

# Economical Food Slicer

Model : WFS30MGB5

High quality professional food meat slicer at a very economical price. Ideal for Butchers, Supermarkets and Delis throughout Australia.

## FEATURES

WFS30MGB5

- compact design makes this ideal where space is limited
- integrated sharpener for safe and quick sharpening
- attractive highly polished aluminium alloy construction
- see-through hand guard for safety and ease of use
- light weight and easy to manoeuvre
- easy cleaning gap behind blade and easily removable carriage ensure easy cleaning

## SAFETY FEATURES

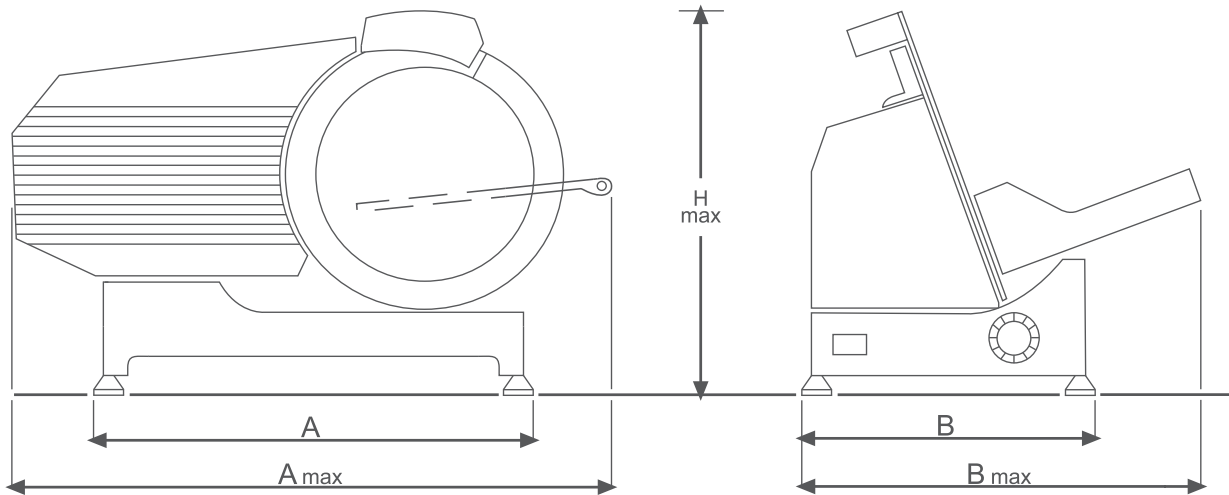
- blade safety ring: the blade is completely shrouded by a metal safety guard to prevent accidental injury during use or cleaning
- safety interlock: the carriage interlock does not allow tilting or removal of the carriage unless the index knob is set to zero. This prevents the blade from being exposed 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: the highest standards of design and manufacture have been adhered to for optimal levels of safety for the user



*Specifications may change without notice.*

SPECIFICATIONS	WFS30MGB5
<b>Product Capacity</b>	
maximum diameter:	210 mm
maximum slice thickness:	15 mm
maximum height:	190 mm
maximum length:	250 mm
<b>Dimensions (mm):</b>	
blade diameter:	300
footprint:	340 (W) x 480 (D)
working area required:	540 (W) x 600 (D)
minimum bench depth:	505 (from wall to bench lip)
<b>weight:</b>	20 kg

## GRAVITY



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