

SIRMAN GALILEO 350 INCLINED SLICER --CE PROFESSIONAL--
single-phase 220V or three-phase 380V



vedi prodotto online

CODICE: **GLL350**
MARCA: **SIRMAN**



Modello	Galileo 350 Evo
Ø Lama:	mm 350 - inch 14
Motore:	watt 380 - Hp 0,52
Spessore di taglio:	mm 25
Corna carrello:	mm 365
Piatto:	mm 350x320
A:	mm 515
B:	mm 410
C:	mm 750
D:	mm 590
E:	mm 535
F:	mm 620
G:	mm 700
L:	mm 730
X:	mm 320
Y:	mm 210
H:	mm 275
V:	mm 350

SOLUZIONI FOODSERVICE

CHARACTERISTICS:

- Rounded line with no visible edges or screws.
- Slide pin, ground chrome.
- Self-lubricating sliding bushings.
- Bumpers on trolley in vulcanized rubber.
- Removable sail support cover.
- Stainless steel slice deflector.
- Blade pulley without central hole to facilitate cleaning.
- Progressive sail movement of the first 3 mm of opening, guarantees greater precision in cutting the thin slices.
- Sealing ring on the sail shaft to prevent liquids from percolating inside the machine.
- Practical disassembly of the blade guard
- All stainless steel small parts.
- Bottom cover.
- Switchable electronic board 110-220V single-phase or 220-380V three-phase.
- Sharpener with lower protective tray.
- Standard blade extractor.
- Blade inclination 38°.
- Plastic knobs.
- Rubber feet.
- IP 67 plastic buttons.

TECHNICAL DATA:

- Blade ø mm 350 - inch 14
- 380 watt motor - Hp 0.52
- Cutting thickness mm.25
- Carriage stroke mm 365
- Plate mm 350x320
- Net weight kg.61,5