



The "Platinum Edition" gravity-feed manual slicer is a heavy duty machine designed for slicing a range of meat products. An ideal slicer for restaurants, caterers, medium/large kitchens and delicatessens.



Model

# PLATINUM EDITION

**H G M CE**  
Heavy Duty; Gear driven; Manual Operation

Gravity-feed Slicer

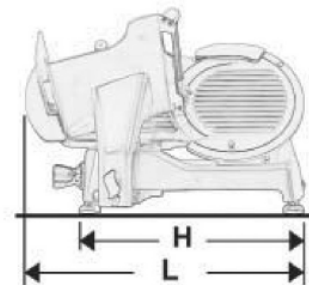
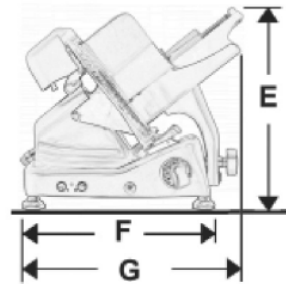
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**Model  
PEG**  
“PLATINUM EDITION”  
Gravity-feed Slicer  
CE Approved

The heavy duty Model PEG “Platinum Edition” Gravity-feed slicer has been designed to handle meats of all kinds.

- Manufactured in stainless steel and anodised aluminium
- Constructed for easy cleaning
- Adjustable slice thickness up to 14mm
- Integrated and removable sharpening device
- Centre plate fitted with a low voltage safety switch
- Gear-driven blade, Blade diameter: 313mm, 350mm, 370mm
- Mechanical safety interlock to prevent the blade being exposed when the carriage is removed for cleaning
- Blade ring guard
- Superglide feature
- Detachable stainless steel last slice device
- NVR\*
- CE approved.

**SPECIFICATIONS**



	PEG313	PEG350	PEG370
Blade (mm)	313	350	370
Motor	240V single phase, 50Hz, 270W	240V single phase, 50Hz, 270W	240V single phase, 50Hz, 270W
Overall Dimensions WxDxH (mm)	(GxLxE) 740x730x500	(GxLxE) 800x840x540	(GxLxE) 800x840x540
Footprint WxD (mm)	(FxH) 420x525	(FxH) 490x615	(FxH) 490x615
Slice Capacity			
Rectangular (mm)	255x230	300x280	300x295
Circular/ Diameter (mm)	205	250	265
Max. Slice Thickness (mm)	14	14	14
Net weight (kg)	32	44	49
iP Rating	65	65	65

\*NVR – No Voltage Release. This safety feature will engage if there is an interruption to the power supply. The machine will not automatically restart once the power is restored. The machine can be re-set by pushing the ON/OFF button.

**SHARP ATTACK**  
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