

Gravity Feed Meat Slicer Model: 350IX Smarty



The Model 300IX gravity-feed manual slicer is a heavy duty machine designed for slicing a range of meat products. An ideal slicer for restaurants, caterers, medium/large kitchens and delicatessens.

• Belt Driven

Powerful and hard-working.

- Comprehensive electrical and mechanical safety features
- Built in sharpener

Easy operation means great cuts every time

Easy cleaning

Machine disassembles quickly for effective cleaning

• CE approved

The heavy duty Model 350IX Gravity-feed slicer has been designed to handle meats of all kinds. The big receiving plate permits great freedom in slice accumulation. Along with the model's other features, this makes the machine one of the most functional on the market.

- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids;
- Constructed for easy cleaning;
- Micrometric adjusting knob allows for cutting of slices up to 16mm
- Removable built-in dual action sharpener ensures a long lasting razor sharp blade and ease of cleaning;
- Forced ventilation to motor;
- Belt driven blade uses super-quiet Poly-V drive belt;
- Full-shield blade ring guard for operator safety;
- Mechanical safety interlocks to prevent the blade being exposed when the carriage is removed for cleaning;

Technical features - 350 IX

Overall dimensions	751 x 574 x 526 mm
Installation area	531x445 mm
Blade diameter	350 mm
Blade speed	230 rpm
Slice thickness	0 to 16 mm
Carriage travel	361 mm
Electrical protection	IPX3
Net weight	42 kg
Electrical specifications	230-230V 50 Hz/380W a.c. monophase; 220-230V, 380-400V / 375W a.c. threephase
Cutting capacity	Ø 252 mm - 300 x 225 mm



