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Технические характеристики на тостеры, пилы для костей, столы-саладетты для приготовления салатов и холодных закусок, соковыжималки

компании GAM International

SEG1830 - BONE BAND SAW (LOW TENSION ELECTRIC PLANT 24V)



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: SEG1830 - 24V

A complete bandsaw series composed of 2 models (small model 1650, big model 1830) planned and realized according to the International health and product rules for a use in butcher's, fishmonger's shops, catering, canteens, meat and frozen fish industries.

Available Options

Motore for SEG1830 Stainless steel spare-blade

Yes

Stand in stainless steel

Yes

DESCRIPTION

The machine structure is realized in anodized aluminium while the working top is in stainless steel. It contains an adjustable blade tensioner and an incorporated portion setter. With a self-stopping file with 24V low tension (N.V.R. normative).

SEG1830 - BONE BAND SAW



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: SEG1830

A complete bandsaw series composed of 2 models (small model 1650, big model 1830) planned and realized according to the International health and product rules for a use in butcher's, fishmonger's shops, catering, canteens, meat and frozen fish industries.

Available Options

Motore for SEG1830 Stainless steel spare-blade

Ves

Stand in stainless steel

Yes

DESCRIPTION

The machine structure is realized in anodized aluminium while the working top is in stainless steel. It contains an adjustable blade tensioner and an incorporated portion setter. With a self-stopping file with 24V low tension (N.V.R. normative).

SEG1650 - BONE BAND SAW (POSSIBLE WITH 24V ELECTRIC PLANT)



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: SEG1650

A complete bandsaw series composed of 2 models (small model 1650, big model 1830) planned and realized according to the International health and product rules for a use in butcher's, fishmonger's shops, catering, canteens, meat and frozen fish industries.

Available Options

Stainless steel spare-blade

Yes

Stand in stainless steel

Yes

Low tension card (24V)

No Yes

Motor for SEG1650

DESCRIPTION

The machine structure is realized in anodized aluminium while the working top is in stainless steel. It contains an adjustable blade tensioner and an incorporated portion setter. With a self-stopping file with 24V low tension (N.V.R. normative).

SEG300FC - BONE BAND SAW



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: SEG300FC

Completely realized in stainless steel, this machine has been planned for butcher's shops, restaurants, canteens, frozen fish working, etc.

Available Options

Stainless steel spare-blade

Yes

DESCRIPTION

In conformity with European hygienic and products laws, it has a solid working table in stainless steel, adjustable blade tensioner and portion setter for cuts incorporated. The model SEG 300FC is equipped with 4-leg-stand and drawer for sawdust in stainless steel AISI 304.

SEG300F - BONE BAND SAW



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: SEG300F

Completely realized in stainless steel, this machine has been planned for butcher's shops, restaurants, canteens, frozen fish working, etc.

Available Options

Stainless steel spare-blade

Yes

DESCRIPTION

In conformity with European hygienic and products laws, it has a solid working table in stainless steel, adjustable blade tensioner and portion setter for cuts incorporated. The model SEG 300FC is equipped with 4-leg-stand and drawer for sawdust in stainless steel AISI 304.

SL02NX - SALADETTE



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: SL02NX

Inside and outside made of Stainless Steel, except for the external bottom made of Galvanized Steel. Internal rounded corners. Insulation in CFC free polyurethane high pressure injected. Insulation thickness: 40 mm. Self-closing doors with magnetic gaskets. Electronic front control panel with NTC probe. Static cooling with air shaker. Tropicalized and extractable condensing unit (ambient temperature +43°C and relative humidity of 65%) with gas R404A/R507. Automatic defrosting and condense water evaporation. Easy opening engine compartment for inspection and cleaning of the condenser. Adjustable plastic feet (80/110 H mm). Standard set up: 1 Rilsan grid GN 1/1 and 2 Stainless Steel Runners "L" for each door.

Available Options

Left drawer (2 drawers)

Ves

Right drawer (2 drawers)

Yes

SL02EKO - SALADETTE



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: SL02EKO

Inside and outside made of Stainless Steel, except for the external bottom made of Galvanized Steel. Internal rounded corners. Insulation in CFC free polyurethane high pressure injected. Insulation thickness: 40 mm. Self-closing doors with magnetic gaskets. Electronic front control panel with NTC probe. Static cooling with air shaker. Tropicalized and extractable condensing unit (ambient temperature +43°C and relative humidity of 65%) with gas R404A/R507. Automatic defrosting and condense water evaporation. Easy opening engine compartment for inspection and cleaning of the condenser. Adjustable plastic feet (80/110 H mm). Standard set up: 1 Rilsan grid GN 1/1 and 2 Stainless Steel Runners "L" for each door.

SP-M 1E - CITRUS FRUITS



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: SP-M 1E

Manual professional citrus fruit squeezer, made of stainless steel and ABS. Designed for a practical and rapid use, suitable for small and big fruits. With powerful and longlasting motors even for big working processes. High quality café equipment.

SP-A/L - CITRUS FRUITS



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: SP-A/L

Automatic professional citrus fruit squeezer, Designed for a practical and rapid use with powerful and longlasting motors even for big working processes. High quality café equipment.

G3 - TOASTER



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: G3

Designed and realized according to the normative in force, it is entirely constructed in stainless steel. The heating is granted by inserted heating elements protected by quartz tubes. It is equipped with an adjustable timer from 1 to 15 minutes, it is used to heat pizzas, sandwiches, readycooked meals and to cook hamburger, sausages, filled toasts and piadinas.

TB4 - TOASTER



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2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: TB4

Designed and realized according to the normative in force, it is entirely constructed in stainless steel. The heating is granted by inserted heating elements protected by quartz tubes. It is equipped with an adjustable timer from 1 to 15 minutes, it is used to heat pizzas, sandwiches, readycooked meals and to cook hamburger, sausages, filled toasts and piadinas.

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