MEAT SLICER MG-350

Gear-driven (worm and crown) meat slicer · Ø 350 mm blade

MEAT SLICER | Ø 350 MM BLADE | GEAR DRIVE | IP65



DESCRIPTION

The MG-350 is a heavy-duty slicer with worm and crown gear drive, designed for intensive use in butcher shops, delicatessens and food workshops.

German G+B blade with automatic sharpener and adjustable slice thickness from 0 to 25 mm. 24 V low-voltage safety system and IP65 protection.

Built in 18/8 stainless steel, with blade protection ring and safety device on the blade cover.

CONSTRUCTION AND STANDARD EQUIPMENT

- 18/8 stainless steel.
- Worm and crown gear drive.
- German G+B blade and automatic sharpener.
- 24 V safety system, blade ring and IP65.

KEY DATA					
Blade	**Ø 350 mm**	Power	**0.4 HP**	Slice thickness	**0–25 mm**
Max. round cut	**Ø 250 mm**	Max. rectang. cut	**305 × 205 mm**	Weight	**68 kg**

MODELS IN THE SERIES

MODEL	BLADE	DIMENSIONS (W × D × H)	MAX. CUT / WEIGHT
MG-300	Ø 292 mm	**725 × 735 × 435 mm**	Ø 195 mm · 62 kg
MG-350	Ø 350 mm	**775 × 755 × 455 mm**	Ø 250 mm · 68 kg

Dimensions in mm as stated by the manufacturer. Options: carriage ruler, Teflon blade; on MG-350, long carriage and slice stackers.

APPLICATIONS

Butcher shops, delicatessens, supermarkets and food workshops with high slicing volumes of cold meats, cheese and meat.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

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