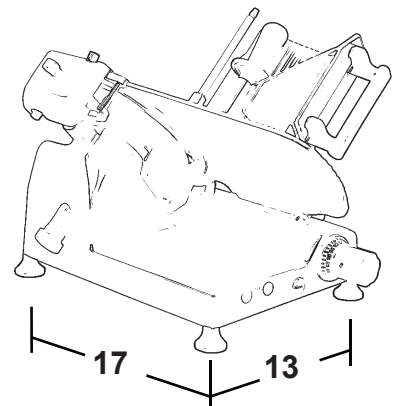


GL 30F/N



This slicer is NSF8-2010 approved, to grant food protection and sanitation requirements for the materials, design and construction. The highest degree of protection against bacteria proliferation.

- Inextensible Poly-V belt driven transmission
- Switch flush with slicer casting and LED
- Removable parts for cleaning: blade cover, product holder, aluminium meat grip, Stainless Steel slice deflector
- 45° inclined blade
- Integrated and removable sharpener
- Parts of RED plastic
- Interlock on gauge plate
- Dual action sharpener
- Protection at product holder out of transparent PLEXIGLAS
- Extremely versatile slicer
- Fixed ring guard



PROFESSIONAL USE

Model	Blade	Drive	Hp	Volt	Cut thickness	Slicing capacity	lbs
	ø inch				inch	inch	
GL 30F/N	12	Belt	0.4	120/60/1	0 - 0.55	□ 8 x 7 ○ 7.8	55

Varimixer

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