

# Technical data sheet

## Product features



### Slicer gear, blade 275 mm plain

<b>Model</b>	<b>SAP Code</b>	00008014
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- Blade type: Smooth
- Blade diameter [mm]: 275
- Cutting thickness [mm]: 0 - 14
- Useful Cut [mm]: 230 x180
- 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 catering operations
- Table position: Oblique
- On/Off button: Yes
- Continuous work limit: running time without limitation

<b>SAP Code</b>	00008014	<b>Loading</b>	230 V / 1N - 50 Hz
<b>Net Width [mm]</b>	535	<b>Blade type</b>	Smooth
<b>Net Depth [mm]</b>	425	<b>Blade diameter [mm]</b>	275
<b>Net Height [mm]</b>	400	<b>Cutting thickness [mm]</b>	0 - 14
<b>Net Weight [kg]</b>	18.00	<b>Useful Cut [mm]</b>	230 x180
<b>Power electric [kW]</b>	0.320		

# Technical data sheet

Technical drawing



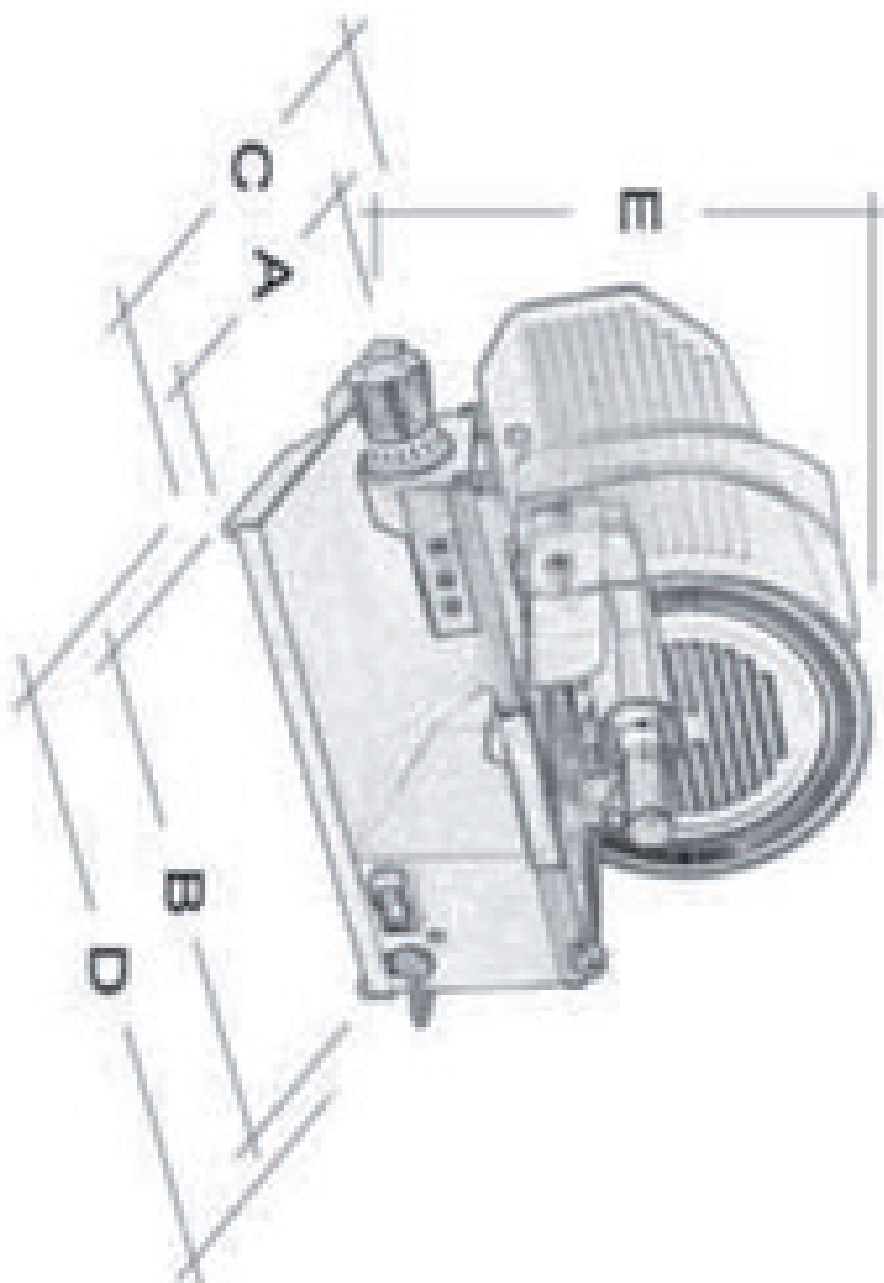
Slicer gear, blade 275 mm plain

Model

SAP Code

00008014

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 275 mm plain

Model

SAP Code

00008014

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

#### Large blade diameter

variability

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

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 275 mm plain

Model

SAP Code

00008014

**1. SAP Code:**

00008014

**2. Net Width [mm]:**

535

**3. Net Depth [mm]:**

425

**4. Net Height [mm]:**

400

**5. Net Weight [kg]:**

18.00

**6. Gross Width [mm]:**

610

**7. Gross depth [mm]:**

530

**8. Gross Height [mm]:**

560

**9. Gross Weight [kg]:**

21.00

**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 catering operations

**18. Engine protection:**

fan and overheating protection

**19. Adjustable feet:**

Yes

**20. Main switch:**

Yes

**21. Transfer type:**

Snail

**22. Blade type:**

Smooth

**23. Blade diameter [mm]:**

275

**24. Useful Cut [mm]:**

230 x180

**25. On/Off button:**

Yes

**26. Continuous work limit:**

running time without limitation

# Technical data sheet

Technical parameters



## Slicer gear, blade 275 mm plain

<b>Model</b>	<b>SAP Code</b>	00008014
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### 27. Removable moving table:

Yes

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### 28. Anti-adhesive blade treatment:

Yes

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### 29. Table position:

Oblique

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### 30. Blade cover material:

Stainless steel

### 31. Sharpening device:

Additional included in the price

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### 32. Blade hardness:

58-59 HRC

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### 33. Cutting thickness [mm]:

0 - 14