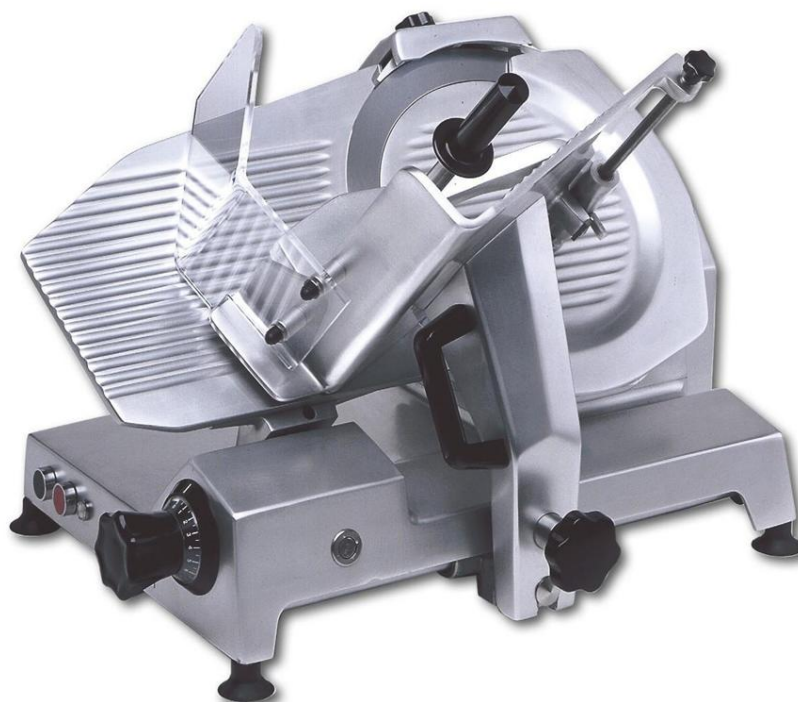


Gear transmission

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 models detailed on this sheet are three gravity slicers available with gear transmissions.



601134

FEATURES

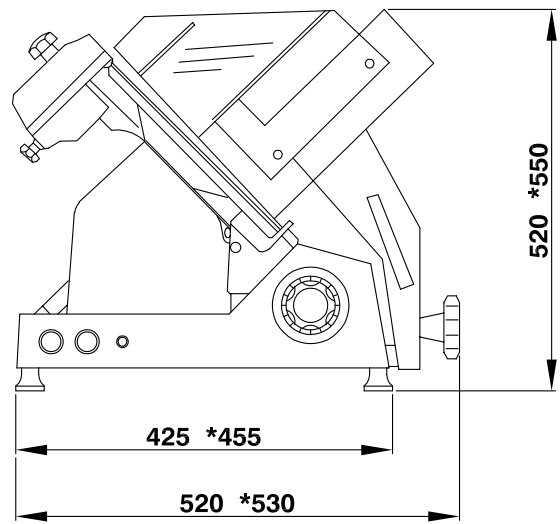
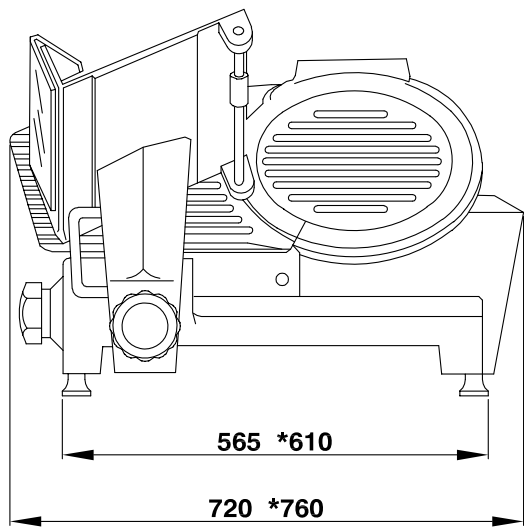
- Base and main components in sanitary burnished aluminium thus guaranteeing durability, high sanitary standards and ease of cleaning.
- Sharpened blades in tempered forged steel.
- Removable and easy to use top mounted stone blade sharpener.
- Removable carriage system.
- Gear drive system for heavy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

- Cover blade and product deflector easily removable without tools.
- Cover blade in teflon and gauge plate especially suitable for cutting cheese on model 601137.
- Cover blade full covering for improved slicing and movement during manual operations.
- 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.
- 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.
- IP42 water protection.
- CE and NSF approved.



Electrolux



Food slicers

Gear transmission

BMAB010

2012-07-24

Subject to change without notice

	MSG30G 601134	MSG35G 601135	MSG30GT 601137
LEGEND			
EI - Electrical connection	230 V, 1N, 50	400 V, 3, 50	230 V, 1, 50
TECHNICAL DATA			
External dimensions - mm			
width	720	760	720
depth	520	530	520
height	520	550	520
Electrical power - kW	0.5	0.5	0.5
Net weight - kg.	36	40	36