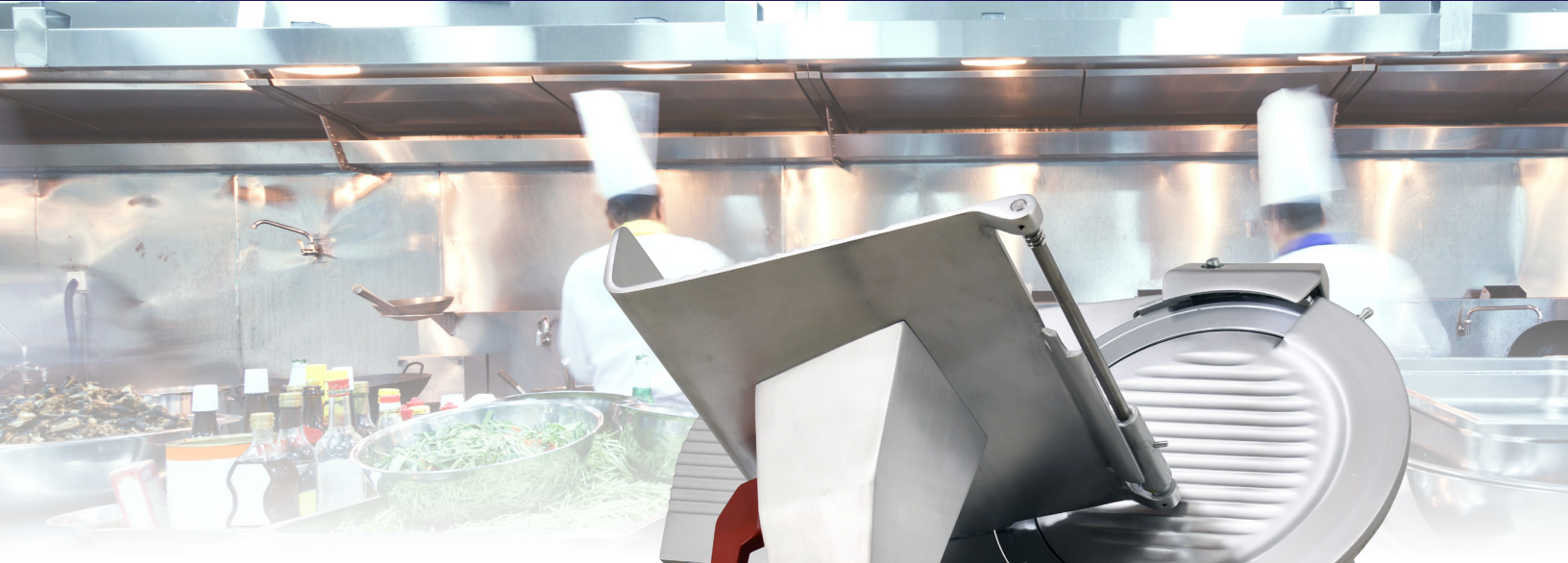




SERVING THE FOOD INDUSTRY SINCE 1951

14-INCH MEDIUM-DUTY BELT-DRIVEN SLICER

Item: 13637 Model: MS-IT-0350-L



EXCEPTIONAL CUTTING OF DELI MEATS AND VEGETABLES

Omcan's 14-inch medium-duty belt-driven slicer offers high horsepower motor and dependable belt drive which allows exceptional cutting of deli meats and vegetables. Suitable for sub shops, supermarkets, and demanding restaurant applications. Easy to disassemble for quick cleaning; easy to operate.



WARRANTY

2 YEARS PARTS &
1 YEAR LABOR



NEMA
5 - 15
125 VAC / 15 AMP



Authorized Dealer

KITCHEN EQUIPMENT

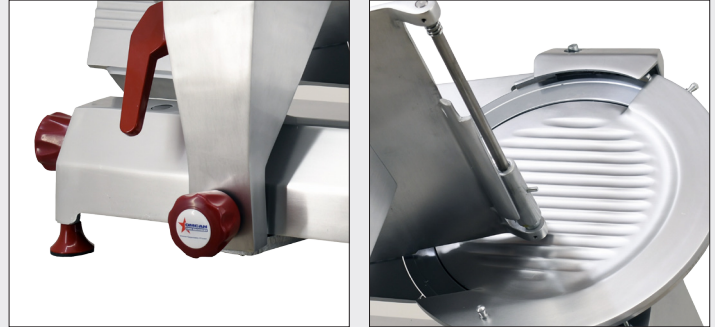
14-INCH MEDIUM-DUTY BELT-DRIVEN SLICER



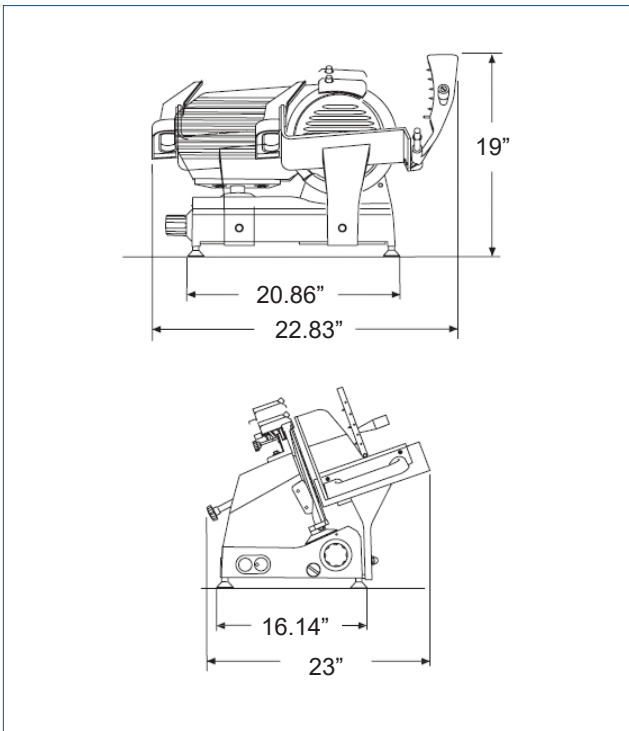
FEATURES

- ▶ 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 and vegetables
- ▶ Easy to disassemble for quick cleaning
- ▶ Perfect for low volume operations

PRODUCT DETAILS



TECHNICAL DRAWINGS AND DIMENSIONS



TECHNICAL SPECIFICATIONS

ITEM NUMBER	13637
MODEL	MS-IT-0350-L
BLADE SIZE	14" / 350 mm
CUT THICKNESS	0 -16 mm
CUTTING SIZE	12.75" x 10.25" 323.85 x 260.35 mm
POWER	0.50 HP / 0.37 kW
CHEESE SLICING*	
SLICING VOLUME*	2 hours
RPM	286
ELECTRICAL	110V / 60Hz / 1Ph
WEIGHT	97 lbs. / 44.09 kg.
GROSS WEIGHT	104 lbs. / 47.27 kg.
DIMENSIONS (WDH)	22.83" x 23" x 19" 580 x 584.2 x 482.6 mm
GROSS DIMENSIONS	29" x 32" x 22" 736.6 x 821.8 x 558.8 mm



WARRANTY

2 YEARS PARTS &
1 YEAR LABOR



NEMA
5 - 15
125 VAC / 15 AMP



*CHEESE SLICING RATINGS →

*Results may vary due to product consistency and temperature.

OMCAN INC.

Telephone: 1-800-465-0234
Fax: (905) 607-0234
Email: sales@omcan.com
Website: www.omcan.com



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



2016.E.O.E