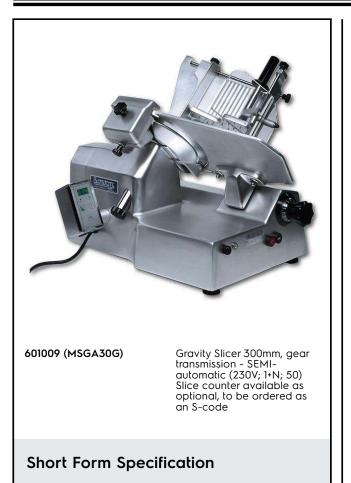


Food slicers 300 mm Gravity Slicer, gear transmission, semi-automatic



Item No.

Heavy duty slicer for supermarkets and delies.

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 lubrificated with automatic clutch. IP42 water protection.

Supplied with blade removal tool.

Slice counter available on request.

Main	Features
main	reatures

ITEM #

SIS #

AIA #

<u>MODEL #</u> NAME #

- 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 oillubrificated.
- Ventilated blade drive motor designed for continuous use, with gear drive system for heavy and continuous daily operations.
- Removable carriage system permanently lubrificated 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:



000

420

520

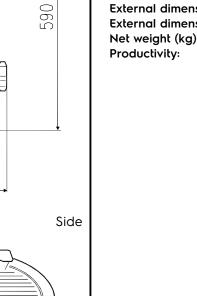
Food slicers 300 mm Gravity Slicer, gear transmission, semi-automatic

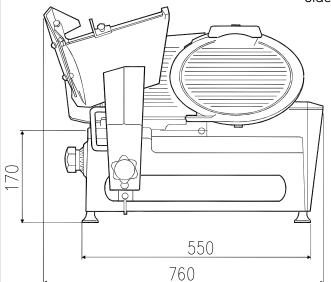
Electric

Front

Supply voltage: 601009 (MSGA30G)	230 V/1N ph/50 Hz
Total Watts:	0.5 kW
Key Information:	

External dimensions, Width:760 mmExternal dimensions, Depth:520 mmExternal dimensions, Height:590 mmNet weight (kg):49Productivity:40 slicers/min





El = Electrical inlet (power)

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.