

Automatic gravity gear driven slicers

OM300GD-CX & OM350GD-CX two automatic gravity gear driven slicers for professional use in the food industry

These slicers are the only gear driven slicers in the range with two independent fan cooled motors, one for the blade and one for the carriage. The toothed gearing on this machine guarantees regular rotation of the blade.

The stroke can be set to cut different quantities and types of product such as 100 slices a minute of 7cm salami or 45 slices a minute of 27cm product. A precise thickness adjustment knob adjusts the quantity and weight to exact requirements.

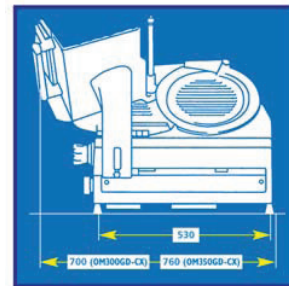
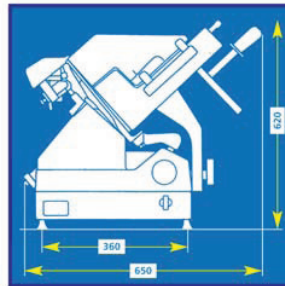


Features include

- Automatic sliding carriage
- Adjustable number of slices per minute
- 2 independent fan cooled motors
- Toothed gearing
- Stain resistant anodised aluminium finish
- Blade removal tool
- Complies fully with all 'CE' regulations

Optional extras

- Slice counter with pre-selector
- Slice receiving tray • Stand
- Removable programmable portioner - weighs and counts
- Vegetable arm • Double product carriage
- Stainless steel vegetable tube 135 mm or 180 mm diameter
- Teflon coated blade for cheese



Dimensions in mm

MODEL	PHASE	ELECTRICAL LOADING	BLADE DIAMETER
OM300GD-CX	I	0.6 hp 0.45 kw	300 mm
OM350GD-CX	I	0.6 hp 0.45 kw	350 mm