

Technical data sheet

Product features



Slicer gear, blade 220 mm serrated

Model	SAP Code	00006721
GMS 220 Z	A group of articles - web	Cutting machines



- Blade type: Serrated
- Blade diameter [mm]: 220
- Cutting thickness [mm]: 0 - 14
- Useful Cut [mm]: 195 x155
- 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 small restaurants
and snack bars
- Table position: Oblique
- On/Off button: Yes
- Continuous work limit: running time without limitation

SAP Code	00006721	Loading	230 V / 1N - 50 Hz
Net Width [mm]	445	Blade type	Serrated
Net Depth [mm]	380	Blade diameter [mm]	220
Net Height [mm]	370	Cutting thickness [mm]	0 - 14
Net Weight [kg]	12.50	Useful Cut [mm]	195 x155
Power electric [kW]	0.140		

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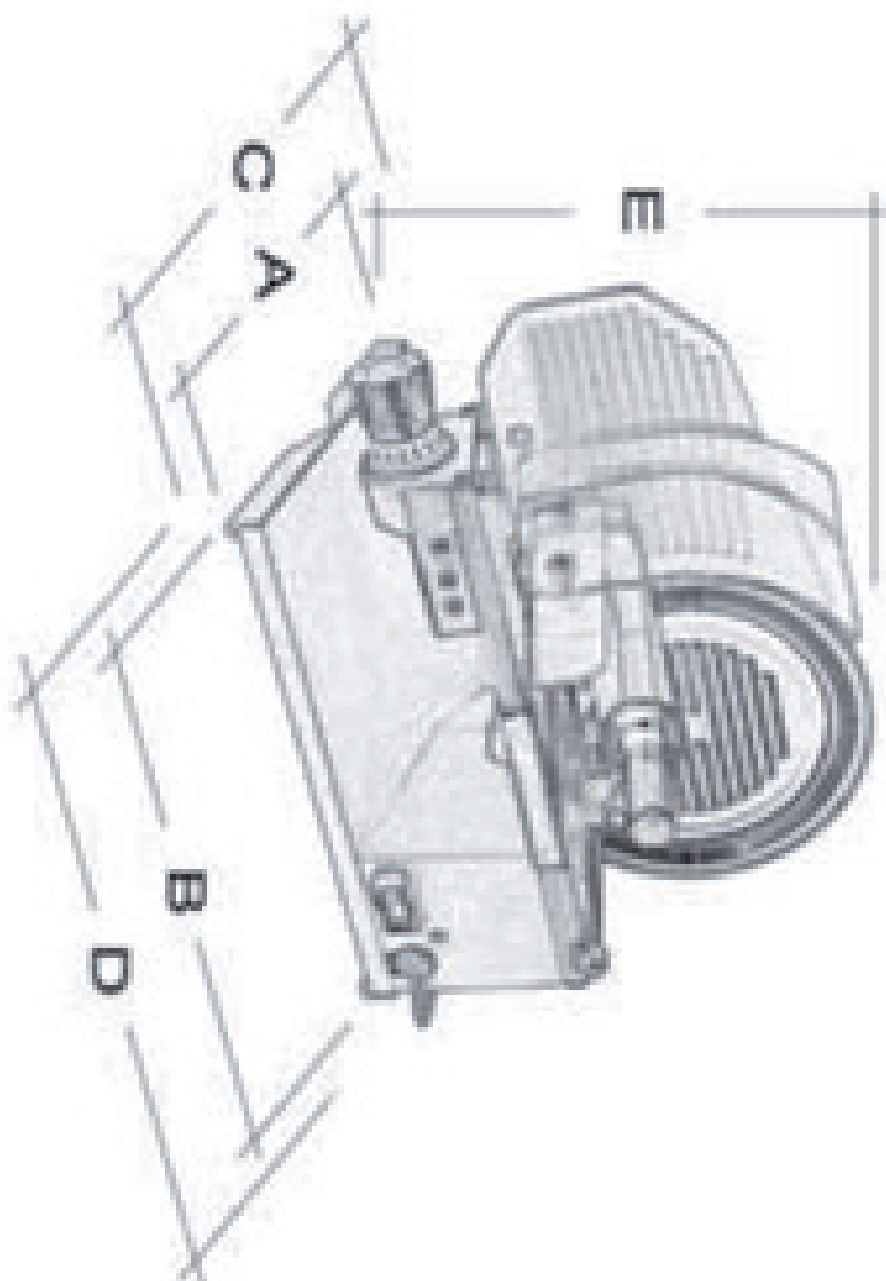
Technical drawing



Slicer gear, blade 220 mm serrated

Model	SAP Code	00006721
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Model	A	B	C	D	E
GMS 220	275	375	380	445	370
GMS 250	275	430	425	525	380
GMS 275 XL	350	490	480	510	400
GMS 300	350	490	480	580	515



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Product benefits



Slicer gear, blade 220 mm serrated

Model	SAP Code	00006721
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1

Aluminum alloy body

- robustness
- purity
 - long service life
 - very easy to clean

2

Worm gear

- long service life
 - thanks to the worm gear and the more powerful motor, it can be used de facto continuously

3

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

4

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

5

Finger protection

- high operational safety
 - the finger guard minimises the risk of accidents at work

6

Serrated knife

- better cutting quality of soft foods
 - smoother and faster slicing of soft foods saves time and costs

7

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

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Technical parameters



Slicer gear, blade 220 mm serrated

Model	SAP Code	00006721
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1. SAP Code:

00006721

2. Net Width [mm]:

445

3. Net Depth [mm]:

380

4. Net Height [mm]:

370

5. Net Weight [kg]:

12.50

6. Gross Width [mm]:

480

7. Gross depth [mm]:

580

8. Gross Height [mm]:

460

9. Gross Weight [kg]:

14.00

10. Device type:

Electric unit

11. Material:

Aluminium

12. Power electric [kW]:

0.140

13. Loading:

230 V / 1N - 50 Hz

14. Control type:

Mechanical

15. Safety cover:

transparent plexiglass

16. Safety element:

motor with fan and overheating protection
stainless steel blade guard
transparent finger protection

17. Suitable consumer:

suitable for small restaurants and snack bars

18. Engine protection:

fan and overheating protection

19. Adjustable feet:

Yes

20. Main switch:

Yes

21. Transfer type:

Snail

22. Blade type:

Serrated

23. Blade diameter [mm]:

220

24. Useful Cut [mm]:

195 x155

25. On/Off button:

Yes

26. Continuous work limit:

running time without limitation

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Technical parameters



Slicer gear, blade 220 mm serrated

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27. Removable moving table:

Yes

28. Anti-adhesive blade treatment:

Yes

29. Table position:

Oblique

30. Blade cover material:

Stainless steel

31. Sharpening device:

Additional included in the price

32. Blade hardness:

58-59 HRC

33. Cutting thickness [mm]:

0 - 14

34. Cross-section of conductors CU [mm²]:

0,5