



COMMERCIAL MEAT SLICER GAE-300

Blade Ø 300 mm.



DYNAMIC PREPARATION
COMMERCIAL SLICERS



SALES DESCRIPTION

Gear driven automatic slicer with slice counter.

- ✓ Slicer Fully made of high-polished aluminium protected against anodic oxidation.
- ✓ Professional slicer with ring and blade removal tool.
- ✓ Two independent motors for blade and carriage.
- ✓ Adjustable carriage run to adapt to different product sizes.
- ✓ Slice counter.
- ✓ Professional slicer with ring, carriage lock and blade removal tool.
- ✓ Heavy duty ventilated motor.
- ✓ Built-in precision sharpener.
- ✓ Easy cleaning.
- ✓ Adjustable cutting thickness.
- ✓ Carriage mounted on life-lubricated bearings.

SPECIFICATIONS

Blade diameter: 300 mm

Cutting capacity

- ✓ Square cut: 190 mm x 190 mm
- ✓ Round cut: 215 mm
- ✓ Rectangular cut: 250 mm x 190 mm

Slice thickness: 0 mm - 14 mm

Blade speed: 270 rpm

Slices per minute: 36-106

Carriage run: 310 mm

Total loading: 400 W

External dimensions (W x D x H)

- ✓ Width: 690 mm
- ✓ Depth: 540 mm
- ✓ Height: 600 mm

Net weight: 50 kg

Crated dimensions

740 x 680 x 570 mm

Gross weight: 56 kg

AVAILABLE MODELS

5050082 Slicer GAE-300 230/50/1

5050086 Slicer GAE-300 220/60/1

* Ask for special versions availability



sammic | www.sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1.
20720 Azkoitia, Spain

phone +34 943 15 72 36
sales@sammic.com



Project

Date

Item

Qty

Approved

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