

# Automatic gravity belt driven slicers

## OM300A an automatic gravity poly-v-belt driven slicer for fast and accurate slicing of a wide variety of different foods

This slicer has an automatic sliding product holder with an adjustable stroke. This machine is much faster to use than a manual slicer, where the carriage needs to be moved for each slice. When the slicer is working, it can still be switched to manual operation.

Once the machine is switched off, the carriage always stops by the operator, in the feeding position. Two independent fan cooled motors guarantee constant and continuous service. The motors drive unextendable poly-v-belts - one for the blade and one for the carriage.

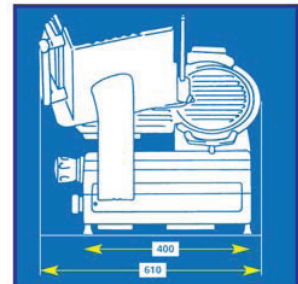
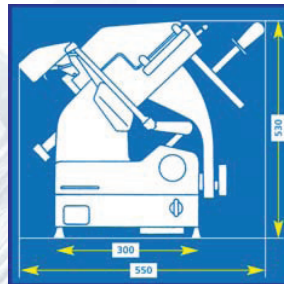


### Features include

- 2 high performance fan cooled motors
- Ideal for slicing large pieces of meat and vegetables
- Optional digital slice counter - model OM300A-DC
- Blade removal tool
- Complies fully with all 'CE' regulations

### Optional extras

- Double product carriage
- Slice receiving tray • Stand
- 135 mm or 180 mm diameter stainless steel vegetable tube
- Teflon coating available for slicing cheese



Dimensions in mm

MODEL	PHASE	ELECTRICAL LOADING	BLADE DIAMETER
OM300A	I	0.66 hp 0.45 kw	300 mm