



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 13 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

- ✓ Universal cutting blade with relief.

OPTIONAL

- TB: Blade with non-stick coating (for cheese).
- TT: 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 - 13 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



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Project	Date
Item	Qty
Approved	

product sheet
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