

The Berkel SLG range of heavy duty gear driven slicers are ideal for medium to large sized shops, restaurants, caterers, delicatessans and kitchens.



Model

SLG315/350/370



Gear Driven Slicers

Model **SLG315/350/370**

Gear Driven Slicers

C€ Approved

The SLG range of gear driven slicers takes the hard work out of slicing and are perfect for medium to large sized kitchens, restaurants, delicatessans or catering businesses.

- Manufactured in anodised aluminium to resist the corrosive effects of salts and acids;
- Large baseplate thickness and technopolymer feet for total stability;
- Integrated liquid collection tray;
- · Constructed for easy cleaning;
- Adjusting knob allows for cutting of slices from 0mm up to 14mm;
- Built-in blade sharpener;
- · Gear driven blade;
- · Blade ring guard;
- Removable product carriage when the slice thickness control is set to zero;
- Safety switch on centreplate:

SPECIFICATIONS

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Model	SLG315	SLG350	SLG370
Blade (mm)	315	350	370
Power	300W	350W	350W
240V single phase	50Hz	50Hz	50Hz
Footprint (FxH) WxD	420x525	490x615	490x615
Width mm (G)	740	800	800
Depth mm (L)	750	800	890
Height mm (E)	500	540	540
Slicing Capacity (mm) (rect)	252 x 149	285 x 215	310 x 250
Slicing Capacity (mm) (diam)	198	230	264
Net weight (kg)	32	44	49
Max. Slice thickness (mm)	14	14	14









