

## Automatic - gear transmission

The range of gravity slicers provides a rational and fast solution for the slicing problems of restaurants, canteens and supermarkets. They are particularly suitable for foods like salame/ham and cooked meats. The model detailed on this sheet is a gravity slicer available with gear transmissions.



601009 with optional automatic slice counter

### FEATURES

- Base and main components in sanitary brushed aluminium thus guaranteeing durability, high sanitary standards and easy cleaning.
- Sharpened blades in tempered forged steel.
- Removable and easy to use top mounted stone blade sharpener.
- Removable carriage system.
- Gear drive system for heavy and continuative daily operations.

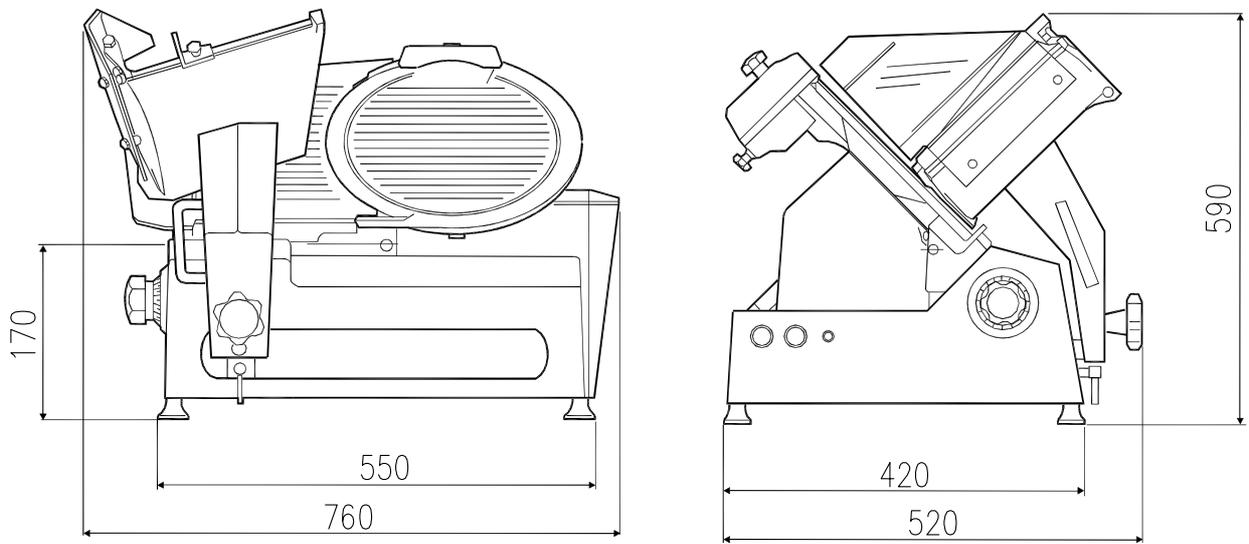
- The cover blade and product deflector are easily removable without the use of tools.
- Carriage rollers and self-lubricating brushes provide easier movement during operation.
- Automatic slice counter available upon request (special order).
- Cover blade full covering for improved slicing and movement during manual operations.
- Gauge plate interlock allows the removal of carriage for cleaning only

- when the appliance is switched off.
- Permanently mounted blade guard ring aids protection from cutting blades while operating and cleaning.
- Blade drive motor ventilated designed for continuous use.
- Gauge knob provides precise control of slicing.
- CE and NSF approved.
- IP44 water protection.



**Electrolux**

601009



Food slicers

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BMAB020

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	<b>MSGA30G 601009</b>
<b>LEGEND</b>	
EI - Electrical connection	230 V, 1N, 50
<b>TECHNICAL DATA</b>	
External dimensions - mm	
width	760
depth	520
height	590
Electrical power - kW	0.5
Net weight - kg.	49

Subject to change without notice