



# MEAT SLICERS

## S SERIES HORIZONTAL GEAR-DRIVEN SLICERS - 12.3", 14" & 15" BLADE

Item: 44006/ 39631/ 38915

Model: MS-IT-0313-H/ MS-IT-0350-H/ MS-IT-0370-H



### OMAS "S" SERIES

They are especially designed to cut fresh meat. The large horizontal carriage has a double sliding table, specifically designed to cut fresh meat by providing a long stroke depth.

**12.3" BLADE** Model MS-IT-0313-H

**14" BLADE** Model MS-IT-0350-H

**15" BLADE** Model MS-IT-0370-H



TEXTURE  
**SUPERGLIDE**



Authorized Dealer



**LIMITED WARRANTY**  
PARTS AND LABOR



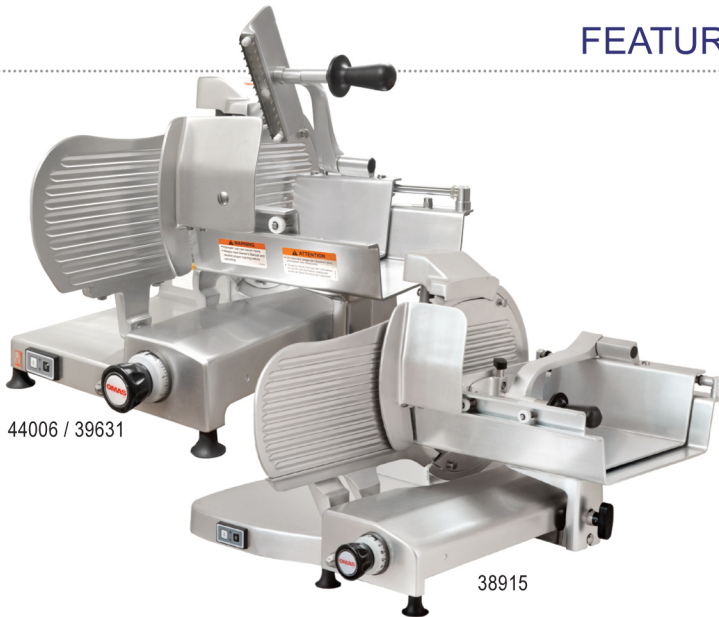
NEMA  
5 - 15  
125 VAC / 15 AMP



### OMAS "S" SERIES SLICERS

They are especially designed to cut fresh meat. The large horizontal carriage has a double sliding table, specifically designed to cut fresh meat by providing a long stroke depth. The high performance gear driven motor offers a constant blade speed throughout the cut, for precision slicing. The carriage rolls easily on ball bearings and the anodized aluminium body provides easy cleaning. Our "S" Series slicers can be cleaned without tools. The carriage, end grip, and blade cover are easily removable. The machine is made of anodized aluminium alloy, which is resistant to food-acids. The smooth finish is durable and easy to clean. The flow line design and the rounded corners of the polished anodized aluminium body makes the after use cleaning easy. The high carbon steel, hard chromed blade has a hollow ground taper that permits sharpening for full life of the blade and to facilitate the penetration and the slice detachment.

### FEATURES

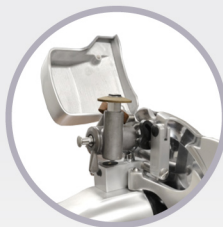


- **Superglide:** Specially treated gauge-plate and blade cover for a smoother performance that ensures precision cuts at all times
- **Additional safety features:** Fixed blade ring guard; aluminium thumb guard; interlock for carriage disassembly; NVR (No Voltage Release) switch and protections on the sharpener and blade
- In Compliance With Province Of Quebec Safety Standards (Item 39631 & 38915 Only)
- **New Design:** Enlarged receiving surface (Item 38915 Only)

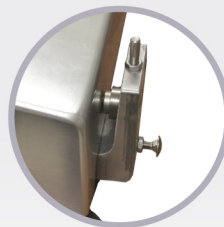
### DETAIL IMAGES



Superglide



Built-in sharpener



Interlock for carriage disassembly



Control Pushbutton (no-voltage-release switch)



