



KITCHEN EQUIPMENT

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

Nella'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
PARTS AND LABOR



NEMA
5 - 15
125 VAC / 15 AMP



Authorized Dealer

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14-INCH MEDIUM-DUTY BELT-DRIVEN SLICER

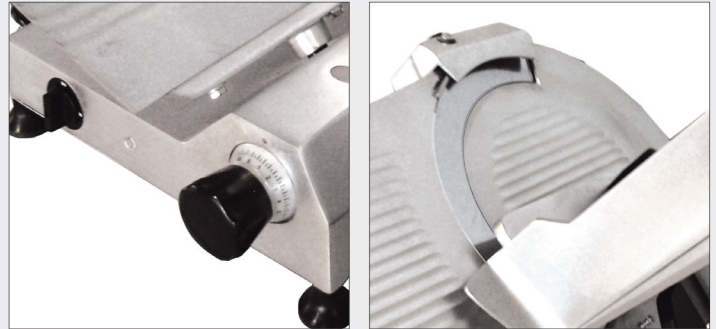


NELLA

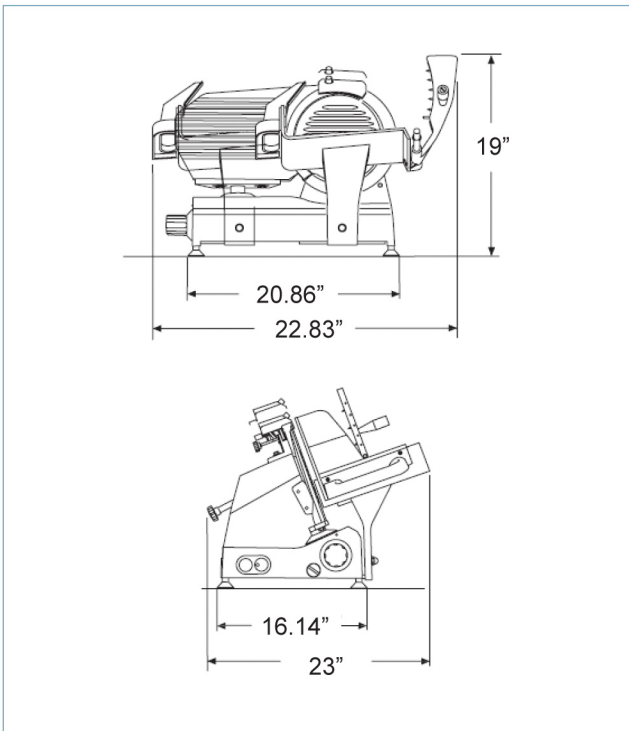
FEATURES

- ▶ 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



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*CHEESE SLICING RATINGS →

*Results may vary due to product consistency and temperature.

NELLA

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