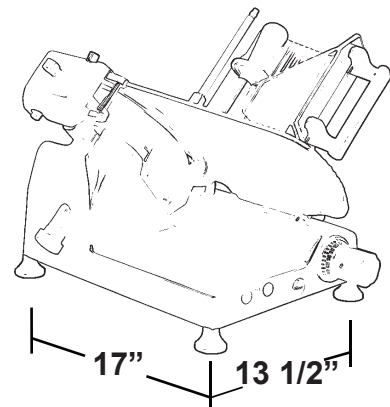


GL 30F/N



This slicer is NSF8-2010 approved, to grant food protection and sanitation requirements for the materials, design and construction. The highest degree of protection against bacteria proliferation.

- Inextensible Poly-V belt driven transmission
- ON/OFF one touch s/s switches with LED flush with slicer casting
- Removable parts for cleaning: blade cover, product holder plate, aluminium meat grip, Stainless Steel slice deflector
- Fast - no tools removable meat grip
- Chromium-plated hardened steel BLADE
- 45° inclined blade
- Turning aside and REMOVABLE sharpener
- Dual action sharpener
- Fixed ring guard
- Interlock on gauge plate on zero position
- Readily removable transparent Plexiglass Protection at product-holder plate
- Extremely versatile slicer



PROFESSIONAL USE

Model	Blade	Drive	HP	Volt	Cut thickness	Slicing capacity	Pounds
	∅ inches				inches	inches	
GL 30F/N	12"	Belt	1/3	230/50/1 220/60/1 120/60/1	0 - 1/16"	□ 8 1/4"x6 1/4" ○ 7 5/16"	55 lbs

VAN BERKEL USA, Inc.
 5675 NW 84th Avenue
 Doral, FL 33166 | Office + 1(786)409-7052
 vbusa@berkelinternational.com
 www.omas1949.com

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 Food technology
 solutions