



GRAVITY SLIDE SYSTEM

Unique system to eject the cut product without contact



DYNAMIC PREPARATION
COMMERCIAL VEGETABLE PREPARATION MACHINES

SALES DESCRIPTION

Allows the cut product to be ejected using gravity and without hitting anything. This unique feature avoids the centrifugal force of the ejector disc and allows the product to slide without hitting anything, thus allowing the product's organoleptic qualities to be better maintained.

- ✓ This is of particular use when cutting slices and reconstructing the product for its subsequent preservation or presentation.
- ✓ It allows the product's organoleptic qualities to be retained for longer.
- ✓ It makes it easier to quantify portions.
- ✓ It prevents waste and increases profitability.
- ✓ It makes it easier to standardise dishes for banquets.
- ✓ It allows #ThePerfectCut to be standardised depending on the product to be cut. You can choose to use the ramp or the ejector disc at any time.
- ✓ Easy to clean and dishwasher safe.

More information, here.

AVAILABLE MODELS



* Ask for special versions availability



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Project	Date
Item	Qty
Approved	

product sheet
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