

Gravity gear driven slicers

OM300GD & OM350GD two gravity driven slicers for professional use in the food industry

The sliding product holder makes this gravity machine ideal for large and heavy products. The toothed gearing on this slicer guarantees regular rotation of the blade. It is reliable and easy to use and clean. High precision slice thickness control is a feature of this slicer.

Many optional extras including the digital monitoring of portions and slice counter.

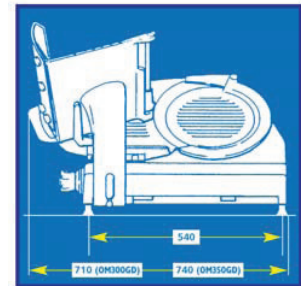
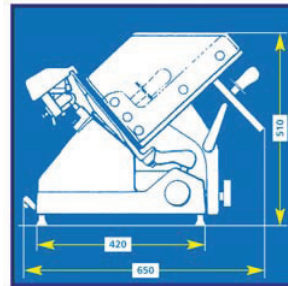


Features include

- High performance fan cooled motor
- Stain resistant anodised aluminium finish
- Toothed gearing
- No voltage release switch
- Blade removal tool
- Complies fully with all 'CE' regulations

Optional extras

- Digital monitoring of portions
- Digital slice counter
- Stand
- Food holding tray
- 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
OM300GD	I	0.45 hp 0.33 kw	300 mm
OM350GD	I	0.45 hp 0.33 kw	350 mm