

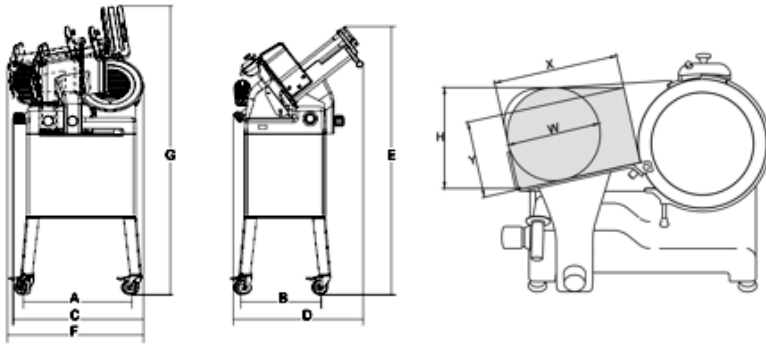
GALILEO 350 TOP POWER



- Innovative rounded design and no sharp edges or visible screws
- Chrome plated ground and lapped slide rod
- Lapped cast iron slide rod bushing
- Vulcanised rubber stops on carriage
- Removable support cover for thickness gauge plate
- Stainless steel slice deflector with bayonet fitting
- Stainless steel screws and fittings
- Enclosed and sealed belt pulley .
- Built-in sharpening tool with bottom protection
- Standard blade removal tool
- For cleaning purposes easy to remove food pusher arm
- Ergonomic controls – pushbuttons with IP67 protection rating
- 3-speed selection
- 3 different adjustments for carriage travel
- Positive drive belt
- Blade inclination 38°.
- Especially designed for slicing frozen meat up to -10°C (14 °F).
- Sturdy stainless steel trestle with casters to provide stability.
- Output slices per minute: 24 - 58.



More space between blade and body machine



Model	GALILEO 350 TOP POWER
Ø blade	mm 350 - inch. 14
Motor	watt 400+1100 - Hp 0,54+1,5
Cut of thickness	mm 24
Run of carriage	mm 365
Hopper	mm 430x320
A	mm 610
B	mm 455
C	mm 730
D	mm 732
E	mm 1510
F	mm 816
G	mm 1620
X	mm 325
Y	mm 210
H	mm 275
W	mm 250
Net weight	kg 98
Shipping	mm 870X840X1650
Gross weight	Kg 120