



KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

9-INCH BELT-DRIVEN SLICER

Item: 21629 Model: MS-CN-0220



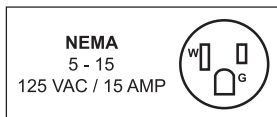
**EXCELLENT FOR SLICING
VEGETABLES AND PROCESSED MEATS**

Ideal for small operations where space is limited

Omcans 9-inch belt-driven slicer features a compact design offering exceptional cutting consistency and durability. An economical solution that does not compromise on quality. Easy to disassemble and clean.

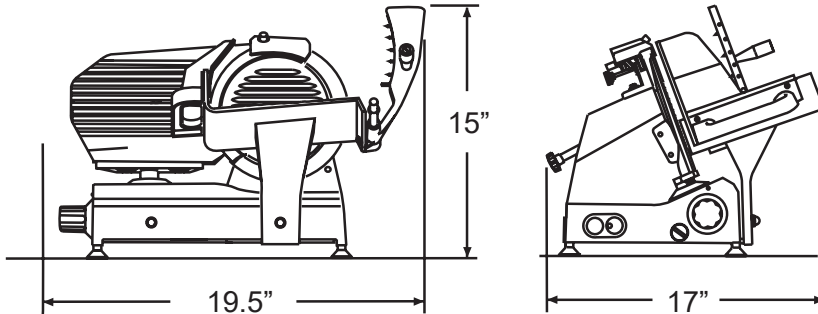


WARRANTY
PARTS AND LABOR




Authorized Dealer

TECHNICAL DRAWINGS AND DIMENSIONS



TECHNICAL SPECIFICATIONS

| | |
|------------------|---|
| ITEM NUMBER | 21629 |
| MODEL | MS-CN-0220 |
| BLADE SIZE | 9" / 220 mm |
| CUT THICKNESS | 0.2 - 15 mm |
| CUTTING SIZE | 6.29" x 9" / 160 x 228.6 mm |
| POWER | 0.16 HP / 0.12 kW |
| CHEESE SLICING* |  |
| SLICING VOLUME* | <30 mins. |
| RPM | 300 |
| ELECTRICAL | 110V / 60Hz / 1Ph |
| WEIGHT | 32 lbs. / 14.55 kg. |
| GROSS WEIGHT | 33 lbs. / 15 kg. |
| DIMENSIONS (WDH) | 19.5" x 17" x 15" / 495.3 x 431.8 x 381 mm |
| GROSS DIMENSIONS | 21" x 17" x 16" / 533.4 x 431.8 x 406.4 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 and vegetables
- 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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