

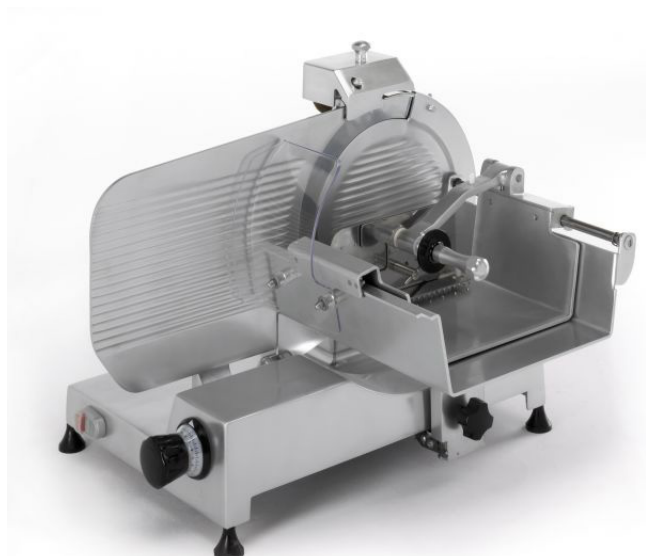


# GRAVITY MEAT SLICER CCE-350

Blade Ø 350mm.



DYNAMIC PREPARATION  
GEAR DRIVEN SLICERS



## SALES DESCRIPTION

**Vertical position for universal application. Specially suitable for fresh meat.**

- ✓ Slicer Fully made of high-polished anodised aluminium.
- ✓ Professional slicer with ring, carriage lock and blade removal tool.
- ✓ Built-in precision sharpener. Hard-chromed forged scoop knife.
- ✓ Life-lubricated helicoidal gear drive.
- ✓ Easy selection of cutting thickness from 0 mm to 20 mm.
- ✓ Advancement of the product on double carriage
- ✓ Bearing-mounted slide plate.
- ✓ Components in contact with food are completely detachable for easier cleaning.

## SPECIFICATIONS

Blade diameter: 350 mm

### Cutting capacity

- ✓ Square cut: 250 mm x 250 mm
- ✓ Round cut: 250 mm
- ✓ Rectangular cut: 250 mm x 320 mm

Slice thickness: 0 mm - 20 mm

Carriage run: 375 mm

Total loading: 430 W

IP Protection grade: 43

### External dimensions (WxDxH)

- ✓ Width: 780 mm
- ✓ Depth: 800 mm
- ✓ Height: 580 mm

Net weight: 43 Kg

### Crated dimensions

840 x 780 x 730 mm

Gross weight: 63 Kg

## AVAILABLE MODELS

5050074 Slicer CCE-350 230-400/50/3

5050072 Slicer CCE-350 230/50/1

5050077 Slicer CCE-350 220/60/1

5050079 Slicer CCE-350 120/60/1

\* Ask for special versions availability



**sammic** | [www.sammic.com](http://www.sammic.com)  
Food Service Equipment Manufacturer

Polígono Basarte, 1.  
20720 Azkoitia, Spain

phone +34 943 15 72 36  
[sales@sammic.com](mailto:sales@sammic.com)



Project

Date

Item

Qty

Approved

product sheet  
updated 16/09/2022