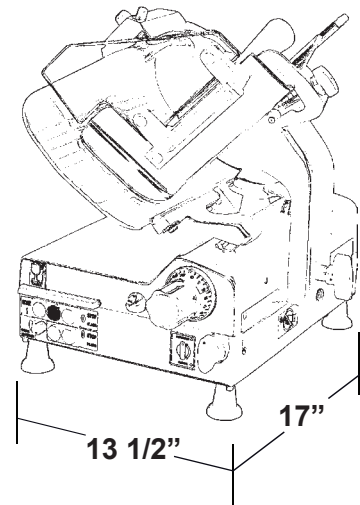


GL Matic 30F/N



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.

- Automatic slicer
- Adjustable carriage stroke and consequent n° of cuts
- BELT driven transmission
- Two separate motors - one for the blade - one for the carriage
- Removable parts for cleaning: blade cover, product holder plate, aluminium meat grip, Stainless Steel slice deflector
- Fast - no tools removable meat grip
- Blade with NARROW BAND of chromium-plated hardened steel
- 45° inclined blade
- Turning aside and REMOVABLE sharpener
- Dual action sharpener
- Fixed ring guard
- Interlock on gauge plate on zero position
- Readily removable transparent Plexiglass Protection at product-holder plate
- High reliability of all elements
- New design with large spaces
- Fence included



PROFESSIONAL USE

Model	Blade	Drive	HP	Volt	Cut thickness	Slicing capacity	Pounds
	ø inches				inches	inches	
GLMATIC 30F/N	12"	Belt	1/2	120/60/1 230/50/1	0 - 9/16"	□ 8 2/3"x8 1/4" ○ 7 5/16"	86 lbs

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