

MEAT SLICERS

Model 220F / 250E / 300E

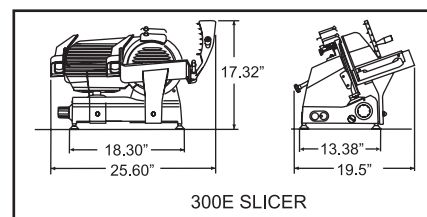
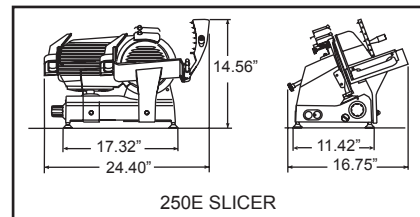
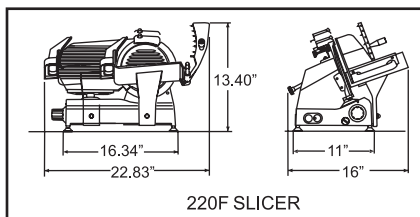
Our slicers have anodized aluminium alloy bodies. The high carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life. These belt driven machines offer exceptional cutting consistency and durability. The carriage moves smoothly on ball bearings allowing effortless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



SPECIFICATIONS

Model	220F	250E	300E
Blade Size	9"/220 mm	10"/250 mm	12"/300 mm
Horsepower	0.25	0.30	0.35
RPM	300	300	300
Cutting Area DxH	8.25" x 6.05"	8.66" x 7.25"	10.23" x 8.41"
Cut Thickness	0 - 15 mm	0 - 16 mm	0 - 16 mm
Electrical	120V/60/1	120V/60/1	120V/60/1
Weight	30 lbs.	34 lbs.	50 lbs.
Packaging Weight	37 lbs.	40 lbs.	63 lbs.
Dimensions (DWH)	22.83" x 16" x 13.40"	24.40" x 16.75" x 14.56"	25.60" x 19.5" x 17.32"
Packaging Dimensions	20" x 19" x 16"	21" x 18" x 18"	25" x 21" x 20"
Item #	13616	13620	13628

Accessories are available



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