



MEAT SLICERS

SERVING THE FOOD INDUSTRY SINCE 1951

10-INCH BELT DRIVEN MEAT SLICER

ITEM: 13618

ITEM: 13620

MODEL: MS-IT-0250-U MODEL: MS-IT-0250-B

ITEM: 31343

MODEL: MS-IT-0250-C









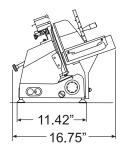


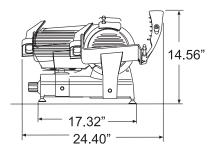
MEAT SLICERS

10-INCH BELT DRIVEN MEAT SLICER



TECHNICAL SPECIFICATION





Our slicers have anodized aluminum 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.

10" Blade Slicers (Model MS-IT-0250-B / MS-IT-0250-U / MS-IT-0250-C)			
ITEM NUMBER	13618	13620	31343
MODEL	MS-IT-0250-B	MS-IT-0250-U	MS-IT-0250-C
BLADE SIZE	10"/250 mm	10"/250 mm	10"/250 mm
CUT THICKNESS	0 - 16 mm	0 - 16 mm	0 - 16 mm
CUTTING SIZE	8.66" x 7.25"	8.66" x 7.25"	8.66" x 7.25"
POWER	0.30 HP / 0.22 kW	0.30 HP / 0.22 kW	0.30 HP / 0.22 kW
CHEESE SLICING†	0000	0000	0000
SLICING VOLUME*	30 mins	30 mins	30 mins
RPM	300	300	300
ELECTRICAL	120V/ 60Hz /1	120V/ 60Hz /1	120V/ 60Hz /1
NET WEIGHT	34 lbs./ 15 kg	34 lbs./ 15 kg	34 lbs./ 15 kg
GROSS WEIGHT	40 lbs./ 18 kg	40 lbs./ 18 kg	40 lbs./ 18 kg
OVERALL DIMENSIONS (DWH)	24.40" x 16.75" x 14.56"/ 619.8 x 425.5 x 369.8 mm	24.40" x 16.75" x 14.56"/ 619.8 x 425.5 x 369.8 mm	24.40" x 16.75" x 14.56"/ 619.8 x 425.5 x 369.8 mm
PACKAGING DIMENSIONS	21" x 18" x 18"/ 533.4 x 457 x 457 mm	21" x 18" x 18"/ 533.4 x 457 x 457 mm	21" x 18" x 18"/ 533.4 x 457 x 457 mm
ADDITIONAL INFORMATION	no certifications	ETL Certified	ETL Certified In compliance with Province of Quebec safety standards

^{*} Results may vary due to product consistency and temperature



NEMA 5 - 15 125 VAC / 15 AMP









OMCAN INC.

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















