



MEAT PROCESSING

Gaser Chicken Slicer



The Gaser Chicken Slicer is a compact benchtop unit made of stainless steel with a production of up to 300kg / hr. Load and collection of the fillet on the same side.

Remove the hassle of slicing chicken breast, and minimise workplace accidents with this handy chicken slicer.

Simply place the chicken breast on the top conveyor, it passes through the blades and slices depending on how many blades are inserted.

The efficiency is simply astounding, slice 5kg of chicken per minute (300kg/hour!) – imagine how long it would take by hand!



Standard Technical Specifications

Capacity	300kg / hr
Dimensions (L x W x H)	530 x 430 x 340mm
Cutting	4 Slices per breast (3 blades included)
Power	240V 50/60 Hz 80W



Modifications made to the machine at time of purchase may change the technical specifications.