



MEAT SLICERS

SERVING THE FOOD INDUSTRY SINCE 1951

9-INCH BELT DRIVEN MEAT SLICERS

ITEM: 13616
MODEL: MS-IT-0220-U

ITEM: 31342
MODEL: MS-IT-0220-C



WARRANTY
PARTS AND LABOR



Intertek

Applied to item 13616 only



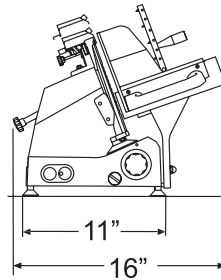
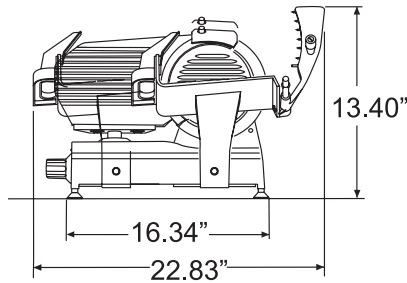
Authorized Dealer

MEAT SLICERS

9-INCH BELT DRIVEN MEAT SLICERS



TECHNICAL SPECIFICATION



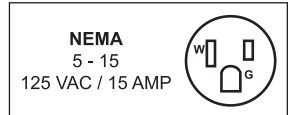
Our slicers have anodized aluminum alloy bodies. The high carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life. These belt driven machines offer exceptional cutting consistency and durability. The carriage moves smoothly on ball bearings allowing effortless cutting of deli meats and vegetables. Easy to disassemble for quick cleaning. Perfect for low volume operations. Made in Italy.

9-inch Blade Slicers (MS-IT-0220-U / MS-IT-0220-C)

ITEM NUMBER	13616	31342
MODEL	MS-IT-0220-U	MS-IT-0220-C
BLADE SIZE	9"/220 mm	9"/220 mm
CUT THICKNESS	0 - 15 mm	0 - 15 mm
CUTTING SIZE	8.25" x 6.05"	8.25" x 6.05"
POWER	0.25 HP / 0.19 kW	0.25 HP / 0.19 kW
CHEESE SLICING [†]	□□□	□□□
SLICING VOLUME*	<30 mins	<30 mins
RPM	300	300
ELECTRICAL	120V/ 60Hz /1	120V/ 60Hz /1
NET WEIGHT	30 lbs/ 13.4 kg.	30 lbs/ 13.4 kg.
GROSS WEIGHT	35 lbs./ 15.9 kg.	35 lbs./ 15.9 kg.
OVERALL DIMENSIONS (DWH)	22.83" x 16" x 13.40" / 580 x 406.4 x 340.4 mm	22.83" x 16" x 13.40" / 580 x 406.4 x 340.4 mm
PACKAGING DIMENSIONS	20" x 19" x 16" / 508 x 482.6 x 406.4 mm	20" x 19" x 16" / 508 x 482.6 x 406.4 mm
ADDITIONAL INFORMATION	ETL Certified	CE Certified In compliance with Province of Quebec safety standards

* Results may vary due to product consistency and temperature

† CHEESE SLICING RATINGS ← NOT RECOMMENDED → POOR → AVERAGE → GOOD → EXCELLENT →



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