



# MEAT SLICERS

SERVING THE FOOD INDUSTRY SINCE 1951

## 12-INCH BELT DRIVEN MEAT SLICERS

ITEM: 13628

MODEL: MS-IT-300-U

ITEM: 31344

MODEL: MS-IT-0300-C



**WARRANTY**  
PARTS AND LABOR



Intertek

Applied to item 13628 only



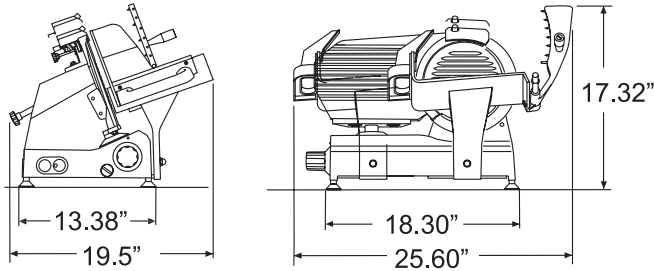
Authorized Dealer

# MEAT SLICERS

## 12-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.

#### 12" Blade Slicers (MS-IT-0300-U / MS-IT-0300-C)

ITEM NUMBER	13628	31344
MODEL	MS-IT-0300-U	MS-IT-0300-C
BLADE SIZE	12" /300 mm	12"/300 mm
CUT THICKNESS	0 - 16 mm	0 - 16 mm
CUTTING SIZE	10.23" x 8.41"	10.23" x 8.41"
POWER	0.35 HP / 0.26 kW	0.35 HP / 0.26 kW
CHEESE SLICING†	■ □ □ □	■ □ □ □
SLICING VOLUME*	1 hour	1 hour
RPM	300	300
ELECTRICAL	120V/ 60Hz /1	120V/ 60Hz /1
NET WEIGHT	50 lbs./ 22.7 kg	50 lbs./ 22.7 kg
GROSS WEIGHT	63 lbs./ 28.6 kg	63 lbs./ 28.6 kg
OVERALL DIMENSIONS (DWH)	25.60" x 19.5" x 17.32" / 650 x 495 x 440 mm	25.60" x 19.5" x 17.32" / 650 x 495 x 440 mm
PACKAGING DIMENSIONS	25" x 21" x 20" / 635 x 533 x 508 mm	25" x 21" x 20" / 635 x 533 x 508 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 ← NOT RECOMMENDED → POOR → AVERAGE → GOOD → EXCELLENT →

NEMA  
5 - 15  
125 VAC / 15 AMP



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