

## 10" BLADE SLICER

### **PERFECT FOR LOW VOLUME OPERATIONS!**

Our meat slicers use superior materials including anodized aluminum alloy while boasting a 0.20 horsepower. The high carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life.

This belt driven machine offers 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.



[HTTPS://WWW.NELLAONLINE.COM/PRODUCTS/NELLA-0-2-HP-10-BLADE-MEAT-SLICER](https://www.nellaonline.com/products/nella-0-2-hp-10-blade-meat-slicer)



## FEATURES

- Anodized aluminum alloy body
- The high carbon steel blades are hard chromed; comes with a hollow ground taper for extended sharpening and blade life
- Provides exceptional cutting consistency and durability
- Carriage moves smoothly on ball bearings, allows easy cutting of deli meats and vegetables
- Easy to disassemble and clean
- Fixed blade sharpener
- Perfect for low volume operations



## TECHNICAL SPECIFICATIONS

BLADE SIZE	10"   250 mm
CUT THICKNESS	0.2 - 15 mm
POWER	0.20 HP   0.15 kW
SLICING VOLUME*	20 minutes
RPM	150
CUTTING SIZE	7 X 10 inch
ELECTRICAL	110V / 60Hz / 1Ph
NET WEIGHT	39.6 lbs.   18 kg.
DIMENSIONS (DWH)	21 x 18 x 15.75 inch
GROSS WEIGHT	43 lbs.   19.55 kg.
GROSS DIMENSIONS	23 x 19 x 17 inch

\*Results may vary due to product consistency and temperature

