

Manual Belt Driven Food Slicer

Model : WFS30MGB3

Versatile manual slicer with 300mm blade and excellent safety features.
This belt driven slicer is extremely quiet yet very robust with a small footprint that will suit many business sizes.

FEATURES

WFS30MGB3

- large 300mm blade diameter
- IP69 rated peizo switches that are resistant to water and harsh environments
- versatile and robust slicer with a small footprint
- excellent product holding features
- Poly-V belt drive with automatic tensioner to prevent belt slippage
- extremely quiet and smooth drive system
- salami holder: an additional adjustable "fence" to keep round products stable when slicing
- integral sharpener: safe, effective and always at hand to regularly sharpen the blade
- ample operator access for fast cleanup of food debris behind blade
- attractive highly polished aluminium alloy construction allows easy cleaning and better hygiene
- single phase 240V AC 50Hz
- net weight 35.0 kg

SAFETY FEATURES

- blade safety ring: the blade is completely shrouded by a metal safety guard
- safety interlock: the carriage interlock does not allow tilting of the carriage unless the index knob is set to zero. This prevents the blade from being exposed whilst cleaning, thereby reducing risk of injury
- power fail safe: if mains power fails and is resumed, the slicer will not start until the slicer "on" button is re-selected by the operator. There is no risk of the slicer starting inadvertently
- no blade removal required: a large gap between the blade and motor housing allows easy access behind the blade for cleaning. There is no need for an operator to remove the blade
- CE Approved: this means the highest standards of design and manufacture have been adhered to for optimal levels of safety for the user



SPECIFICATIONS

Model Number	Blade Diameter (mm)	Slice Thickness (mm)	Overall Dimensions (mm)
WFS30MGB3	300	0 - 15	375 (W) x 460 (D) x 455 (H)

Specifications may change without notice