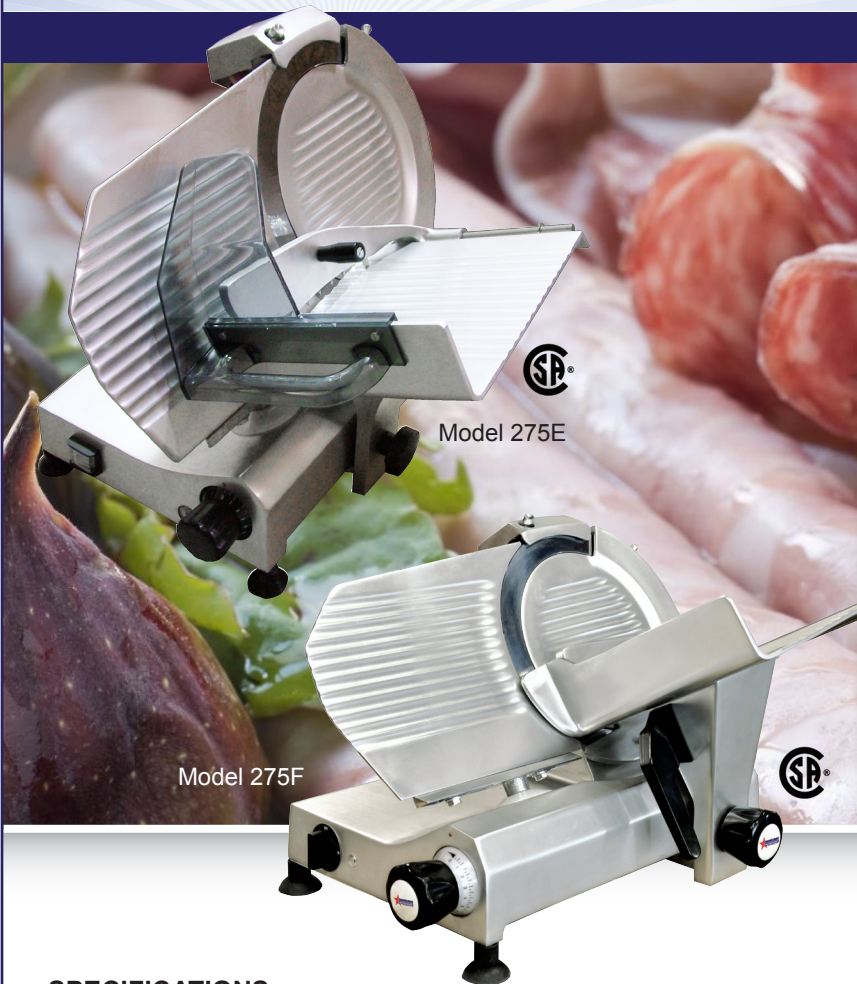


MEAT SLICERS



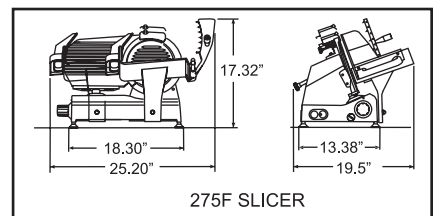
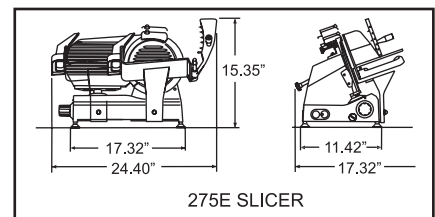
275E / 275F Gravity Meat Slicer

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. Made in Italy

SPECIFICATIONS

Model	275E	275F
Blade Size	11"/275 mm	11"/275mm
Horsepower	0.30	0.35
RPM	300	300
Cutting Area DxH	8.66" x 8.66"	10.23" x 7.5"
Electrical	110V/60/1	110V/60/1
Weight	40 lbs.	50 lbs.
Packaging Weight	42 lbs.	59 lbs.
Dimensions (DWH)	24.40" x 17.32" x 15.35"	25.20" x 19.5" x 17.32"
Packaging Dimensions	22" x 19" x 18"	25" x 21" x 20"
Item #	13624	13625



Accessories are available



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

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