

# Technical data sheet

## Product features



### Slicer gear, blade 250 mm serrated

Model	SAP Code	00005793
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- Blade type: Serrated
- Blade diameter [mm]: 250
- Cutting thickness [mm]: 0 - 14
- Useful Cut [mm]: 230 x175
- 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 smaller operations
- Table position: Oblique
- On/Off button: Yes
- Continuous work limit: running time without limitation

<b>SAP Code</b>	00005793	<b>Loading</b>	230 V / 1N - 50 Hz
<b>Net Width [mm]</b>	525	<b>Blade type</b>	Serrated
<b>Net Depth [mm]</b>	425	<b>Blade diameter [mm]</b>	250
<b>Net Height [mm]</b>	380	<b>Cutting thickness [mm]</b>	0 - 14
<b>Net Weight [kg]</b>	14.00	<b>Useful Cut [mm]</b>	230 x175
<b>Power electric [kW]</b>	0.155		

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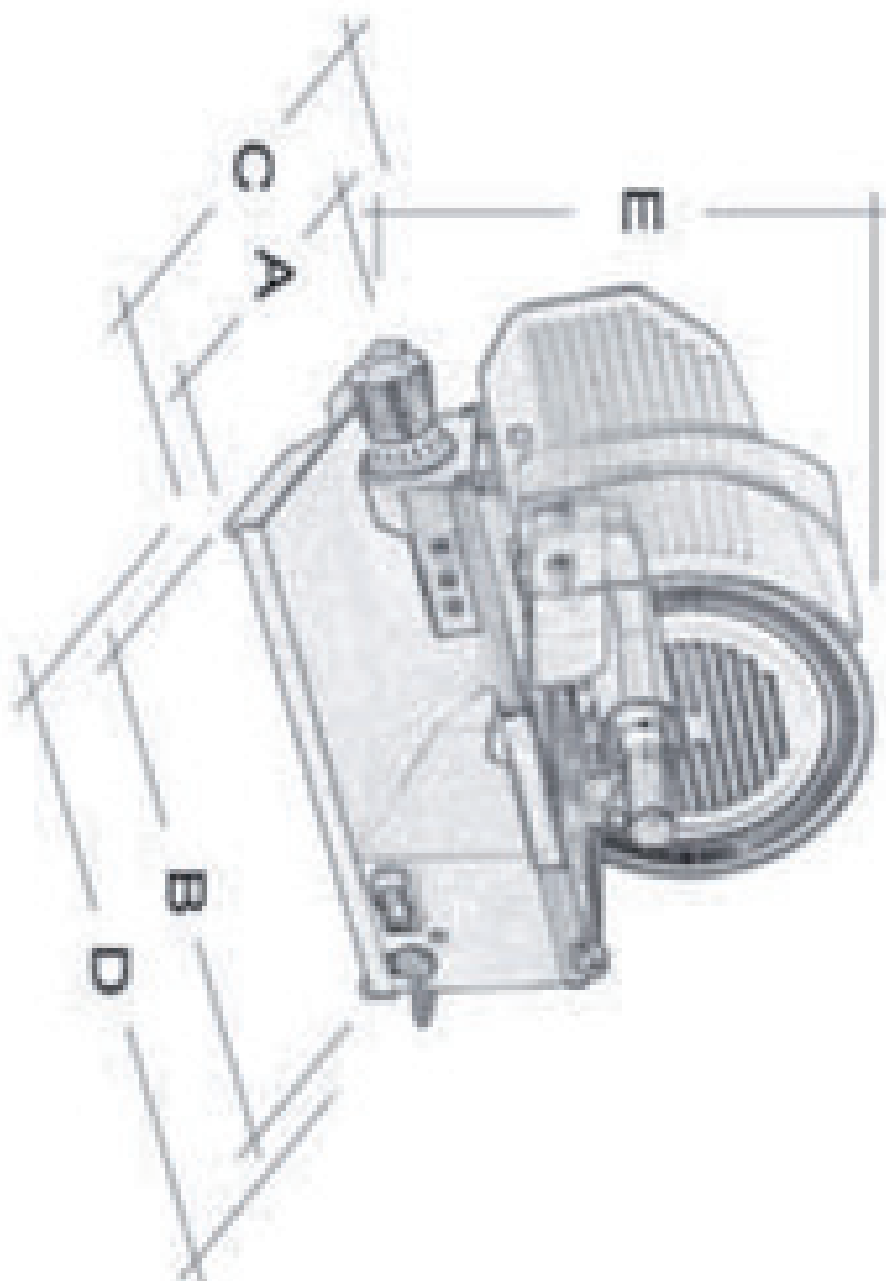
Technical drawing



Slicer gear, blade 250 mm serrated

Model	SAP Code	00005793
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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



# Technical data sheet

## Product benefits



### Slicer gear, blade 250 mm serrated

Model	SAP Code	00005793
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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

#### 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

# Technical data sheet

## Technical parameters



### Slicer gear, blade 250 mm serrated

#### Model

#### SAP Code

00005793

#### 1. SAP Code:

00005793

#### 2. Article group:

Slicers

#### 3. Net Width [mm]:

525

#### 4. Net Depth [mm]:

425

#### 5. Net Height [mm]:

380

#### 6. Net Weight [kg]:

14.00

#### 7. Gross Width [mm]:

580

#### 8. Gross depth [mm]:

480

#### 9. Gross Height [mm]:

460

#### 10. Gross Weight [kg]:

18.00

#### 11. Device type:

Electric unit

#### 12. Material:

Aluminium

#### 13. Power electric [kW]:

0.155

#### 14. Loading:

230 V / 1N - 50 Hz

#### 15. Control type:

Mechanical

#### 16. Safety cover:

transparent plexiglass

#### 17. Safety element:

motor with fan and overheating protection

stainless steel blade guard

transparent finger protection

#### 18. Suitable consumer:

Suitable for smaller operations

#### 19. Engine protection:

fan and overheating protection

#### 20. Adjustable feet:

Yes

#### 21. Main switch:

Yes

#### 22. Transfer type:

Snail

#### 23. Blade type:

Serrated

#### 24. Blade diameter [mm]:

250

#### 25. Useful Cut [mm]:

230 x175

#### 26. On/Off button:

Yes

# Technical data sheet

Technical parameters



Slicer gear, blade 250 mm serrated

Model

SAP Code

00005793

**27. Continuous work limit:**

running time without limitation

**28. Removable moving table:**

Yes

**29. Anti-adhesive blade treatment:**

Yes

**30. Table position:**

Oblique

**31. Blade cover material:**

Stainless steel

**32. Sharpening device:**

Additional included in the price

**33. Blade hardness:**

58-59 HRC

**34. Cutting thickness [mm]:**

0 - 14