

Technical data sheet

Product features



Slicer gear, blade 275 mm serrated

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00008015 |
|--------------|-----------------|----------|



- Blade type: Serrated
- 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

| | | | |
|----------------------------|----------|-------------------------------|--------------------|
| SAP Code | 00008015 | Loading | 230 V / 1N - 50 Hz |
| Net Width [mm] | 535 | Blade type | Serrated |
| Net Depth [mm] | 425 | Blade diameter [mm] | 275 |
| Net Height [mm] | 400 | Cutting thickness [mm] | 0 - 14 |
| Net Weight [kg] | 18.00 | Useful Cut [mm] | 230 x180 |
| Power electric [kW] | 0.320 | | |

Technical data sheet

Technical drawing



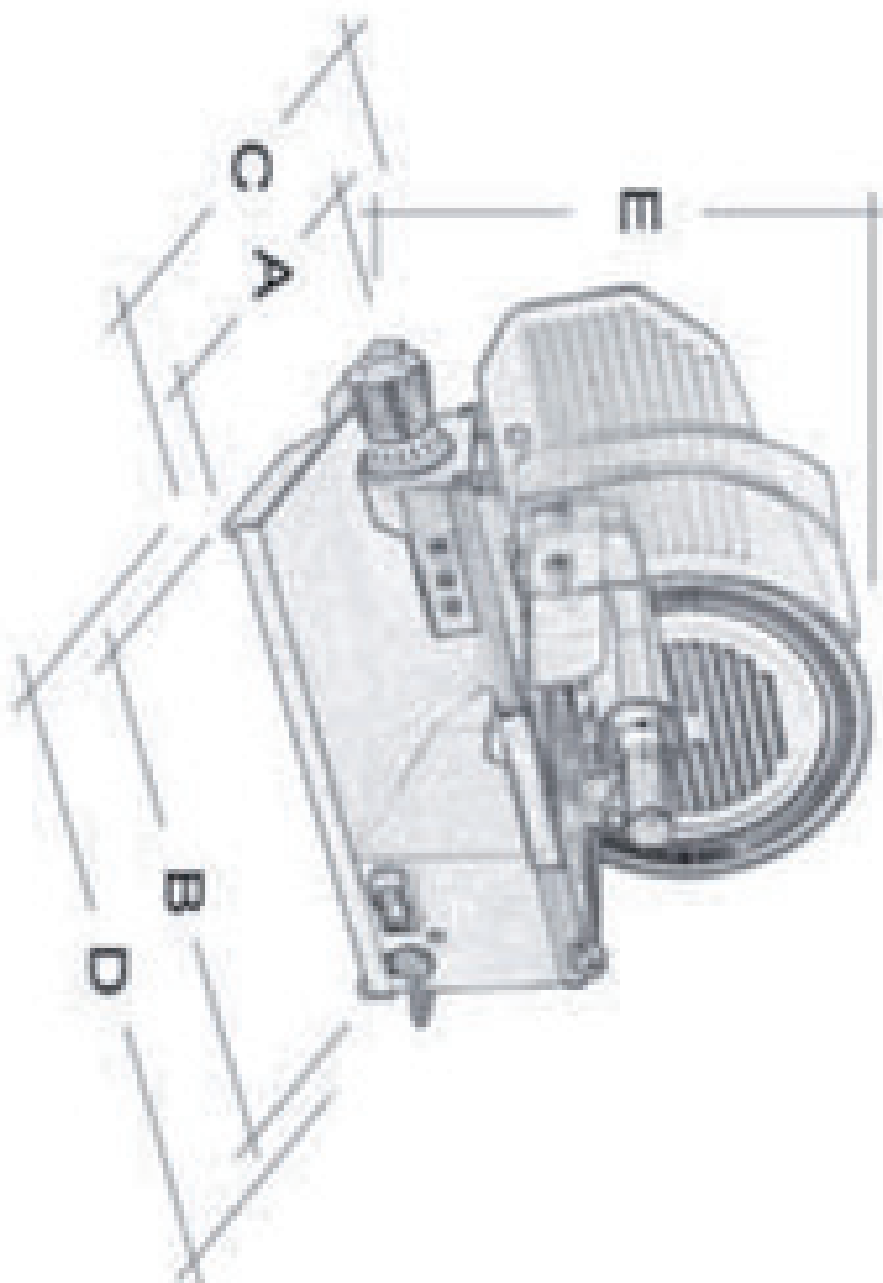
Slicer gear, blade 275 mm serrated

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| 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 |



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Product benefits



Slicer gear, blade 275 mm serrated

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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

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Technical parameters



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1. SAP Code:

00008015

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]:

25.00

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:

Serrated

23. Blade diameter [mm]:

275

24. Useful Cut [mm]:

230 x180

25. On/Off button:

Yes

26. Continuous work limit:

running time without limitation

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Technical parameters



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27. Removable moving table:

Yes

28. Anti-adhesive blade treatment:

Yes

29. Table position:

Oblique

30. Blade cover material:

Stainless steel

31. Sharpening device:

Additional included in the price

32. Blade hardness:

58-59 HRC

33. Cutting thickness [mm]:

0 - 14