



FOOD-TEK
DIVISION

RAY GRAVITY SLICERS

VALUE IN EVERY CUT

Enhancing product quality, ergonomics, hygiene, and energy efficiency: our commitment to make your work easier and deliver a perfect cut.

The blade's rotation speed during slicing is crucial to make sure the product is processed while preserving its organoleptic qualities, its temperature, and its appearance. **The lower the blade rpm, the better the final result.**

True product excellence also relies on the operator's well-being. **Safety, ergonomic design, and easy cleaning are essential** to deliver top-value result.

High-quality materials such as anodized aluminum alloy and stainless steel, combined with an intuitive interface, are **advanced technological solutions** that ensure **robustness, long service life, and reduced power consumption.**



 **omega**
FOODTECH

ALSO AVAILABLE WITH INTEGRATED SCALE

KEY FEATURES AND BENEFITS



WE DESIGN AND MANUFACTURE OUR PRODUCTS TO **DELIVER REAL VALUE** TO PROFESSIONALS IN THE FOOD INDUSTRY.

LATEST-GENERATION MOTOR

Full control of blade rotation speed, adjustable from 100 to 180 rpm depending on the product. The low speed helps preserve the product's distinctive characteristics.

SAFETY AND ENERGY EFFICIENCY

The slicer has an auto-shutoff: after 45 seconds of inactivity, it stops automatically keeping users safe and saving energy. The motor consumes very little power and delivers strong performance with quiet, vibration-free running and no heat transfer to nearby surfaces.

OPERATOR WELL-BEING

The motor keeps constant torque, minimizing effort even when slicing tougher products. Well-positioned, clearly visible light bars show the slicer's operating status, helping you keep attention high around blade exposure and therefore increasing safety during both operation and cleaning.

DESIGN AND RELIABILITY

A sturdy anodized-aluminum frame withstands a broad range of stresses. The extruded aluminum carriage has impeccable aesthetic finishes.

350 - 370 RAY G

DESIGNED TO MEET THE NEEDS OF DIFFERENT SECTORS:



DELICATESSENS



FOOD LABORATORIES & GASTRONOMY



PROFESSIONAL FOODSERVICE



CATERING



RETAIL

	350 RAY G	370 RAY G
Blade Diameter	350 mm	370 mm
Motor	0,37 kW (0,50 HP)	0,37 kW (0,50 HP)
Cutting Height \emptyset	250 mm	265 mm
Cutting Height \surd	320x210 mm	320x225 mm
Cutting Thickness	0-24 mm	0-24 mm
Net Weight	48 kg	50 kg

CERTIFICATIONS

CE COMPLIANCE

All materials in contact with food comply with Italian and European requirements as per MOCA regulation, ensuring suitability of surfaces and components.



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Experience. Evolution. Excellence.

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