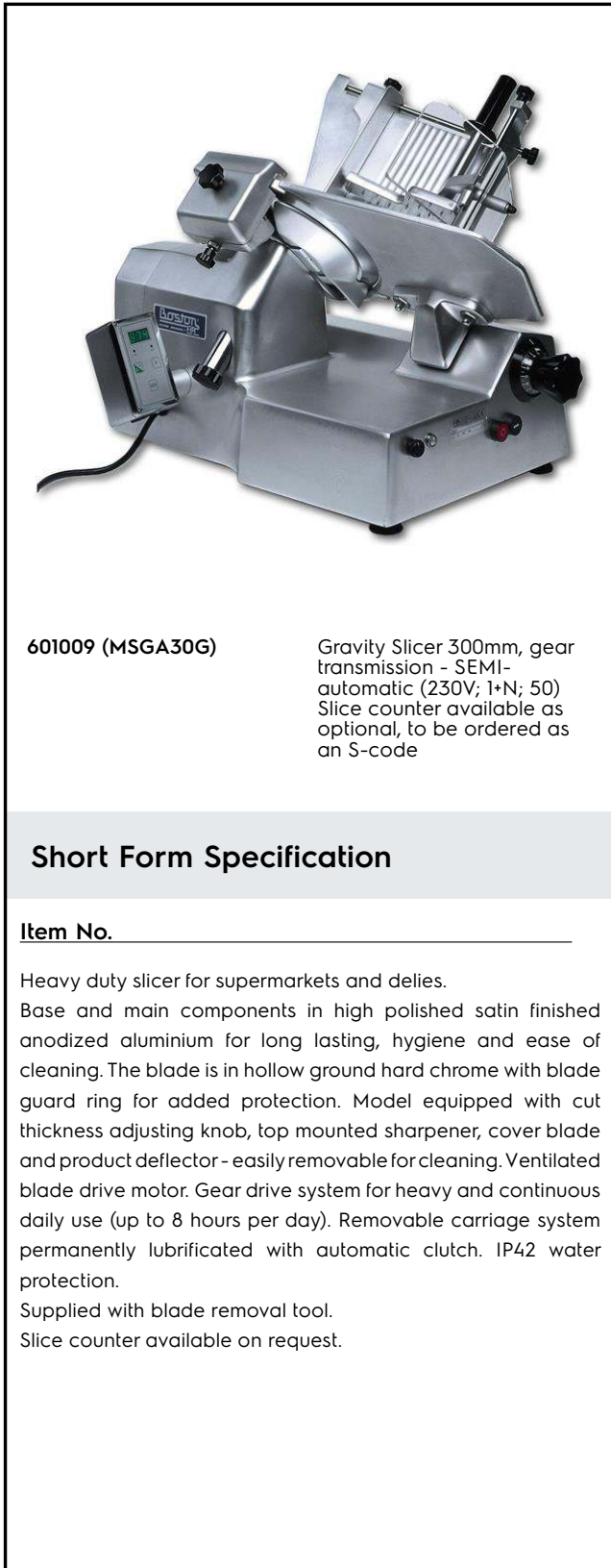
ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**601009 (MSGA30G)**

Gravity Slicer 300mm, gear transmission - SEMI-automatic (230V; 1+N; 50) Slice counter available as optional, to be ordered as an S-code

### Short Form Specification

**Item No.** \_\_\_\_\_

Heavy duty slicer for supermarkets and delis. Base and main components in high polished satin finished anodized aluminium for long lasting, hygiene and ease of cleaning. The blade is in hollow ground hard chrome with blade guard ring for added protection. Model equipped with cut thickness adjusting knob, top mounted sharpener, cover blade and product deflector - easily removable for cleaning. Ventilated blade drive motor. Gear drive system for heavy and continuous daily use (up to 8 hours per day). Removable carriage system permanently lubricated with automatic clutch. IP42 water protection.

Supplied with blade removal tool.

Slice counter available on request.

