



KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

12-INCH BLADE SLICER

Item: 19068 Model: MS-CN-0300



**EXCELLENT MEAT SLICER
PERFECT FOR YOUR KITCHEN**

■ *Perfect for small operations*

Omcan's 12-inch blade slicer have anodised aluminum alloy body. Boasting a 0.33 horsepower, it offers exceptional cutting consistency and durability. Easy to disassemble for quick cleaning.



WARRANTY
PARTS AND LABOR



NEMA
5 - 15
125 VAC / 15 AMP



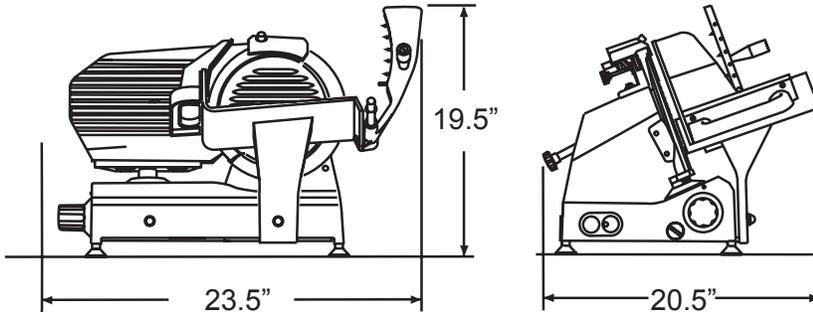
Authorized Dealer

KITCHEN EQUIPMENT

12-INCH BLADE SLICER | MS-CN-0300



TECHNICAL DRAWINGS AND DIMENSIONS



TECHNICAL SPECIFICATIONS

| | |
|------------------|--|
| ITEM NUMBER | 19068 |
| MODEL | MS-CN-0300 |
| BLADE SIZE | 12" / 300 mm |
| CUT THICKNESS | 0.2 - 15 mm |
| CUTTING SIZE | 7.87" x 12" / 200 x 304.8 mm |
| POWER | 0.33 HP / 0.25 kW |
| CHEESE SLICING* | |
| SLICING VOLUME* | 45 mins. |
| RPM | 265 |
| ELECTRICAL | 110V / 60Hz / 1Ph |
| WEIGHT | 55 lbs. / 25 kg. |
| GROSS WEIGHT | 60 lbs. / 27.27 kg |
| DIMENSIONS (WDH) | 23.5" x 20.5" x 19.5" / 596.9 x 520.7 x 495.3 mm |
| GROSS DIMENSIONS | 25" x 19" x 20" / 635 x 482.6 x 508 mm |

*CHEESE SLICING RATINGS NOT RECOMMENDED → POOR → AVERAGE → GOOD → EXCELLENT →

*Results may vary due to product consistency and temperature.

FEATURES

- Anodised aluminium alloy body
- High carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life
- Offers exceptional cutting consistency and durability
- Carriage moves smoothly on ball bearings allowing effortless cutting of deli meats
- Easy to disassemble for quick cleaning
- Perfect for low volume operations

PRODUCT DETAILS



OMCAN INC.

Telephone: 1-800-465-0234

Fax: (905) 607-0234

Email: sales@omcan.com

Website: www.omcan.com



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