



Slicer gear, blade 300 mm serrated

Model SAP Code 00006436



- 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
- Continous 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		

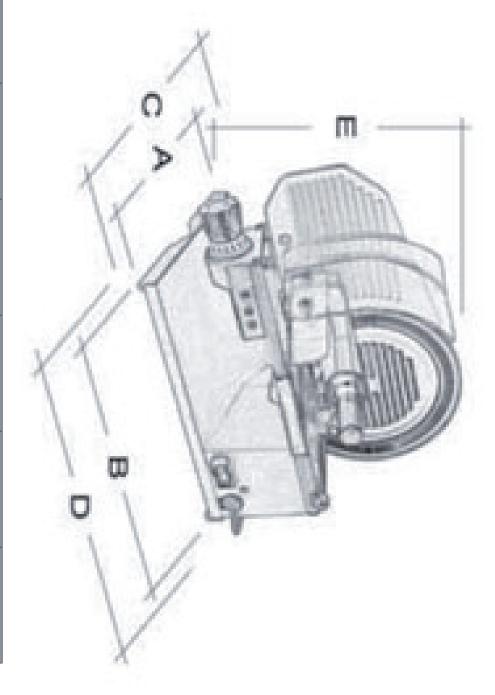


Technical drawing

Slicer gear, blade 300 mm serrated

Model SAP Code 00006436

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	Model	Α	В	С	D	m
XL 350 490 480 350 490 480	GMS 220	275	375	380	445	
XL 350 490 480 350 490 480	GMS 250	275	430	425	525	
350 490 480	GMS 275 XL	350	490	480	510	
	GMS 300	350	490	480	580	



SAP Code





Slicer gear, blade 300 mm serrated

Model

00006436

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 auick maintenance

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



Technical parameters

Slicer gear, blade 300 mm ser	rated	
Model	SAP Code	00006436
1. SAP Code: 00006436		14. Control type: Mechanical
2. Net Width [mm]: 580		15. Safety cover: transparent plexiglass
3. Net Depth [mm]: 480		16. Safety element: motor with fan and overheating protection stainless steel blade guard transparent finger protection
4. Net Height [mm]: 515		17. Suitable consumer: suitable for large establishments
5. Net Weight [kg]: 20.80		18. Engine protection: fan and overheating protection
6. Gross Width [mm]: 610		19. Adjustable feet: Yes
7. Gross depth [mm]: 530		20. Main switch: Yes
8. Gross Height [mm]: 560		21. Transfer type: Snail
9. Gross Weight [kg]: 23.40		22. Blade type: Serrated
10. Device type: Electric unit		23. Blade diameter [mm]:
11. Material: Aluminium		24. Useful Cut [mm]: 265 x210
12. Power electric [kW]: 0.320		25. On/Off button: Yes

13. Loading:

230 V / 1N - 50 Hz

26. Continous work limit:

running time without limitation



Technical parameters

Slicer gear, blade 300 mm serrated				
Model	SAP Code	00006436		
27. Removable moving table: Yes		31. Sharpening device: Additional included in the price		
28. Anti-adhesive blade treatment Yes	:	32. Blade hardness: 58-59 HRC		
29. Table position: Oblique		33. Cutting thickness [mm]: 0 - 14		

30. Blade cover material:

Stainless steel