



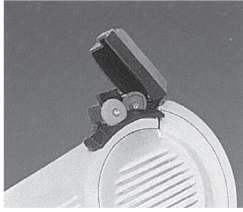
The GL Matic semi-automatic slicer is a belt driven, medium/heavy duty powerhouse that takes the hard work out of slicing. An ideal slicer for restaurants, caterers, medium/large kitchens and delicatessens.

- **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.



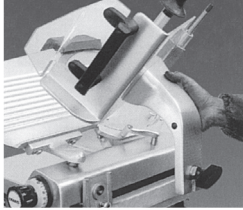
Model
GL Matic 300/350
Semi-Automatic Slicer

SAFETY FEATURES



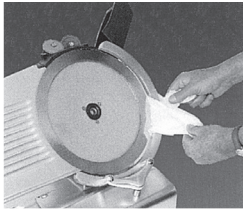
Built-in sharpening device:

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



Lift-off meat carriage:

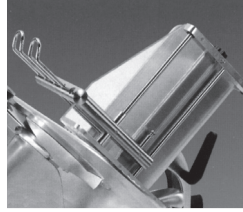
A safety interlock system prevents the removal of the meat carriage until the operator sets the slice thickness knob to "0".



Ring blade guard:

The fixed external ring blade guard protects the operator from injury during cleaning.

OPTIONS



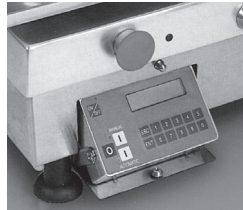
The BC2 meat

carriage (Opt. 78) has two grippers which allow products of different sizes and shapes to be sliced at the same time. The products are held firmly during the slicing process.



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 steel chute and weight (135mm diameter)

Option 22:

Stainless steel chute and weight (180mm diameter)

Option 90:

Blade removal device

Option 93:

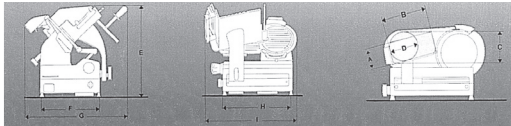
BCarriage with two grippers to hold different shaped products firmly

Option 97:

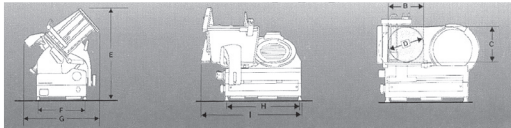
Teflon coating (Gauge plate, Blade and Blade cover) for slicing cheese

DIMENSIONS

GL Matic 300



GL Matic 350



| | GL Matic 300 | GL matic 350 |
|------------|--------------|--------------|
| Blade (mm) | 300 | 350 |
| A | 170 | 210 |
| B | 210 | 215 |
| C | 220 | 205 |
| D | 200 | 205 |
| E | 520 | 610 |
| F | | 410 |
| G | 550 | 575 |
| H | | 570 |
| I | 640 | 630 |
| Motor: | 240v 50Hz | |
| Blade: | 270w | |
| Carriage: | 250w | |

The GL Matic semi-automatic belt driven slicers' speed can be varied to suit the product. Perfect slicing can be achieved for all products. 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 GL Matic extremely versatile. The Slice Counter and Programmable Portioning Device produces accurate portions repeatedly at the push of a button.

Model GL Matic Slicers have been manufactured according to European Standards EN1974 and EEC89/392, and to the internationally recognised CE Standard.

All slicers fully comply with the Australian Standard N2822 and are electrically approved to be connected to the National Electricity Grid.

SALES AND SERVICE

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