## SOLUZIONIFOODSERVICE

# MEAT SLICER SIRMAN LEO GDO 350 EVO VCS - 380V THREE-PHASE

SIRMAN MEAT SLICER BLADE mm.350



C	6 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
A:	mm 515
В:	mm 410
Cı	mm 750
D:	mm 742
Ei	mm 570
Ft.	mm 830
G:	mm 595
Li	mm 665
X:	mm 295
Y:	mm 240
	VIII 10 (VIII) 211
H:	mm 240



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### **CHARACTERISTICS:**

- Rounded line with no visible edges or screws.
- Low ribbed blade to minimize friction with the product.
- Sliding pin, ground and lapped chromed.
- Excellent sliding of the carriage thanks to the lapped cast iron bushings.
- Cushioned trolley with vulcanised rubber bumpers.
- Stainless steel slice deflector.
- Seal system on the pulley.
- Blade pulley without central hole to prevent infiltrations and facilitate cleaning.
- Practical disassembly of the blade guard.
- Standard blade extractor.
- 70 mm distance between the blade and the head.
- Lama G&B costs low.
- IP 67 push buttons in stainless steel.
- Watertight electrical system and motor.

### TECHNICAL DATA:

- Blade ø mm 350 inch 14
- 380 watt motor Hp 0.52
- Cutting thickness mm.25
- Carriage stroke mm 370
- Plate mm 430x300
- Net weight kg.61

