Slicing machine Metos Pro Line GL30 manual



Product information

SKU	4080310
Productnaam	Slicing machine Metos Pro Line GL30 manual
Afmetingen	630 × 580 × 460 mm
Gewicht	25,000 kg
Capacity	0-14 mm slices
Technical information	230 V, 0,25 kW, 1NPE, 50 Hz

Description

The Metos Gravita GL30 is a slicing machine designed for demanding professional use, offering a reliable and versatile alternative for the needs of restaurants or small specialty stores. This model has a stylish gray aluminum frame and handles and controls highlighted in red color. The aluminum body of the device is designed so that it does not have sharp corners that collect dirt and interfere with cleaning. Thanks to the open design and quick-release parts, the device is easy and quick to clean.
Thanks to the feed button and the carriage auxiliary handle, the carriage moves easily even with large products or products with higher cutting resistance. A precision-cutting blade with built-in sharpener, a product holder and a feed button ensure millimeter-accurate slicing results and help minimize product loss. The Metos Gravita slicing machine offers even cutting results even with products with lower cutting resistance so it can be used in a wide range of ways to slice meat, cheese and vegetables.

- slicing capacity: rectangular product 200 x 170 mm, round Ø200 mm
- gray aluminum frame, handles and controls highlighted in red
- manually pushed, lightly moving carriage
- quiet motor and reliable belt drive
- blade Ø300 mm, tilt angle 45 degrees
- slice thickness adjustable from 0-14 mm
- start / stop switch with indicator lights
- built-in sharpener
- easy to use and precise slice thickness adjustment
- easily removable parts ensure quick cleaning: blade cover plate, carriage, product holder and slice guide
- a fixed blade guard protects the user when cleaning the machine
- the safety switch prevents the machine from starting if the carriage is not attached