Slicing machine Metos Pro Line GL30 Auto



Product information

SKU	4080312
Productnaam	Slicing machine Metos Pro Line GL30 Auto
Afmetingen	340/550 × 430/640 × 530 mm
Gewicht	41,000 kg
Capacity	0-14 mm slices
Technical information	230 V, 0,40 kW, 1N, 50 Hz

Description

The Metos Gravita GL30 Auto is a slicing machine designed for demanding professional use, offering a reliable and compact-sized alternative for applications where volumes require an automatic slicing machine. The device is well suited for restaurant and store use. The device with an automatically moving carriage is easy to use and allows even large slicing volumes to be made quickly and ergonomically. The user can select the length of the carriage movement according to the product to be sliced. When the slicing is complete, pressing the stop button returns the carriage to the initial position and is thus ready for the next product.
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. 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
- automatically moving carriage with automatic return function
- separate motors for carriage and blade, quiet 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