

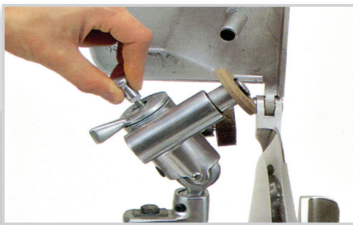
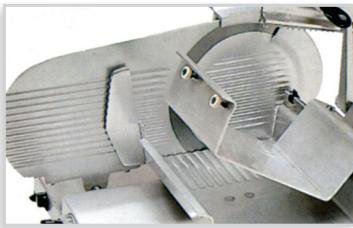


# MEAT SLICERS

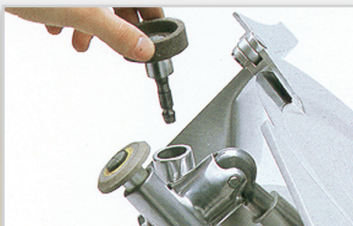
## H SERIES HORIZONTAL GEAR-DRIVEN SLICERS - 12", 13" & 14" BLADE

Item: 13655/ 13656 / 13657

Model: MS-IT-0300-H/ MS-IT-0330-H/ MS-IT-0350-PM



Precision embodied sharpener for perfect grinding and honing. Easy to use, providing an exceptionally sharp edge.



To de grease and dress the grinding stone simply pull it out.



Authorized Dealer



**LIMITED WARRANTY**  
PARTS AND LABOR



# MEAT SLICERS

## H SERIES HORIZONTAL GEAR-DRIVEN SLICERS- 12", 13" & 14" BLADE

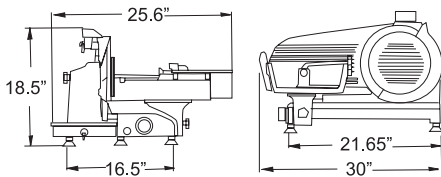


Omas "H" Series Slicers are especially designed to cut fresh meat. The large horizontal carriage has a double sliding table, specifically designed to cut fresh meat by providing a long stroke depth.

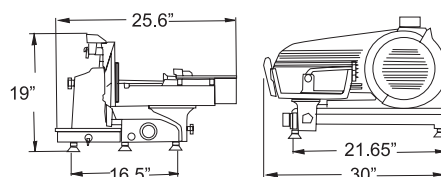
The high performance gear driven motor offers a constant blade speed throughout the cut, for precision slicing. The carriage rolls easily on ball bearings and the anodized aluminium body provides easy cleaning.

Our "H" Series slicers can be cleaned without tools. The carriage, end grip, and blade cover are easily removable. The machine is made of anodized aluminium alloy, which is resistant to food-acids. The smooth finish is durable and easy to clean. The flow line design and the rounded corners of the polished anodized aluminium body makes the after use cleaning easy. The high carbon steel, hard chromed blade has a hollow ground taper that permits sharpening for full life of the blade and to facilitate the penetration and the slice detachment.

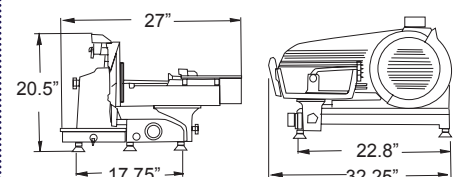
Item 13655 Technical Drawing & Dimensions



Item 13656 Technical Drawing & Dimensions



Item 13657 Technical Drawing & Dimensions



	12" Horizontal Gear-Driven Slicer (MS-IT-0300-H)	13" Horizontal Gear-Driven Slicer (MS-IT-0330-H)	14" Horizontal Gear-Driven Slicer (MS-IT-0350-PM)
ITEM NUMBER	13655	13656	13657
MODEL	MS-IT-0300-H	MS-IT-0330-H	MS-IT-0350-PM
BLADE	12"/300mm	13"/330mm	14"/350mm
POWER	0.35 HP / 0.26 kW	0.35 HP / 0.26 kW	0.35 HP / 0.26 kW
CHEESE SLICING†			
SLICING VOLUME*	8 hours or more	8 hours or more	8 hours or more
CUTTING SIZE	11" x 9" / 279 x 228.6 mm	11.81" x 9.84" / 300 x 227 mm	12.20" x 10.63" / 310 x 270 mm
CUT THICKNESS	0-25mm	0-25mm	0-15mm
RPM	250	250	250
VOLTAGE	110V/60Hz/1	110V/60/Hz1	110V/60/Hz1
WEIGHT	95 lbs. / 43 kg	99 lbs. / 45 kg	110 lbs. / 50 kg
PACKAGING WEIGHT	97 lbs. / 44 kg	101 lbs. / 46 kg	112 lbs. / 51 kg
DIMENSIONS (WDH)	30" x 25.6" x 18.5" / 760 x 650 x 470 mm	30" x 25.6" x 19" / 760 x 650 x 480 mm	32.25" x 27" x 20.25" / 819 x 686 x 514.4 mm
GROSS DIMENSIONS	33" x 28" x 27" / 838 x 710 x 686 mm	33" x 28" x 27" / 838 x 710 x 686 mm	34" x 31" x 36" / 863.6 x 787.4 x 914.4 mm

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

\* 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  
 E-mail: sales@omcan.com  
 Website: www.omcan.com



Follow us to keep up to date with the latest news and offers

