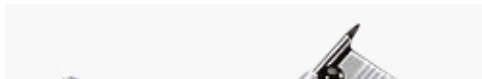




SOM-MATIC-300

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SOM-MATIC is a gravity feed slicer fitted with:



- Automatic sliding of the food chute
- Variable cut length
- Electronic Slice Counter. You can relate the stroke to the size of the slices: long travel for big sized goods; short travel for the small ones. In this way it is possible to cut 70 slices of salami of 10 cm (4") diameter or 45 slices of ham of 20 cm. (12") in one minute. The automatic sliding gives the operator the power to attend other jobs, without remaining near to the slicer. You load the food, dial the thickness: SOM-MATIC cuts, stacks continuously.

SOM-MATIC, made in special aluminum alloy, thanks to its accurate manufacturing and to the final anodizing treatment, guarantees a high quality finishing, inalterable to corrosion, shock and scratch resistant. The easy cleaning allows the strict observance of the most severe

hygienic and sanitation rules and permits the preservation of the machine's original silvery aspect.

SOM-MATIC has 2 independent motors: the first one rotates the knife and grants the suitable revolutions thanks to its right power; the second one, driven by a control circuit provides for the chute stroke, which can vary from few cm. to the maximum. The slicer remains always at room temperature thanks to the forced ventilation, even after many hours of full load running, avoiding the goods to go bad, owing to the heat.



Sharpener provided with a movable protection which covers the whole blade even in off position.



Removable product holder. In this situation the slice thickness control is positioned to 0 (zero) to avoid accidents against the blade. This can occur if the slice thickness plate is unwittingly open.



Easy removable blade cover for the cleaning.



Carriage with two pushers which permits to slice products of different dimensions and shapes at the same time, with an extremely stability on the plate.

1J135 mm. and IJ 180 mm. stainless steel tube with pusher can be applied on the product holder; it allows to cut vegetables quickly and with constant thickness.

Slice receiving tray It allows to increase the support surface of the sliced product.

FURTHER OPTIONS:

- 3 - Slice counter with preselector
- 18 - Stand for automatic slicers
- 90 - Blade removal tool. Messerabnehmer
- 97 - Teflon coating (gauge plate, blade, blade cover)
- 100 - Adjustable fence for standard carriage
- 106 - Electrical sealed device, parted from the slicer.
- 112 - Slice holder.

Electrical motor characteristics				
W	V	HZ	Phase N°	Service
270	230	50	1~	S1
120	23	50	1~	S1

SOM-MATIC-300 Blade		
0mm	300	
A	170	-

B	210	215
C	220	205
D	200	205
E	530	650
F	350	
G	550	480
H	450	
I	640	610

