



KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

10-INCH BLADE SLICER

Item: 41711 Model: MS-CN-0250-C

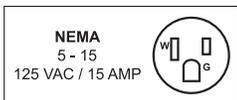


**OUTSTANDING MEAT SLICER
PERFECT FOR YOUR RESTAURANT**

The Model MS-CN-0250-C Omcan slicer is an ideal tool for low volume operations while offering exceptional cutting consistency and durability. The carriage moves smoothly on ball bearings allowing effortless cutting of deli meats. The high carbon steel 10-inch blade is hard chromed, with a hollow ground taper for extended sharpening and blade life. This Omcan slicer is designed for easy removal and disassembly of parts for easy cleaning. The MS-CN-0250-C features a blade lock for added safety during disassembly. The simplistic design and operation makes it perfect for restaurants, coffee shops, and home kitchens.



WARRANTY
PARTS AND LABOR



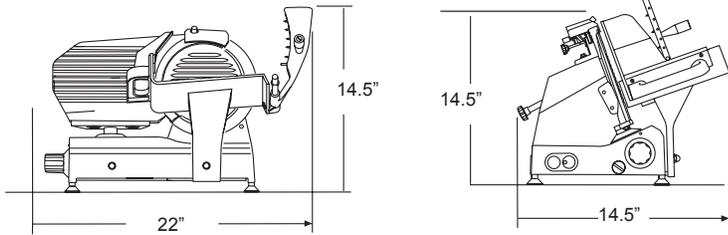
Authorized Dealer

KITCHEN EQUIPMENT

10-INCH BLADE SLICER 41711



TECHNICAL DRAWING AND DIMENSIONS



Blade lock for added safety

Technical Specifications

ITEM NUMBER	41711
MODEL	MS-CN-0250-C
BLADE SIZE	10"/250 mm
CUT THICKNESS	0.2 - 15 mm
CUTTING SIZE	180 mm x 180 mm / 7" x 7"
POWER	0.20 HP / 0.15 kW
CHEESE SLICING	
SLICING VOLUME*	20 mins
RPM	250
ELECTRICAL	110V/ 60Hz /1Ph
WEIGHT (NET/ GROSS)	16.7 kg / 18.9 kg 37 lbs / 42 lbs
DIMENSIONS (WDH)	22" x 14.5" x 14.5" / 559 x 368 x 368 mm
PACKAGING DIMENSIONS	18.5" x 22.5" x 16.25" / 470 x 572 x 413 mm
ADDITIONAL INFORMATION	In compliance with Province of Quebec safety standards

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

*Results may vary due to product consistency and temperature.



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NEMA
5 - 15
125 VAC / 15 AMP



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