



COMMERCIAL SLICER GSL-350

Ø 350 mm blade.



DYNAMIC PREPARATION
COMMERCIAL SLICERS



SALES DESCRIPTION

Large-capacity, belt driven slicer.

Slicer made of a special anodized aluminum alloy, hygienic, and anticorrosive.

- ✓ Professional slicer with blade protective ring and carriage lock.
- ✓ High-powered ventilated motor.
- ✓ Easy-to-mount sharpener.
- ✓ Decimal thickness adjustment from 0 to 16 mm.
- ✓ Plate mounted on self-lubricating bushings and bearings.
- ✓ Easy cleaning, no need for tools. Dishwasher-safe detachable grip points.
- ✓ Luminous double on/off 24V switch.
- ✓ Safety print.

INCLUDES

- ✓ Blade removal tool.

OPTIONAL

- ☐ Blade with non-stick coating (for cheese).
- ☐ Blade, gauge plate and blade guard with non-stick coating (for cheese).

SPECIFICATIONS

Blade diameter: 350 mm
Cutting capacity: 260 mm x 310 mm
Slice thickness: 0 mm - 16 mm
Carriage run: 310 mm
Total loading: 373 W
IP Protection grade: X1

External dimensions (W x D x H)

✓ Width: 890 mm
✓ Depth: 585 mm
✓ Height: 480 mm
Net weight: 36 kg
Crated dimensions
800 x 740 x 560 mm
Gross weight: 45 kg

AVAILABLE MODELS

5051042	Slicer GSL-350 230/50/1
5051045	Slicer GSL-350 220/60/1
5051047	Slicer GSL-350 120/60/1
5051077	Slicer GSL-350 230/50/1 UK

* Ask for special versions availability



SAMMIC, S.L. · Basarte, 1
20720 AZKOITIA (Gipuzkoa) · SPAIN



sammic.co.uk

Food Service Equipment Manufacturer

Unit 2, Trevanah Road

Troon Industrial Park

LE4 9LS - Leicester

uksales@sammic.com

Tel.: +44 0116 246 1900



Project

Date

Item

Qty

Approved

product sheet
updated 27/10/2025