

Item
Model
ProjectName



Belt 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 models detailed on this sheet are three gravity slicers with belt transmissions.

601144

FEATURES

- Base and main components in sanitary burnished aluminium thus guaranteeing durability, high sanitary standards and ease of cleaning.
- Sharpened blades in tempered forged steel.
- Removable and easy to use top mounted stone blade sharpener.
- Removable carriage system.

- Carriage rollers and self-lubrication bushes for ease of movements during operation.
- Gauge plate interlock allows the removal of carriage for cleaning only when the appliance is switched off.

Food slicers



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- Permanently mounted blade guard ring aids protection from cutting blades while operating and cleaning.
- Cover blade easily removable without tools.
- Gauge knob provides precise control of slicing.
- Blade drive motor ventilated.
- Poly-V belt drive system.
- IP42 water protection.
- CE and NSF approved.

Specifications

MODEL	MSL25B 601144	MSL25B6 601116
External dimensions - mm		
width	510	510
depth	420	420
height	380	380
Electrical power - kW	0.15	0.15
Net weight - kg.	22	22



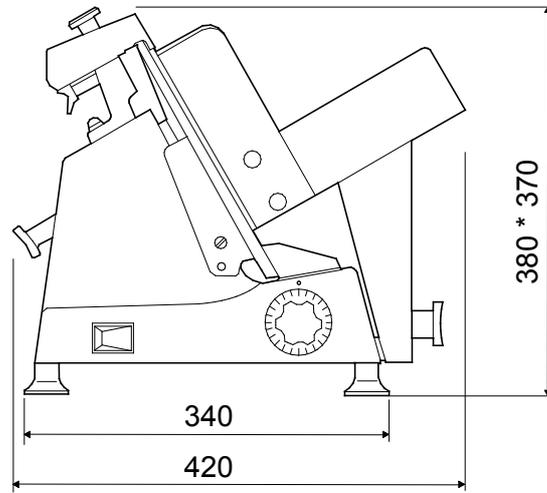
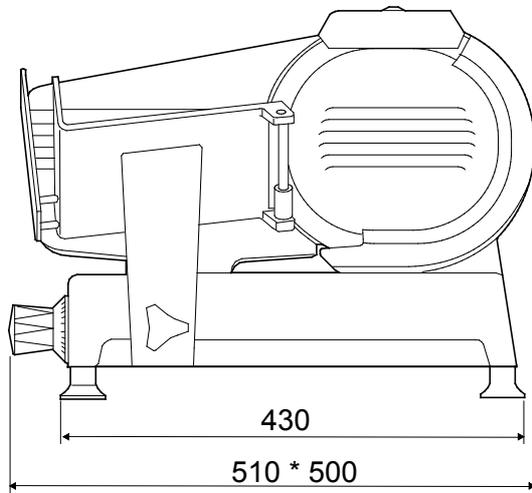
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Installation drawings

601144, 601116

*220



MODEL

I - Electrical connection

**MSL25B
601144**

230 V, 1N, 50

**MSL25B6
601116**

230 V, 1N, 60

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



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Food slicers



AMAA010