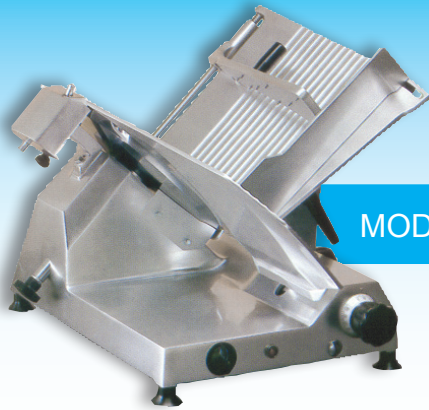


## MEAT SLICERS



MODEL 350F

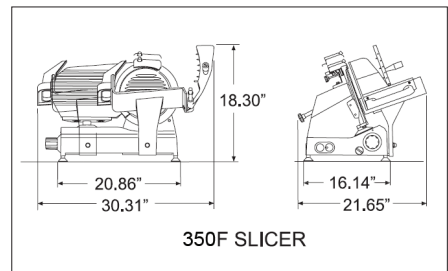
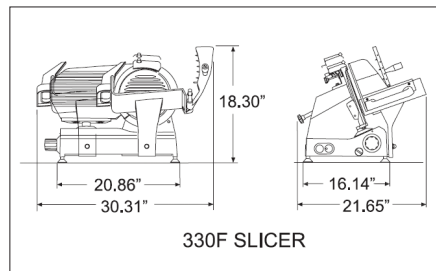
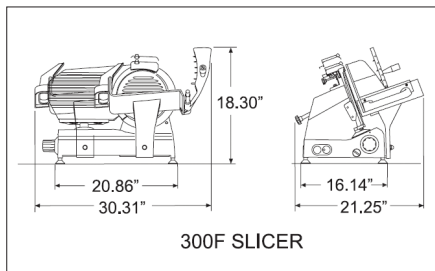
### MODEL 300F / 330F / 350F

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.

### SPECIFICATIONS

Model	300F	330F	350F
Blade Size	12"/300 mm	13"/330 mm	14"/350 mm
Horsepower	0.50	0.50	0.50
RPM	280	280	286
Cutting Area DxH	11.25" x 9"	11.25" x 9.84"	12.75" x 10.25"
Cut Thickness Range	0-16mm	0-16mm	0-16mm
Electrical	110V/60/1	110V/60/1	110V/60/1
Weight	79.3	85	97 lbs.
Packaging Weight	84 lbs.	86 lbs.	104 lbs.
Dimensions	24.80" x 18.90" x 17.32"	16" x 20.8" x 18.3"	22.8" x 16.3" x 18.9"
Packaging Dimensions	28" x 25" x 21"	28" x 25" x 21"	32" x 29" x 22"
Item #	13629	13635	13637



Mississauga, Ontario, Canada

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