



MEDIUM-DUTY 13" BELT DRIVE MEAT SLICER

Item: 13635

Model: MS-IT-0330-L



It features anodized aluminium alloy bodies. The high carbon steel blades are hard chrome, 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.

Product might not be exactly as shown



WARRANTY
PARTS AND LABOR



Authorized Dealer

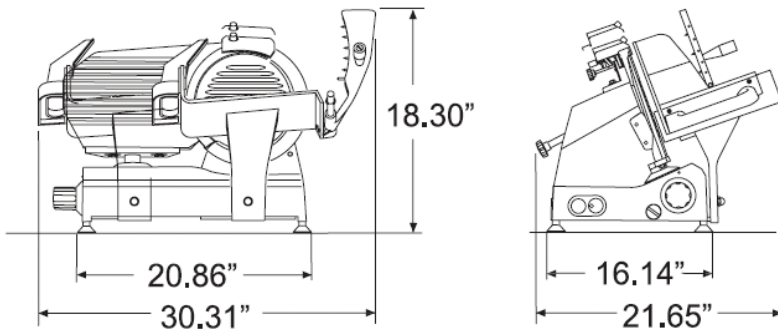


FOOD MACHINERY

MEDIUM-DUTY 13" BELT DRIVE MEAT SLICER



Model MS-IT-0330-L offers high horsepower motors and dependable belt drives, offering increased slicing capabilities. They are suited for sub shops, supermarkets, and demanding restaurant applications.



Built-in blade sharpener



Anodized aluminium alloy base



Slice Thickness Control Knob



TECHNICAL SPECIFICATION

ITEM NUMBER	13635
MODEL	MS-IT-0330-L
BLADE SIZE	13"/330 mm
CUT THICKNESS	0 -16 mm
CUTTING SIZE	11.25" x 9.84" / 285.8 x 250 mm
POWER	0.50 HP / 0.37 kW
CHEESE SLICING*	☐☐☐
SLICING VOLUME^	2 hours
RPM	280
ELECTRICAL	110V/ 60Hz /1
WEIGHT (NET/GROSS)	85 lbs / 86 lbs. (38.64 kg / 39.09kg)
DIMENSIONS (WDH)	30.31" x 21.65" x 18.30" / 770 x 550 x 464.8 mm
PACKAGING DIMENSIONS	28" x 25" x 21" / 711 x 635 x 533 mm

NEMA
5 - 15
125 VAC / 15 AMP



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

^Results may vary due to product consistency and temperature



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