

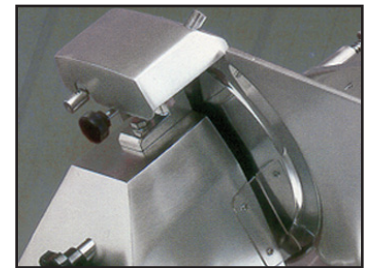


MEAT SLICER



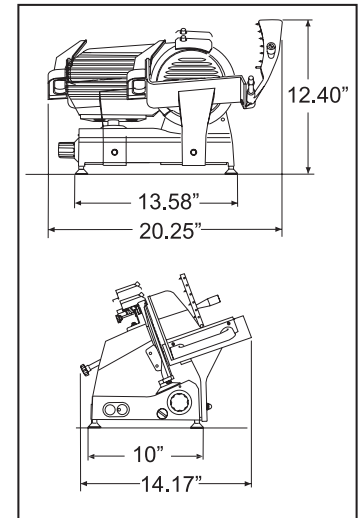
Model 195F/ 195S

These slicers have anodised aluminium 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. The 195F features a removable blade sharpener while the 195S features a fixed sharpener



Model 195S features a fixed sharpener

Model	195F	195S
Blade Size	8"/195 mm	8"/195 mm
HP	0.20 HP	0.20 HP
RPM	300	300
Cutting Dimensions DxH	6.30" x 5.5"	6.30" x 5.5"
Electrical	110V/60/1	110V/60/1
Weight	26 lbs.	26 lbs.
Packaging Weight	27 lbs.	27 lbs.
Dimensions (DWH)	20.5" x 14.17" x 12.40	20.5" x 14.17" x 12.40
Packaging Dimensions	17" x 16" x 15"	17" x 16" x 15"
Item #	13606	13607



NEMA
5 - 15
125 VAC / 15 AMP

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