

Technical data sheet

Product features



Slicer gear, blade 300 mm serrated

Model	SAP Code	00006436
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- Blade type: Serrated
- Blade diameter [mm]: 300
- Cutting thickness [mm]: 0 - 14
- Useful Cut [mm]: 265 x210
- Transfer type: Snail
- Material: Aluminium
- Safety cover: transparent plexiglass
- Safety element: motor with fan and overheating protection
stainless steel blade guard
transparent finger protection
- Suitable consumer: suitable for large establishments
- Table position: Oblique
- On/Off button: Yes
- Continuous work limit: running time without limitation

SAP Code	00006436	Loading	230 V / 1N - 50 Hz
Net Width [mm]	580	Blade type	Serrated
Net Depth [mm]	480	Blade diameter [mm]	300
Net Height [mm]	515	Cutting thickness [mm]	0 - 14
Net Weight [kg]	20.80	Useful Cut [mm]	265 x210
Power electric [kW]	0.320		

Technical data sheet

Technical drawing



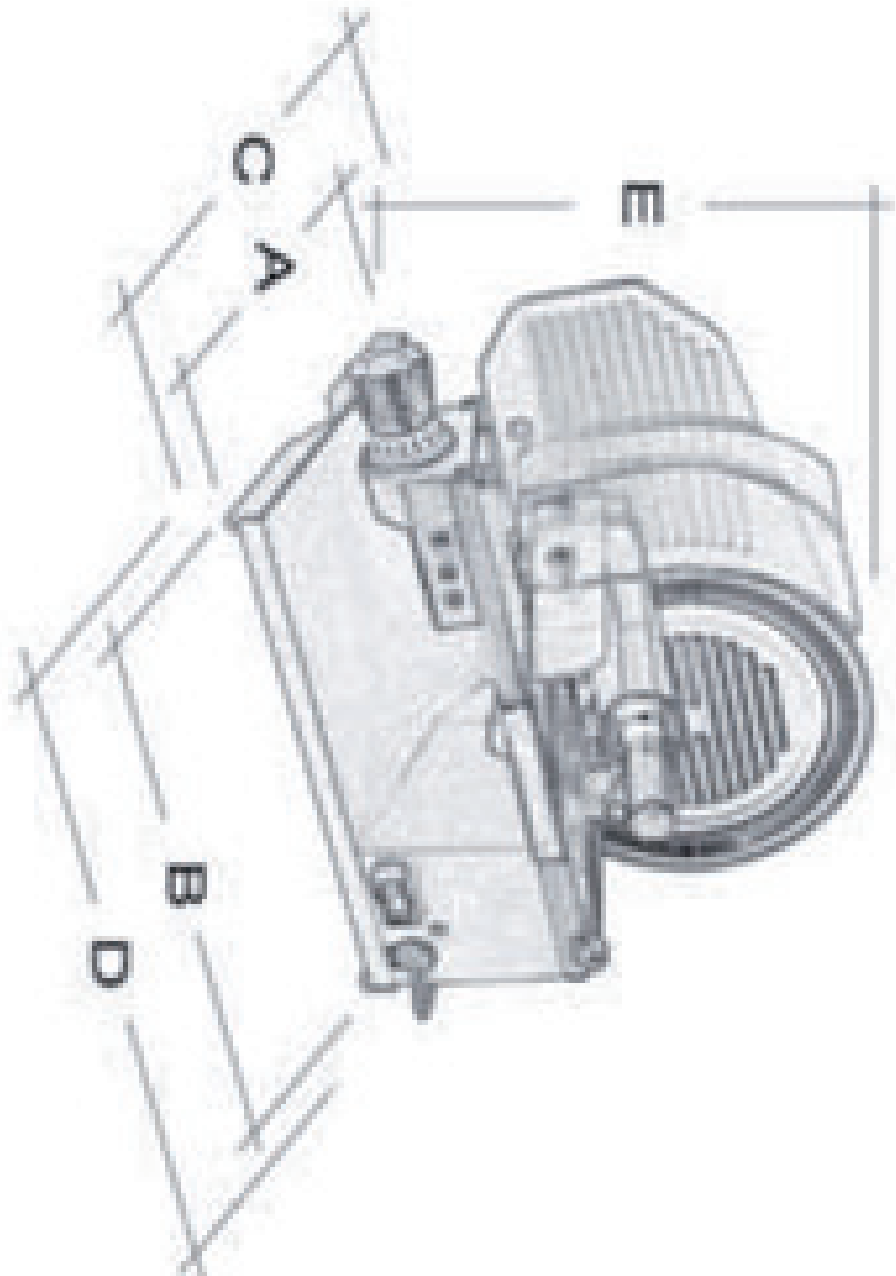
Slicer gear, blade 300 mm serrated

Model

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Model	A	B	C	D	E
GMS 220	275	375	380	445	370
GMS 250	275	430	425	525	380
GMS 275 XL	350	490	480	510	400
GMS 300	350	490	480	580	515



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Product benefits



Slicer gear, blade 300 mm serrated

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1

Aluminum alloy body

robustness
purity

- long service life
- very easy to clean

2

Worm gear

long service life

- thanks to the worm gear and the more powerful motor, it can be used de facto continuously

3

Anti-stick treatment of the knife including anti-stick grooves

less adhesion of the sliced food to the knife

- thanks to the blade design, even softer foods can be cut, saving costs and time

4

Fan-cooled motor with overheating protection

greater capacity of processed food
long life

- can work longer thanks to cooling
- less risk of overheating and engine damage due to cooling

5

Finger protection

high operational safety

- the finger guard minimises the risk of accidents at work

6

Serrated knife

better cutting quality of soft foods

- smoother and faster slicing of soft foods saves time and costs

7

Large blade diameter

variability of use

- thanks to the large diameter of the knife, even large pieces of food can be processed

8

Grinding equipment included in the price

guaranteed sharpness of the knife
quick maintenance

- no additional costs for external grinding
- easy maintenance
- immediate solution
- time saving

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Technical parameters



Slicer gear, blade 300 mm serrated

Model

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00006436

1. SAP Code:

00006436

2. Net Width [mm]:

580

3. Net Depth [mm]:

480

4. Net Height [mm]:

515

5. Net Weight [kg]:

20.80

6. Gross Width [mm]:

610

7. Gross depth [mm]:

530

8. Gross Height [mm]:

560

9. Gross Weight [kg]:

23.40

10. Device type:

Electric unit

11. Material:

Aluminium

12. Power electric [kW]:

0.320

13. Loading:

230 V / 1N - 50 Hz

14. Control type:

Mechanical

15. Safety cover:

transparent plexiglass

16. Safety element:

motor with fan and overheating protection
stainless steel blade guard
transparent finger protection

17. Suitable consumer:

suitable for large establishments

18. Engine protection:

fan and overheating protection

19. Adjustable feet:

Yes

20. Main switch:

Yes

21. Transfer type:

Snail

22. Blade type:

Serrated

23. Blade diameter [mm]:

300

24. Useful Cut [mm]:

265 x210

25. On/Off button:

Yes

26. Continuous work limit:

running time without limitation

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Technical parameters



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27. Removable moving table:

Yes

28. Anti-adhesive blade treatment:

Yes

29. Table position:

Oblique

30. Blade cover material:

Stainless steel

31. Sharpening device:

Additional included in the price

32. Blade hardness:

58-59 HRC

33. Cutting thickness [mm]:

0 - 14