Main Features
• Manual gravity slicer.
• Slice thickness from 0 to 15 mm.
• Cut thickness-adjusting knob (millimeter adjustment).
• Belt driven transmission.
• Ventilated blade drive motor designed for continuous use, with Poly V-belt drive system for quiet operation and economical service.
• Removable carriage system permanently lubricated 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: 190x190
  - rectangular: 250x190
  - round: 220

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.
• Plexiglass safety hand guard as standard.
• IP42 water protection.
• [NOT TRANSLATED]

Short Form Specification

**Item No.**

Medium duty slicer for Hotel and Catering
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. Poly V-belt drive system for quiet operation and economical service. Removable carriage system permanently lubricated with automatic clutch. IP42 water protection.
Supplied with blade removal tool.
Food slicers
300 mm Gravity Slicer, belt transmission

Electric
Supply voltage:
601131 (MSG30B) 230 V/1N ph/50 Hz
601112 (MSG30B6) 230 V/1N ph/60 Hz

Key Information:
External dimensions, Width: 620 mm
External dimensions, Height: 450 mm
External dimensions, Depth: 510 mm
Cold water paste: 30

The MECHANICAL SAFETY system includes:
- Blade guard
- Cover
- Meat pusher
- Hand cover on meat hopper
- Meat hopper + finger protection

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

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