



# MEAT SLICERS

## 12", 13", 14", AND 14 1/2" HORIZONTAL GEAR-DRIVEN SLICERS

Item: 13655/ 13656 / 39631/ 38915

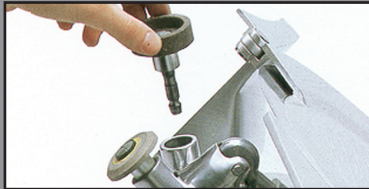
Model: MS-IT-0300-H/ MS-IT-0330-H/ MS-IT-0350-H/ MS-IT-0370-H



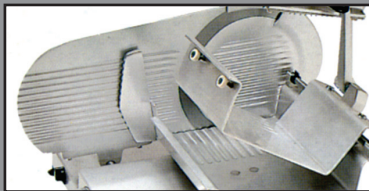
The MS-IT-0350-H and MS-IT-0370-H features a specialized gauge plate and blade cover treated with a special process called the **SUPERGLIDE** to provide less friction while slicing.



Precision embodied sharpener for perfect grinding and honing. Easy to use, providing an exceptionally sharp edge.



To de grease and dress the grinding stone simply pull it out.



Horizontal meat slicers are especially designed to cut fresh meat. The large horizontal carriage has a double sliding table, specifically designed to cut fresh meat by providing a long stroke depth.

The high performance gear driven motor offers a constant blade speed throughout the cut, for precision slicing. The carriage rolls easily on ball bearings and the anodized aluminium body provides easy cleaning. NSF approved (excluding item# 39631: Model MS-IT-0350-H and item# 38915: Model MS-IT-0370-H)

They can be cleaned without tools. The carriage, end grip, and blade cover are easily removable. The machine is made of anodized aluminium alloy, which is resistant to food-acids. The smooth finish is durable and easy to clean. The flow line design and the rounded corners of the polished anodized aluminium body makes the after use cleaning easy. The high carbon steel, hard chromed blade has a hollow ground taper that permits sharpening for full life of the blade and to facilitate the penetration and the slice detachment.



Authorized Dealer



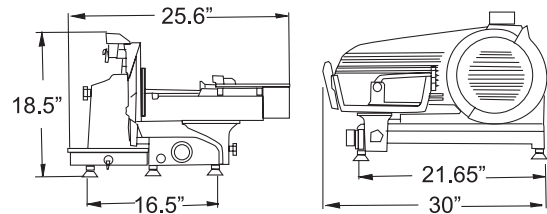
# MEAT SLICERS

## 12", 13", 14", AND 14 1/2" HORIZONTAL GEAR-DRIVEN SLICERS



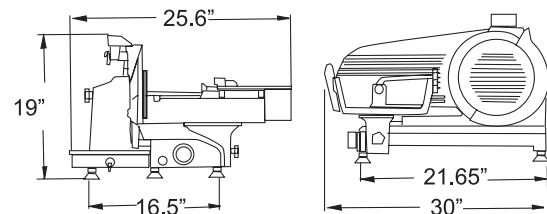
39631 and 38915 shown

Item# 13655



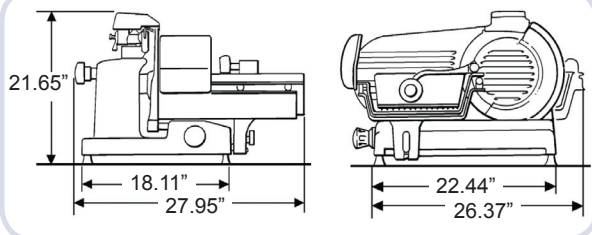
300-mm (12 inches) Blade

Item# 13656



330-mm (13 inches) Blade

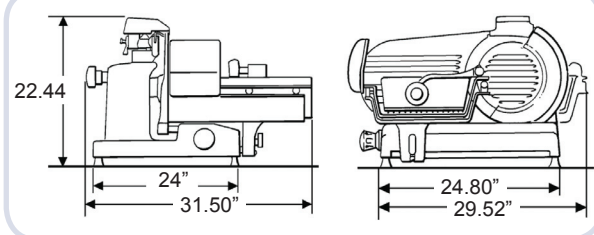
Item# 39631



350-mm (14 inches) Blade



Item# 38915



370-mm (14 1/2 inches) Blade



### TECHNICAL SPECIFICATION

### Horizontal Gear-Driven Slicers

ITEM NUMBER	13655	13656	*39631	*38915
MODEL	MS-IT-0300-H	MS-IT-0330-H	MS-IT-0350-H	MS-IT-0370-H
BLADE SIZE	12"/300mm	13"/330mm	14"/350mm	14.5/370mm
HP	0.35	0.35	0.40	0.40
RPM	250	250	250	250
CUTTING AREA DXH	11" x 9" / 28cm x 23cm	11.81" x 9.84" / 30cm x 25cm	12.20" x 9.84" / 31cm x 25cm	14.56" x 10.23" / 37cm x 26cm
ELECTRICAL	110V/60/1	110V/60/1	110V/60/1	110V/60/1
WEIGHT	95 lbs.	99 lbs.	110 lbs.	125 lbs.
PACKAGING WEIGHT	97 lbs.	101 lbs.	112 lbs.	140 lbs.
DIMENSIONS (WDH)	30" x 25.6" x 18.5" / 76cm x 65cm x 47cm	30" x 25.6" x 19" / 76cm x 65cm x 48cm	26.37" x 27.95" x 21.65" / 67cm x 71cm x 55cm	31.50" x 29.52" x 22.44" / 80cm x 75cm x 57cm
PACKAGING DIMENSIONS (DWH)	33" x 28" x 27" / 83.8cm x 71cm x 68.6cm	33" x 28" x 27" / 83.8cm x 71cm x 68.6cm	34" x 31" x 26" / 86cm x 78.7cm x 66cm	36" x 34" x 27" / 91cm x 86cm x 68.6cm

\*In compliance with Province of Quebec Safety Standards

## OMCAN INC.

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



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