GALILEO 350 EVO TOP - 14"

Full-size, Heavy-duty Deli / Supermarket slicer



The EVOlution continues with Galileo 350 EVO TOP 14" full-size capacity, heavy duty slicer designed for high-volume retail applications, setting the highest standards in the industry for:

- One-piece sanitary polished and anodized aluminum construction
- Longest carriage travel for the widest cut capacity
- Low-profile, ergonomic design with an extremely smooth carriage motion
- 1/2 Hp heavy-duty motor for continuous service and higher torque for cheese slicing
- Stainless steel controls, IP67 dustproof and waterproof rating
- Dual stage cam system allows precise, thin and thick slicing
- Complete stainless steel drive shaft assembly
- Built-in sharpener for perfect results and safety unlike remote devices
- Waterproof from above

Operation: Gravity feed. Construction: Polished, anodized aluminum alloy. One piece, chromium plated 100Cr6 forged carbon steel blade. Sharpener: Built-in, removable, two stone dual action.

- All metal knobs, handles and dials, minimized use of plastic
- Rounded, edgeless design
- Increased gap between blade and machine body
- One-piece carriage with seamless, see-through hand guard
- Improved blade guard removal system
- Zero blade exposure to prevent injuries when cleaning
- Removable carriage with zero blade exposure
- Permanent blade rim guard covering the non-slicing portion of the blade edge
- Lift lever to easily and safely clean under the slicer (factory installed option)
- Overload protection
- No volt release

Slice thickness: Motor: Electrical: Plug & Cord: Controls:	0-1" (0-24 mm), infinitely variable 0.55 Hp (410 W), fan cooled. 120V AC, 60Hz, 3.4A. Attached, flexible, 3 wire SJT AWG 16, 6'4" long. ON/OFF stainless steel keypad, IP 67 waterproof protection. No voltage release.
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Optional

Knife:

- 19705020 Vegetable Chute
- 19510453.14 Fence, rectangular/round products



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Improved blade guard removal system



One-piece carriage with seamless, see-through hand guard



Completely sealed stainless steel shaft



Increased gap between blade and machine body



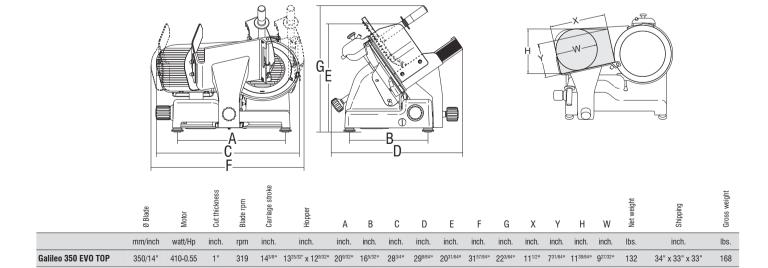
Vegetable Chute option



IP67 switch



Dual stage cam system allows precise, thin and thick slicing





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