Ring guard



Aluminium thumb guard



Ergonomically designed for easy cleaning



Slice thickness control

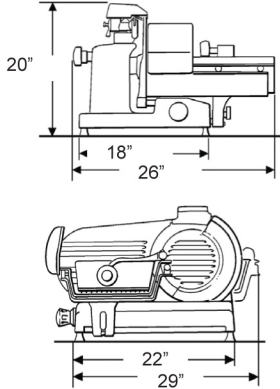
# MEAT SLICERS

## S SERIES HORIZONTAL GEAR-DRIVEN SLICERS - 12.3", 14" & 15" BLADE



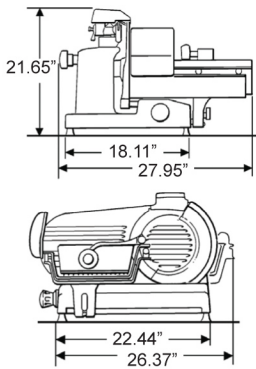
### TECHNICAL SPECIFICATION

#### 12.3" Horizontal Gear-Driven Slicer (MS-IT-0313-H)



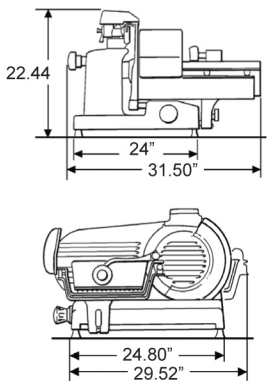
Technical Specification			
ITEM NUMBER	44006	RPM	250
MODEL	MS-IT-0313-H	VOLTAGE	110V/60/Hz/1
BLADE	12 5/16"/313mm	WEIGHT	84 lbs/ 38 kg
POWER	0.40 HP / 0.30 kW	GROSS WEIGHT	101 lbs/ 46 kg
CHEESE SLICING†		DIMENSIONS (WDH)	29"x26"x20" / 737x440x508 mm
SLICING VOLUME*	8 hours or more	GROSS DIMENSIONS	33"x28"x27" / 838x711x686 mm
CUTTING SIZE	10.63"x8.86" / 270x225 mm	ADDITIONAL INFORMATION	--
CUT THICKNESS	0-25mm		

#### 14" Horizontal Gear-Driven Slicer (MS-IT-0350-H)



Technical Specification			
ITEM NUMBER	39631	RPM	250
MODEL	MS-IT-0350-H	VOLTAGE	110V/60/Hz/1
BLADE	14"/350mm	WEIGHT	110 lbs/ 50 kg
POWER	0.40 HP / 0.30 kW	GROSS WEIGHT	112 lbs/ 51 kg
CHEESE SLICING†		DIMENSIONS (WDH)	26"x28"x21.7" / 660x711x551 mm
SLICING VOLUME*	8 hours or more	GROSS DIMENSIONS	34"x31"x26" / 863x787x660 mm
CUTTING SIZE	12.2" x 9.84" / 310x205 mm	ADDITIONAL INFORMATION	In compliance with Province of Quebec safety standards
CUT THICKNESS	0-25mm		

#### 15" Horizontal Gear-Driven Slicer (MS-IT-0370-H)



Technical Specification			
ITEM NUMBER	38915	RPM	250
MODEL	MS-IT-0370-H	VOLTAGE	110V/60Hz/1
BLADE	15/370mm	WEIGHT	125 lbs/ 56.7 kg
POWER	0.40 HP / 0.30 kW	GROSS WEIGHT	140 lbs/63.5 kg
CHEESE SLICING†		DIMENSIONS (WDH)	31.5"x29.5"x22" / 800x749x559 mm
SLICING VOLUME*	8 hours or more	GROSS DIMENSIONS	36"x34"x27" / 914x864x686 mm
CUTTING SIZE	14.56" x 10.23" / 370x260 mm	ADDITIONAL INFORMATION	In compliance with Province of Quebec safety standards
CUT THICKNESS	0-25mm		

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

\* Results may vary due to product consistency and temperature



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