

# Technical data sheet

## Product features



### Slicer gear, blade 220 mm serrated

<b>Model</b>	<b>SAP Code</b>	00006721
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- Blade type: Serrated
- Blade diameter [mm]: 220
- Cutting thickness [mm]: 0 - 14
- Useful Cut [mm]: 195 x155
- 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 small restaurants  
and snack bars
- Table position: Oblique
- On/Off button: Yes
- Continuous work limit: running time without limitation

<b>SAP Code</b>	00006721	<b>Loading</b>	230 V / 1N - 50 Hz
<b>Net Width [mm]</b>	445	<b>Blade type</b>	Serrated
<b>Net Depth [mm]</b>	380	<b>Blade diameter [mm]</b>	220
<b>Net Height [mm]</b>	370	<b>Cutting thickness [mm]</b>	0 - 14
<b>Net Weight [kg]</b>	12.50	<b>Useful Cut [mm]</b>	195 x155
<b>Power electric [kW]</b>	0.140		

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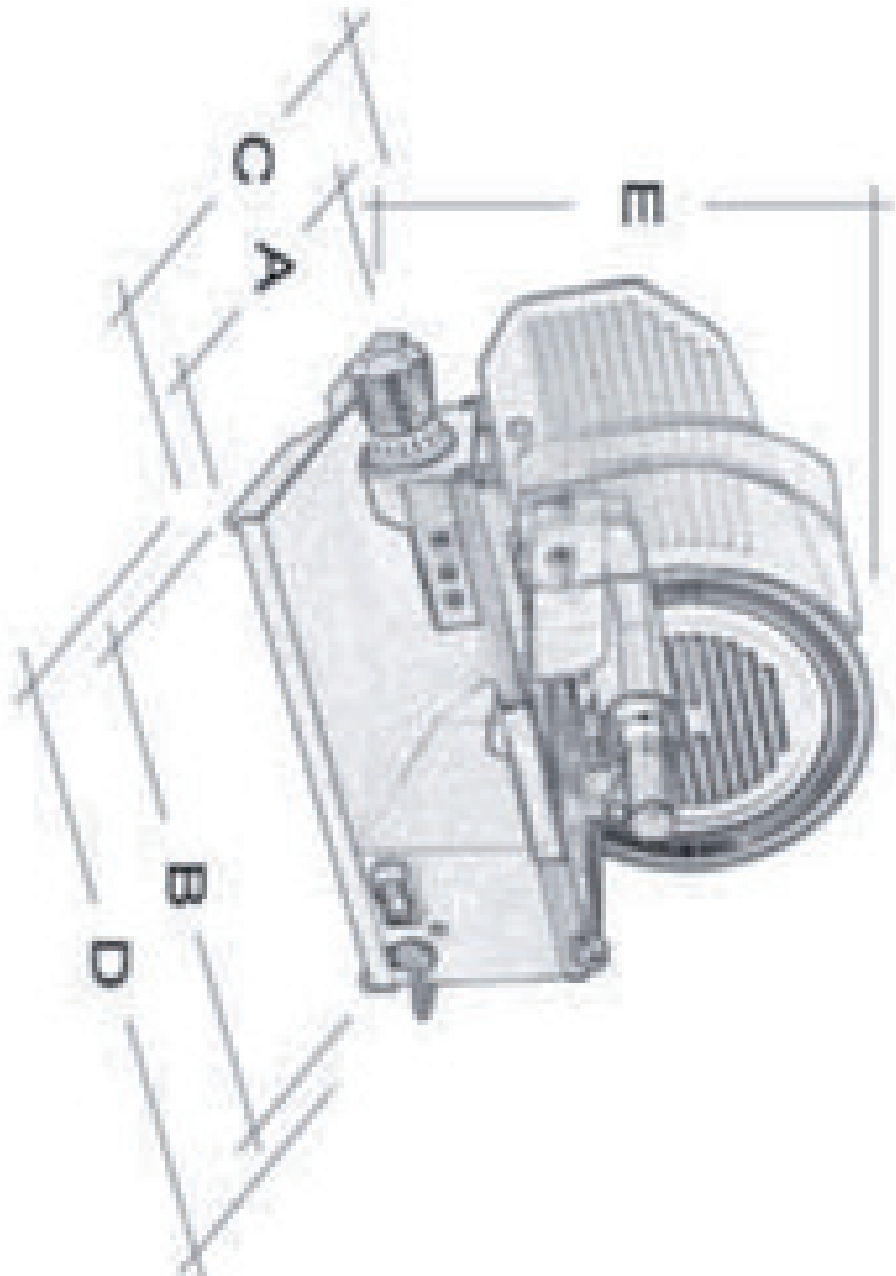
Technical drawing



Slicer gear, blade 220 mm serrated

<b>Model</b>	<b>SAP Code</b>	00006721
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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



# Technical data sheet

## Product benefits



### Slicer gear, blade 220 mm serrated

Model

SAP Code

00006721

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

#### Serrated knife

- better cutting quality of soft foods
- smoother and faster slicing of soft foods saves time and costs

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

# Technical data sheet

## Technical parameters



### Slicer gear, blade 220 mm serrated

Model

SAP Code

00006721

**1. SAP Code:**

00006721

**2. Net Width [mm]:**

445

**3. Net Depth [mm]:**

380

**4. Net Height [mm]:**

370

**5. Net Weight [kg]:**

12.50

**6. Gross Width [mm]:**

480

**7. Gross depth [mm]:**

580

**8. Gross Height [mm]:**

460

**9. Gross Weight [kg]:**

14.00

**10. Device type:**

Electric unit

**11. Material:**

Aluminium

**12. Power electric [kW]:**

0.140

**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 small restaurants and snack bars

**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]:**

220

**24. Useful Cut [mm]:**

195 x155

**25. On/Off button:**

Yes

**26. Continuous work limit:**

running time without limitation

# Technical data sheet

Technical parameters



Slicer gear, blade 220 mm serrated

Model

SAP Code

00006721

**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