



MEAT SLICERS

SERVING THE FOOD INDUSTRY SINCE 1951

10-INCH BELT DRIVEN MEAT SLICERS

ITEM: 13620
MODEL: MS-IT-0250-U

ITEM: 31343
MODEL: MS-IT-0250-C



WARRANTY
PARTS AND LABOR



Intertek

Applied to item 13620 only



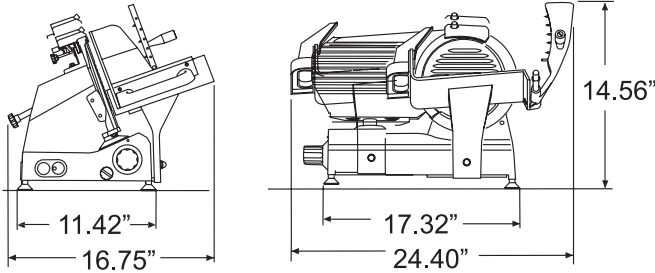
Authorized Dealer

MEAT SLICERS

10-INCH BELT DRIVEN MEAT SLICERS



TECHNICAL SPECIFICATION



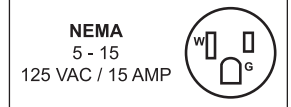
Our slicers have anodized aluminum alloy bodies. The high carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life. These belt driven machines offer exceptional cutting consistency and durability. The carriage moves smoothly on ball bearings allowing effortless cutting of deli meats and vegetables. Easy to disassemble for quick cleaning. Perfect for low volume operations. Made in Italy.

10" Blade Slicers (MS-IT-0250-U / MS-IT-0250-C)

ITEM NUMBER	13620	31343
MODEL	MS-IT-0250-U	MS-IT-0250-C
BLADE SIZE	10"/250 mm	10"/250 mm
CUT THICKNESS	0 - 16 mm	0 - 16 mm
CUTTING SIZE	8.66" x 7.25"	8.66" x 7.25"
POWER	0.30 HP / 0.22 kW	0.30 HP / 0.22 kW
CHEESE SLICING†	□□□□	□□□□
SLICING VOLUME*	30 mins.	30 mins.
RPM	300	300
ELECTRICAL	120V/ 60Hz /1	120V/ 60Hz /1
NET WEIGHT	34 lbs./ 15 kg	34 lbs./ 15 kg
GROSS WEIGHT	40 lbs./ 18 kg	40 lbs./ 18 kg
OVERALL DIMENSIONS (DWH)	24.40" x 16.75" x 14.56" / 619.8 x 425.5 x 369.8 mm	24.40" x 16.75" x 14.56" / 619.8 x 425.5 x 369.8 mm
PACKAGING DIMENSIONS	21" x 18" x 18" / 533.4 x 457 x 457 mm	21" x 18" x 18" / 533.4 x 457 x 457 mm
ADDITIONAL INFORMATION	ETL Certified	CE Certified In compliance with Province of Quebec safety standards

* Results may vary due to product consistency and temperature

† CHEESE SLICING RATINGS ← □□□□ → POOR → AVERAGE → GOOD → EXCELLENT →



WARRANTY
PARTS AND LABOR

Applied to item 13620 only

OMCAN INC.

Telephone: 1-800-465-0234
 Fax: (905) 607-0234
 Email: sales@omcan.com
 Website: www.omcan.com



Follow us to keep up to date with the latest news and offers



2015.E.O.E