

The GLM300 semi-automatic slicer is a belt driven, medium/heavy duty powerhouse that takes the hard work out of slicing. An ideal slicer for restaurants, caterers, medium/large kitchens and delicatessens.

- **Variable Speed Automatic Carriage**
45 – 70 slices per minute allows the operator to slice at a speed to suit the product.
- **Belt Drive**
Tough, non-slip, multi-ribbed drive belt.
- **Two Independent Fan-Cooled Motors**
High performance motors that increase efficiency and reduce wear and tear.
- **Low Voltage Switches**
Safe for operator, reduced voltage switching (24 volts).
- **Large Cutting Capacity**
Slices Champagne ham, roasts and chicken roll.
- **Shaving Meat**
Load the meat, press a button, and meat is shaved automatically. Save time and money.



Model
GLM300
Semi-Automatic Slicer

SAFETY FEATURES



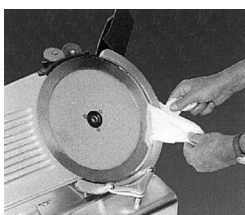
Built-in sharpening device:

For maximum operator safety the sharpening device will only operate when the slice thickness knob is set to "0" and the blade is closed.



Lift-off meat carriage:

A safety interlock system prevents the removal of the meat carriage until the operator sets the slice thickness knob to "0".



Fixed blade guard:

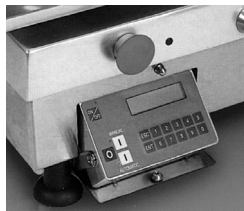
The fixed blade guard is an added safety feature to protect the operator from injury.

OPTIONS



The Slice Counter

(Opt. 3) allows the operator to select and slice the exact number of slices required.



Programmable Portioning Device

(Opt. 92) Slices the product until the pre-set weight is achieved. The Portioning Device can be folded away during cleaning.

Option 12:

Stainless tube (135 mm) with pusher which is attached to the product holder for cutting vegetables.

Option 22:

Stainless tube (180 mm) with pusher which is attached to the product holder for cutting vegetables.

Option 129:

Blade removal device enables the blade to be easily removed without the risk of injury.

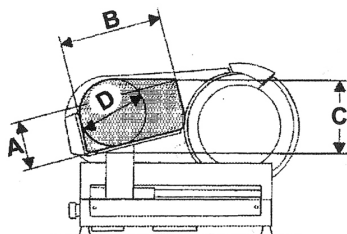
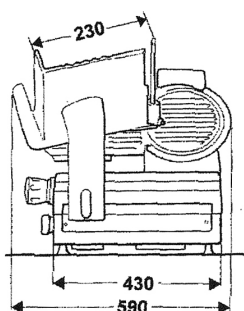
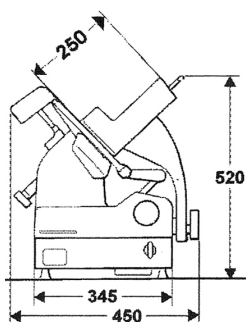
Option 93:

Carriage with two grippers to hold different shaped products firmly

Option 97:

Teflon coating (Gauge plate, Blade and Blade cover) for slicing cheese

DIMENSIONS



	GLM300
Blade (mm)	300
A	170
B	210
C	220
D	200
Motor:	240v 50Hz 400W
Weight kg:	58

The GLM300 semi-automatic belt driven slicers' speed can be varied to suit the product. Perfect slicing can be achieved for all products with precision cutting to 14mm. The large capacity meat carriage enables even the largest pieces to be sliced effortlessly.

Continuous daily use demands a powerful slicing machine. Two high performance fan-cooled motors drive

the blade and carriage. In the case of the blade motor, drive is transferred by a tough, multi-ribbed belt system to the blade, resulting in a very powerful slicer. Four low voltage switch buttons control the slicer. Switch off automatic mode and the meat carriage always returns to the operator's end, making loading and unloading easier.

The standard meat carriage has a single meat gripper and product fence. The optional BC2 carriage has two grippers that hold different shaped products firmly during automatic slicing.

Options make the GLM300 extremely versatile. The Slice Counter and Programmable Portioning Device produces accurate portions repeatedly at the push of a button.



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