



KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

13-INCH BLADE GEAR-DRIVEN SLICER WITH 0.47 HP Item: 38917 | Model: MS-IT-0330-C



**EXCELLENT, EASY-TO-USE SLICER
PERFECT FOR YOUR KITCHEN**

► Ideal for deli or sandwich shops and restaurants

This slicer is NSF8-2010 approved and meets the highest levels of hygiene and safety. The two independent motors and gear drive system ensure precise and effortless slicing.



WARRANTY
PARTS AND LABOR



<p>NEMA 5 - 15 125 VAC / 15 AMP</p>	
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Authorized Dealer

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13-INCH BLADE GEAR-DRIVEN SLICER WITH 0.47 HP



FEATURES

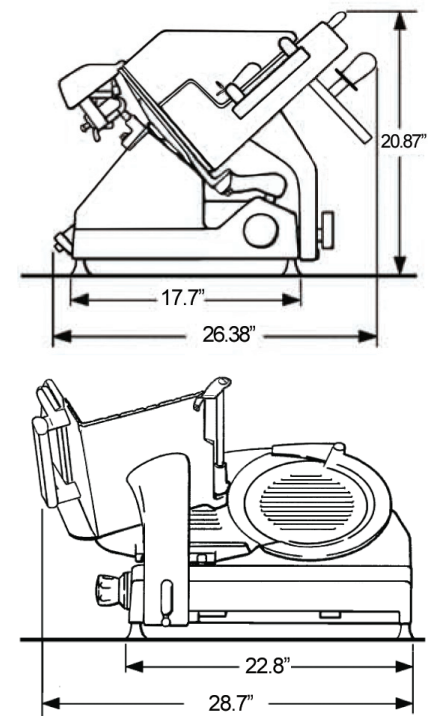
- ON/OFF one touch stainless steel switches with LED flush with slicer casting
- Removable parts for cleaning: blade cover, product-holder plate, aluminium meat grip, stainless steel slice deflector
- Fast - no tools removable meat grip
- Blade with narrow band of chromium - plated hardened steel
- 45° inclined blade
- Rotatable and removable sharpener
- Dual action sharpener
- Fixed ring guard
- Interlock on gauge plate on zero position
- Readily removable transparent Plexiglas Protection on product-holder plate



TECHNICAL SPECIFICATIONS

ITEM NUMBER	38917
MODEL	MS-IT-0330-C
BLADE	13" / 330 mm
POWER	0.35 kW / 0.47 HP
CHEESE SLICING*	
SLICING VOLUME*	8 hours or more
CUTTING SIZE	<div style="display: flex; align-items: center;"> <div style="border: 1px solid black; width: 15px; height: 10px; margin-right: 5px;"></div> 10.6" x 6.7" / 269.24 x 170.18 mm </div> <div style="display: flex; align-items: center;"> <div style="border: 1px solid black; width: 15px; height: 10px; margin-right: 5px; border-radius: 50%;"></div> 9.45" / 240 mm </div>
CUT THICKNESS	0 - 0.55" / 0 - 14 mm
RPM	240
VOLTAGE	120V / 60Hz / 1Ph
WEIGHT	94.8 lbs. / 43 kg.
PACKAGING WEIGHT	110 lbs. / 50 kg.
DIMENSIONS	26.38" x 28.7" x 20.87" 670 x 729 x 530 mm
PACKAGING DIMENSIONS	32.7" x 28" x 26.7" 831 x 711.2 x 678.2 mm

TECHNICAL DRAWINGS AND DIMENSIONS



In compliance with Province of Quebec Safety Standards

*CHEESE SLICING RATINGS NOT RECOMMENDED → POOR → AVERAGE → GOOD → EXCELLENT →

*Results may vary due to product consistency and temperature

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