

GB SLICERS

RETURN

C 30E - 35E

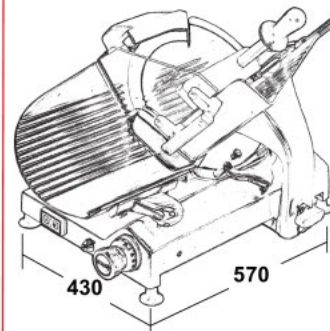


CE

Gear-driven gravity feed manual slicer, with powerful fan-cooled motor and large product holder suitable for big-sized and heavy products. Machine in anodized aluminium alloy, with tempered chromium steel blade. Extremely versatile thanks to its many accessories. Manufactured according to EN1974 rules.

- Cleaning: removable aluminium blade cover, carriage plate, end-grip and revolving slice deflector
- Sharpener: integrated, it runs automatically for a perfect sharpening and honing, provided with a movable protection that covers the blade also in off position, easily removable grinding stone, to make cleaning easier
- Safety facilities: fixed blade ring guard, removable product holder only when the slice thickness control is set on 0 position
- Use: supermarkets, delicatessen shops, catering companies and industrial catering sector kitchens, ideal for high volume work load

Options (see relevant file): 8 - 12 - 15 - 16 - 17 - 22 - 56 - 57 - 63 - 78 - 81 - 91 - 97
100 - 112 - 130 - 137 - 139 - 144 - 149



PROFESSIONAL USE

Model	Blade ø mm	Drive	W	Volt	IP	Cut thickness mm	Slicing capacity mm	Kg
C 30E	300	Gear	350	120/50/1	65	0 - 14	□260x150 ○210	41
C 35E	350			230/50/1				43
				400/50/1			□260x190 ○250	

OMAS S.p.A - Via 4 Novembre, 6
21040 Oggiona S. Stefano (VA)
Tel. 0331.214311 - Fax 0331.214350
www.omasfoodmachinery.com
info@omasfoodmachinery.com

OMAS[®]
Food machinery

100912