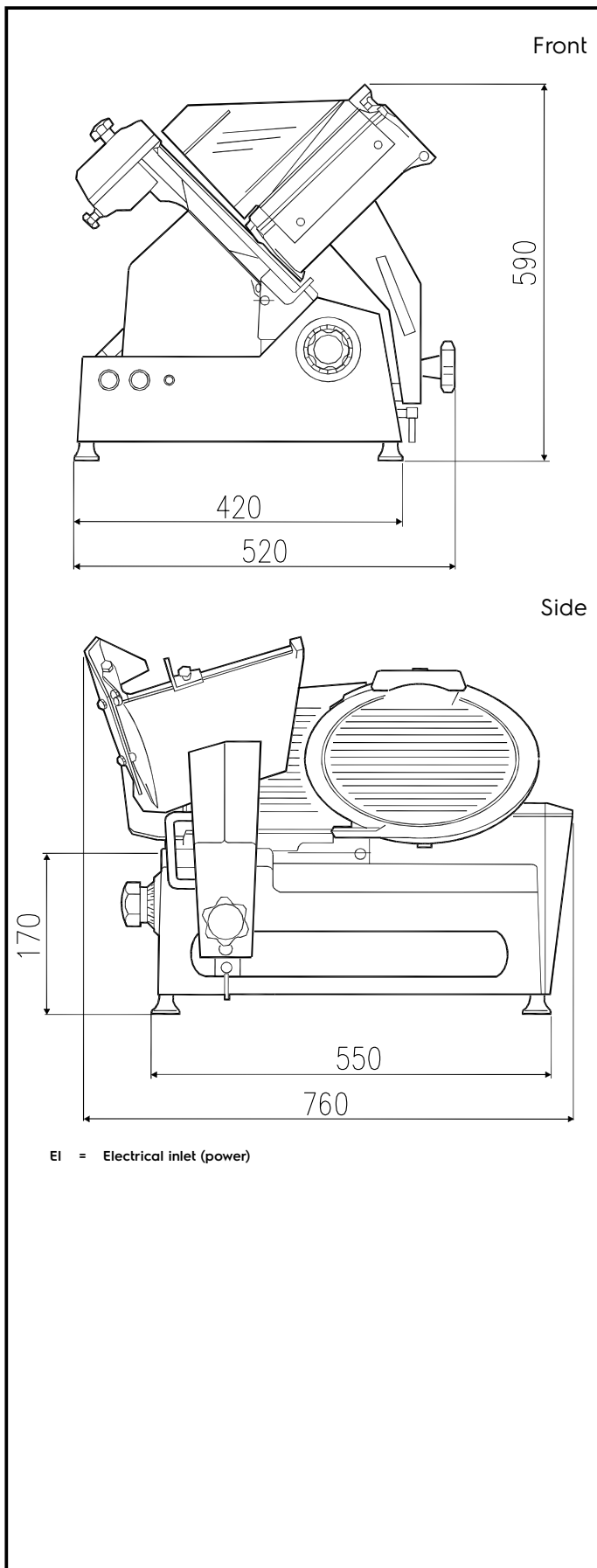
### Main Features

- The slicer has an automatic carriage movement mode that can be activated by half turning the "manual-automatic" knob under the carriage support. Even when using the machine in manual mode, there is no friction caused by the automatic system in the carriage movement, making it just like in any other completely manual slicer. The automatic system has been designed to have the carriage move more slowly when cutting the slice and quicker when returning in position: this allows to have perfectly cut slices, even the thinnest ones, and minimum product waste, unlike automatic systems that cut products quicker.
- Semi-Automatic gravity slicer - can be used in automatic or manual operation.
- Slice thickness from 0 to 24 mm.
- Cut thickness-adjusting knob (millimeter adjustment).
- Gear driven transmission permanently oil-lubricated.
- Ventilated blade drive motor designed for continuous use, with gear drive system for heavy and continuous daily operations.
- Removable carriage system permanently lubricated with automatic clutch.
- Top-mounted stone blade sharpener and cover blade easy to remove.
- Supplied with blade removal tool.
- Highest degree of safety in functioning, cleaning and maintenance.
- Cutting capacity for 300 mm model:
  - square: 180x180
  - rectangular: 230x165
  - round: 200
- "Slicer counter" function is available as special feature.

### Construction

- Compact design.
- Made in high polished satin finished anodized aluminium. This procedure guarantees high hygienic standards of the parts interested by the cut and resistance to acids, salts and oxidation processes.
- The blade is made of hollow ground hard chrome with blade guard ring for added protection.
- Plexiglass safety hand guard as standard.
- IP42 water protection.

**APPROVAL:** \_\_\_\_\_


**Electric**
**Supply voltage:**

601009 (MSG30G)

230 V/1N ph/50 Hz

**Total Watts:**

0.5 kW

**Key Information:**
**External dimensions, Width:** 760 mm

**External dimensions, Depth:** 520 mm

**External dimensions, Height:** 590 mm

**Net weight (kg):** 49

**Productivity:** 40 slicers/min