

AVAMORE SERIES

AGMX series

HEAVY DUTY GRAVITY FEED SLICERS

Designed for heavy duty use, these manual slicers provides trouble free slicing of hot or cold cooked meats, salami and other meat products. Slice uniformly time after time with an easy set thickness control from 0 to 25mm.

Efficient Operation

Finished to the same high standards with built-in reliability associated with all Avamore products. All models feature a powerful motor for ease of slicing, driving a permanently lubricated gear transmission ensuring the blade is always cutting at the correct speed. The blade is hollow ground and chrome plated. An integral self-aligning sharpening attachment for a simple but safe way to maintain 'the blades' cutting edge. The product is feed at an angle of 45° to the blade ensuring the product slides by gravity for even and regular slicing.

Hygienic Construction

With highly polished corrosion resistant anodised aluminium body and all components that contact the food product, a hardened chrome steel blade these slicing machines are easy to keep clean even with the blade in place. The product holder, blade guard and stacking device are also easily removable for cleaning.

Safety

This slicing machine has been designed to comply with the European Standard EN 1974, and therefore offers you and your staff the very highest safety standards.

Standard Equipment

Clear Perspex finger and thumb guard, last-slice device, integral sharpener, blade removing device, sharpening stone cleaning brush and lubricating oil. Suitable electrical plug.

Optional Accessories

Teflon Coating to blade, blade cover thickness plate on models AGMX300 and AGMX350.

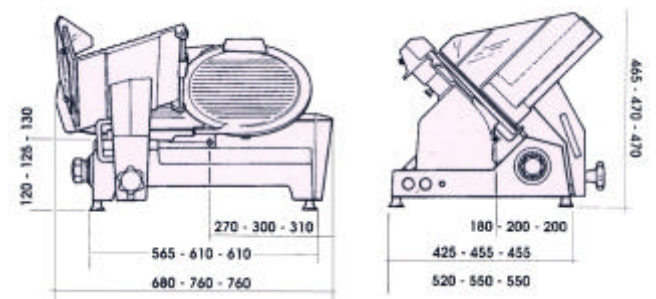
Clamping arm to hold product on models AGMX350 and AGMX370.

Aluminium Knobs



Front view of AGMX 350

SPECIFICATION



Model	AGMX 300	AGMX 350	AGMX 370
Blade diameter	300mm	350mm	370mm
Capacity of cut - round	210mm	240mm	250mm
Capacity of cut - square	185mm	210mm	220mm
Capacity of cut - maximum	255x165 mm	300x185 mm	395x200 mm
Slice Thickness	0 - 25mm		
Stroke Length	250mm	295mm	325mm
Motor	370W		
Electrical Supply	220-240V 1ph 50hz others available on request		
Weight, net	36kg	40kg	44kg
Packed weight	44kg	50kg	54kg
Packed dimensions	825x640 x620mm	865x650x 660mm	865x650x 660mm
Volume	0.33m ³	0.37m ³	0.37m ³

In the interest of product development we reserve the right to alter specifications without prior notice.



Avamore Catering Equipment is a trading name of AVAMORE ENGINEERING LIMITED

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