

A cut above in the most diverse disciplines ...



- Large capacity thanks to broad carriage
- Transparent finger protection for a clear view during slicing
- Fewer corners, edges and large radii make cleaning fast and easy
- Optimally sealed against water and dirt
- Large, user-friendly remnant holder
- Unique design ensures minimal end-pieces and maximum product yield
- Removable, dishwasher-proof sharpener for greater safety and hygiene
- The ergonomic design sets standards in safety, yield, hygiene and durability as well as reducing the total cost of ownership

- All-round blade protection during cleaning
- Patented carriage locking system

Additional safety features:

- Off-switch integrated in the control knob for slicing thickness, blade-off and machine block when blade is open (optional extra)
- Juices are channelled to drain
- Premium quality gravity slicer with ergonomic carriage position for ease-of-use (even with difficult products)

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■ Blade radius	GSP H 0° 350 mm	GSP H 18° L 330 mm	GSP H 25° L 330 mm	GSP H 25° H 330 mm
■ Blade speed	266 revs/pm	255 revs/pm	319 revs/pm	319 revs/pm
■ Max. product size	Round: 260 mm High: 246 mm Wide: 290 mm	Round: 235 mm High: 188 mm Wide: 290 mm	Round: 228 mm High: 160 mm Wide: 290 mm	Round: 202 mm High: 1126 mm Wide: 290 mm
Footprint: L1 x W1	532 x 478 mm	532 x 478 mm	530 x 480 mm	530 x 480 mm
Outer dimensions: L x W x H	725 x 570 x 470 mm	725 x 572,2 x 459 mm	725 x 587 x 571 mm	725 x 586 x 596 mm
■ Working area: L2 x W2	770,3 x 786,4 mm	799,3 x 791 mm	799 x 899 mm	806 x 899 mm
■ Slicing thickness	continuously adjustable 0 to 24 mm			
Safety class	IP 33	IP 33	IP 33	IP 33
■ Weight	43 kg	43 kg	43 kg	43 kg

Options:

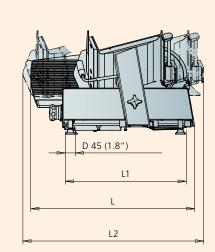
- Ceraclean®
- Gravity-feed slicing carriage
- Lockable produce-fixing handle
- Carriage versions:
 - 0° (together with 350 blade maximises opening for product)
 - 18° L, 25° L, 25° H
- Blade
 - Ceraclean®
 - Perforated blade (for cheese)
 - Toothed blade (for bread)
- Lifting grip
- Comfort package
- Vegetable holder
- Tomato straight-edge
- Product attachment

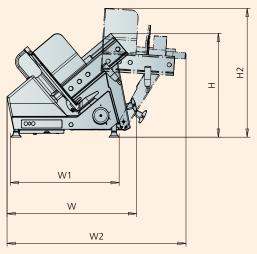
Single-phase alternating current

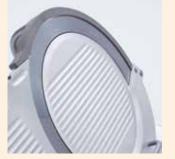
- Voltage: 230 V
- Frequency: 50 Hz
- Input current: 1.79 A
- Power input: 0.36 kW

Three-phase alternating current:

- Voltage: 230 V/400 V
- Frequency: 50 Hz
- Input current: 1.2 A/0.68 A
- Power input: 0.31 kW











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