

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
- 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

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

Slice thickness: 0-1" (0-24 mm), infinitely variable
Motor: 0.55 Hp (410 W), fan cooled.
Electrical: 120V AC, 60Hz, 4.5A.
Plug & Cord: Attached, flexible, 3 wire SJTO AWG 18, 6'4" long. NEMA 5-15 P
Controls: ON/OFF stainless steel keypad, IP 67 waterproof protection. No voltage release.

Optional

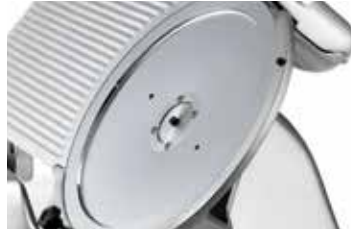
- 19705020 Vegetable Chute
- 19510453.14 Fence, rectangular/round products



Certified to UL Standard 763
and NSF Standard 08



Improved blade guard removal system



Completely sealed stainless steel shaft



IP67 switch



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



Increased gap between blade
and machine body



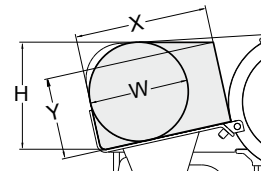
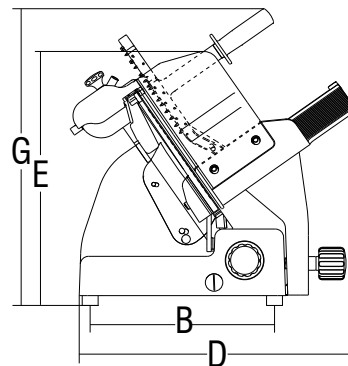
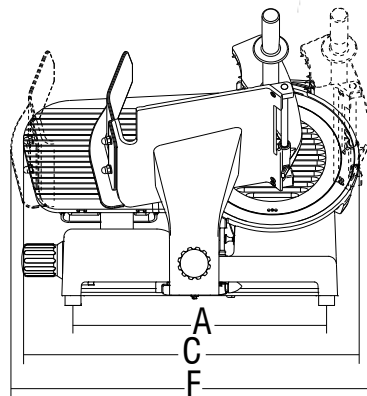
Dual stage cam system allows precise,
thin and thick slicing



Lift lever



Vegetable Chute option



	Ø Blade	Motor	Cut thickness	Blade rpm	Carriage stroke	Hopper	A	B	C	D	E	F	G	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch	watt/Hp	inch.	rpm	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Galileo 350 EVO TOP	350/14"	410-0.55	1"	319	14 ^{3/8"}	13 ^{25/32"} x 12 ^{9/32"}	20 ^{9/32"}	16 ^{5/32"}	28 ^{3/4"}	29 ^{9/64"}	20 ^{31/64"}	31 ^{57/64"}	22 ^{3/64"}	11 ^{1/2"}	7 ^{31/64"}	11 ^{39/64"}	9 ^{27/32"}	132	34" x 33" x 33"	168