

The Brice A35FG manual slicer is a gear-driven, heavy duty powerhouse that takes the hard work out of slicing. An ideal slicer for restaurants, caterers, medium/large kitchens and delicatessens.

- **Gear Drive**
Direct drive - very powerful heavy duty slicer.
- **Fan-Cooled Motor**
High performance motor that increases efficiency and reduces wear and tear.
- **Low Voltage Switches**
Safe for operator, reduced voltage switching (24 volts).
- **Large Cutting Capacity**
Slices Champagne ham, soccerball ham, roasts and silverside.



Heavy Duty; Gear-driven; Manual operation

Model
A35FG
Gear Driven Slicer

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CE Approved

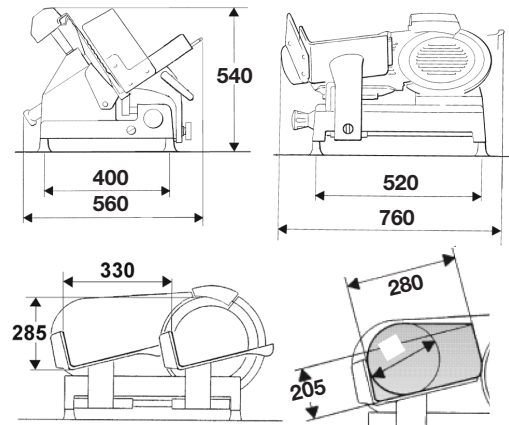
The Model A35FG Gear-driven food slicer has been designed for those who require precision slicing.

The large dimensions of the receiving plate permit complete freedom in slice accumulation. Along with the model's other features, this makes these machines some of the most functional on the market.

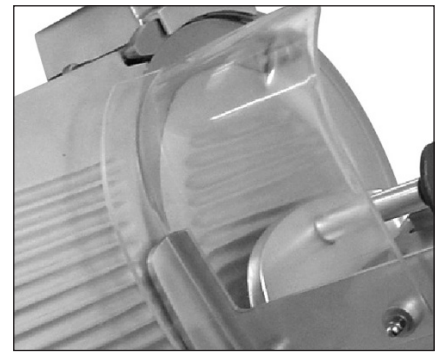
- Manufactured in anodised aluminium to resist the corrosive effects of salts and acids;
- Constructed for easy and friendly cleaning;
- Micrometric adjusting knob allows for cutting of slices up to 21mm;
- Self contained inbuilt and shielded sharpening device;
- Forced ventilation to motor;
- Gear driven blade;
- Fully CE Approved.

SPECIFICATIONS

Blade (mm)	350
Blade RPM	200
240V single phase motor, 50Hz, 300W,	
Operating Temp Range	+5°C - +40°C
Net weight (kg)	37
Slice Capacity	
Round cut (mm)	250
Rectangular cut (mm)	205x280
Max. Slice thickness (mm)	21
IP Rating	65



Stylish, low-voltage switches are rated to IP65 for maximum user safety.



The large-capacity meat table is fully guarded, and features an easy-slide action that reduces operator effort.



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