



## MEAT SLICERS

### Model 220F / 250E / 300E

Our 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.



Model 220F



Model 250E



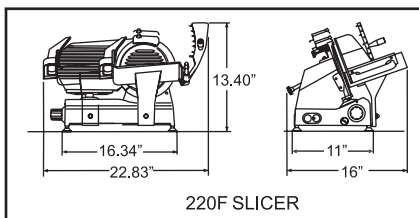
Model 300E



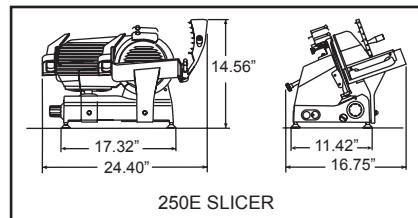
#### SPECIFICATIONS

Model	220F	250E	300E
Blade Size	9"/220 mm	10"/250 mm	12"/300 mm
Horsepower	0.25	0.30	0.35
RPM	300	300	300
Cutting Area DxH	8.25" x 6.30"	8.66" x 7.5"	10.23" x 8.66"
Electrical	120V/60/1	120V/60/1	120V/60/1
Weight	30 lbs.	34 lbs.	50 lbs.
Packaging Weight	37 lbs.	40 lbs.	63 lbs.
Dimensions (DWH)	22.83" x 16" x 13.40"	24.40" x 16.75" x 14.56"	25.60" x 19.5" x 17.32"
Packaging Dimensions	20" x 19" x 16"	21" x 18" x 18"	25" x 21" x 20"
Item #	13616	13620	13628

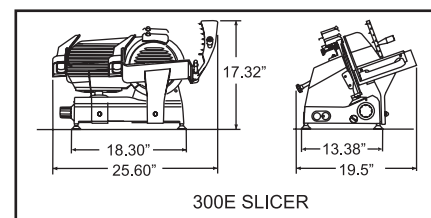
*Accessories are available*



220F SLICER



250E SLICER



300E SLICER



Mississauga, Ontario, Canada

Niagara Falls, New York, USA

Tel: (905) 828-0234 Toll-Free: 1-800-465-0234 Fax: (905) 607-0234 Email: sales@omcan.com

[www.omcan.com](http://www.omcan.com)