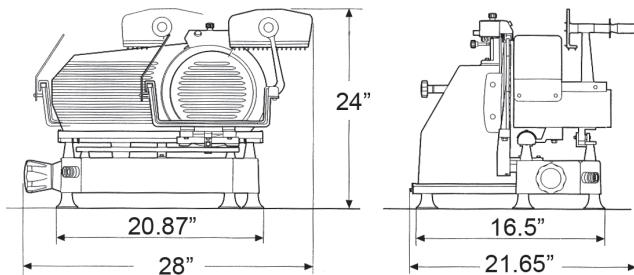


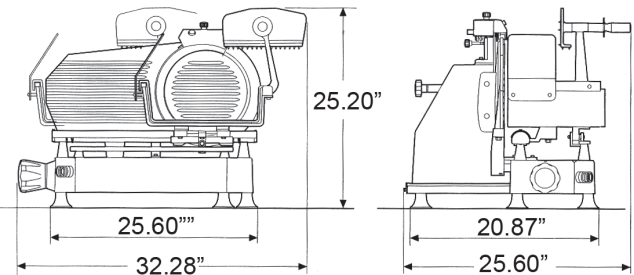
MEAT SLICERS

Models F 300 TC-V / F 330 TC-V / F 350 TC-V / F 370 TC-V

These vertical model slicers are made of anodized aluminium alloy which makes it easy to clean and meet the most demanding sanitation requirements. The precise decimal thickness regulator ranges between 0 and 16mm. They are equipped with built-in blade sharpener for effective cutting. The carriage mounted on the ball bearings features an exceptional smooth operation.



Model F 300 TC-V / Model F 330 TC-V



Model F 350 TC-V / Model F 370 TC-V



Model	F 300 TC-V	F 330 TC-V	F 350 TC-V	F 370 TC-V
Blade Size	12"/300 mm	13"/330 mm	14"/350 mm	14.5"/370 mm
HP	0.50 HP	0.50 HP	0.50 HP	0.50 HP
RPM	280	260	260	260
Cutting Area DxH	10.23" x 7.90"	9.84" x 8.25"	11.81" x 10.43"	11.42" x 10.82"
Cut Thickness Range	0-16mm	0-16mm	0-16mm	0-16mm
Electrical	110V/60/1	110V/60/1	110V/60/1	110V/60/1
Weight	79.3 lbs.	81.4 lbs.	99 lbs.	101.2 lbs.
Packaging Weight	90 lbs.	92 lbs.	115 lbs.	117 lbs.
Packaging Dimensions	28" x 25" x 23"	28" x 25" x 24"	32" x 28" x 25"	32" x 28" x 25"
Item #	13647	13648	13649	13650



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