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**Технические характеристики на
вертикальные слайсеры, овощные
слайсеры, гравитационные слайсеры
Colosseo, ACE, GA, GC, GLE, TOP, MI, MAV, ASE
компании **GAM International****

ACE 350 CAR - VERTICAL SLICER



[Click Image for Gallery](#)

2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: ACE 350 CAR

This model of professional vertical slicers has been manufactured in accordance with the current normative in aluminium alloy with anodic oxydation.

Available Options

Voltage

400V 230V

ACE 370 CAR - VERTICAL SLICER



[Click Image for Gallery](#)

2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: ACE 370 CAR

This model of professional vertical slicers has been manufactured in accordance with the current normative in aluminium alloy with anodic oxydation.

Available Options

Voltage

230V 400V

COLOSSEO HIGH POWER - VEGETABLE SLICER



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: colosseohighpowercutter

COLOSSEO 2 SPEED - VEGETABLE SLICER



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: colosseo2speedcutter

GA 250 GPE - GRAVITY SLICER



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: GA 250 GPE

They are realized in a die cast aluminium alloy which is treated for food processing according to current EC directives. The machine structure is in strict accordance with the standard EN 1974 for professional slicers. The machine has a reset switch. The GA 300 FAP model is equipped with a fix ring which protects the cutting edge of the blade even if the central blade cover and the ed sharpener have been removed during cleaning or maintenance of the machine. The machines have a double switch with a relay which requires a manual reset if a power failure occurs. The carriage is fixed and it can be removed for cleaning only with one tool. Stainless steel anti-adherent blade

GA 300 FAP - GRAVITY SLICER



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: GA 300 FAP

They are realized in a die cast aluminium alloy which is treated for food processing according to current EC directives. The machine structure is in strict accordance with the standard EN 1974 for professional slicers. The machine has a reset switch. The GA 300 FAP model is equipped with a fix ring which protects the cutting edge of the blade even if the central blade cover and the ed sharpener have been removed during cleaning or maintenance of the machine. The machines have a double switch with a relay which requires a manual reset if a power failure occurs. The carriage is fixed and it can be removed for cleaning only with one tool. Stainless steel anti-adherent blade

GC 350 - GRAVITY SLICER



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: GC 350

With a great care of details, the GC series has been designed like a rounded line without any sharp edges. It's ideal for the food industry and mass catering. The series are realized in anodised aluminium alloy.

The transmission is made with Poly V belt and incorporated sharpener.

Available Options

Voltage

400V 230V

GLE 370 - GRAVITY SLICER



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: GLE 370

Realized in aluminium alloy treated by anodic oxidation, it has an incorporated sharpener and the belt transmission. The carriage is assembled on a grounded double bar for an easy sliding. This machine is indicated for the collective catering. It is in accordance with the current EC normative.

Available Options

Voltage

230V 400V

GLT 300 - GRAVITY SLICER



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: GLT 300

MI 250 - GRAVITY SLICER



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: MI 250

The MI series has been designed and realized in anodized aluminium, with much space between the motor and the blade for simple cleaning. The motor is ventilated, the blade is forged and tempered. It is equipped with a strong web support and an incorporated in fusion sharpener with a double emery as a standard. It is only available as a Professional CE version with a carriage blocking system.

TOP 220 - GRAVITY SLICER



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: TOP 220

The machines are protected by two international patents and produced according to the current directive standards. The Top slicing machine has been designed with a very large resting surface and a blade holder head with hollow shape. The product falls directly onto the tray or onto the serving plate without breaking and the dish preparation becomes easier and quicker. The Top slicer machines have been designed and built with a fixed ring around the blade and a carriage release device that locks the slice thickness adjustment surface in the “0” position, which is the only position in which the trolley can be removed. A special brush that enables the perfect safe cleaning of even the most difficult parts is supplied. The patented trolley slides on stainless steel bearings and is completely removable. This sliding system has enabled us to eliminate the lubrication of the sliding parts; the motor features a geared drive so tightening of the belt is no longer necessary.

TOP 250 - GRAVITY SLICER



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: TOP 250

The machines are protected by two international patents and produced according to the current directive standards. The Top slicing machine has been designed with a very large resting surface and a blade holder head with hollow shape. The product falls directly onto the tray or onto the serving plate without breaking and the dish preparation becomes easier and quicker. The Top slicer machines have been designed and built with a fixed ring around the blade and a carriage release device that locks the slice thickness adjustment surface in the “0” position, which is the only position in which the trolley can be removed. A special brush that enables the perfect safe cleaning of even the most difficult parts is supplied. The patented trolley slides on stainless steel bearings and is completely removable. This sliding system has enabled us to eliminate the lubrication of the sliding parts; the motor features a geared drive so tightening of the belt is no longer necessary.

TOP 275 - GRAVITY SLICER



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: TOP 275

The machines are protected by two international patents and produced according to the current directive standards. The Top slicing machine has been designed with a very large resting surface and a blade holder head with hollow shape. The product falls directly onto the tray or onto the serving plate without breaking and the dish preparation becomes easier and quicker. The Top slicer machines have been designed and built with a fixed ring around the blade and a carriage release device that locks the slice thickness adjustment surface in the "0" position, which is the only position in which the trolley can be removed. A special brush that enables the perfect safe cleaning of even the most difficult parts is supplied. The patented trolley slides on stainless steel bearings and is completely removable. This sliding system has enabled us to eliminate the lubrication of the sliding parts; the motor features a geared drive so tightening of the belt is no longer necessary.

MAV 350 AFF



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: MAV 350 AFF

Professional vertical slicers mod. MAV and TS are in anodised aluminium fusion alloy. The cover of the web support and the slide protection are removable and in stainless steel with a quick fitting in as a bayonet.

The strenghting arm for the sausage with a riveted flask is removable for a better cleaning, The sharpener with the lower protection tray are standard, as well as the blade extractor. Max cutting depth is 30mm.

Available Options

Voltage

230V 400V

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