



Slicer gear, blade 300 mm serrated		
Model	SAP Code	00006436
GMS 300 Z	A group of articles - web	Cutting machines



- Blade type: Serrated
- Blade diameter [mm]: 300
- Cutting thickness [mm]: 0 14
- Useful Cut [mm]: 265 x210
- Transfer type: Snail
- Material: Aluminium
- Safety cover: transparent plexiglass
- Safety element: motor with fan and overheating protection stainless steel blade guard transparent finger protection
- Suitable consumer: suitable for large establishments
- Table position: Oblique
- On/Off button: Yes
- Continous work limit: running time without limitation

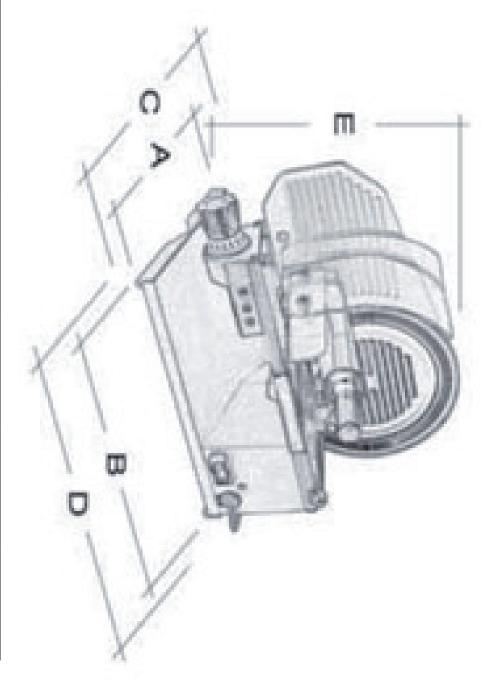
SAP Code	00006436	Loading	230 V / 1N - 50 Hz
Net Width [mm]	580	Blade type	Serrated
Net Depth [mm]	480	Blade diameter [mm]	300
Net Height [mm]	515	Cutting thickness [mm]	0 - 14
Net Weight [kg]	20.80	Useful Cut [mm]	265 x210
Power electric [kW]	0.320		



Technical drawing

Slicer gear, blade 300 mm serrated		
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GMS 300 35	GMS 275 XL 35	GMS 250 27	GMS 220 27	Model /
350	350	275	275	Α
490	490	430	375	В
480	480	425	380	С
580	510	525	445	D
515	400	380	370	т







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Aluminum alloy body robustness

- long service life
- very easy to clean
- **Worm gear** long service life

purity

- thanks to the worm gear and the more powerful motor, it can be used de facto continuously
- Anti-stick treatment of the knife including anti-stick grooves

less adhesion of the sliced food to the knife

- thanks to the blade design, even softer foods can be cut, saving costs and time

- Fan-cooled motor with overheating protection greater capacity of processed food
 - long life - can work longer thanks to cooling
 - less risk of overheating and engine damage due to cooling
- **Finger protection** high operational safety
 - the finger guard minimises the risk of accidents at work
- **Serrated knife** better cutting quality of soft foods
 - smoother and faster slicing of soft foods saves time and costs
- Large blade diameter variability of use

- thanks to the large diameter of the knife, even large pieces of food can be processed

Grinding equipment included in the price

guaranteed sharpness of the knife quick maintenance

- no additional costs for external grinding
- easy maintenance
- immediate solution
- time saving

e-mail: rmgastro@rmgastro.com web: www.rmgastro.com

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Technical parameters

Slicer gear, blade 300 mm serra	ated		
Model	SAP Code	00006436	
GMS 300 Z	A group of articles - web	Cutting machines	
1. SAP Code: 00006436		14. Control type: Mechanical	
2. Net Width [mm]: 580		15. Safety cover: transparent plexiglass	
3. Net Depth [mm]: 480		16. Safety element: motor with fan and overheating protection stainless steel blade guard transparent finger protection	
4. Net Height [mm]: 515		17. Suitable consumer: suitable for large establishments	
5. Net Weight [kg]: 20.80		18. Engine protection: fan and overheating protection	
6. Gross Width [mm]:		19. Adjustable feet: Yes	
7. Gross depth [mm]: 530		20. Main switch: Yes	
8. Gross Height [mm]: 560		21. Transfer type: Snail	
9. Gross Weight [kg]: 23.40		22. Blade type: Serrated	
10. Device type: Electric unit		23. Blade diameter [mm]: 300	
11. Material: Aluminium		24. Useful Cut [mm]: 265 x210	
12. Power electric [kW]: 0.320		25. On/Off button: Yes	

26. Continous work limit:

running time without limitation

13. Loading:

230 V / 1N - 50 Hz



Technical parameters

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Model	SAP Code	00006436
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27. Removable moving table: Yes		31. Sharpening device: Additional included in the price
28. Anti-adhesive blade treatment: Yes		32. Blade hardness: 58-59 HRC
29. Table position: Oblique		33. Cutting thickness [mm]: 0 - 14
30. Blade cover material: Stainless steel		34. Cross-section of conductors CU [mm²]: 0,5

tel.: +420 381 582 284 e-mail: rmgastro@rmgastro.com web: www.rmgastro.com