



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

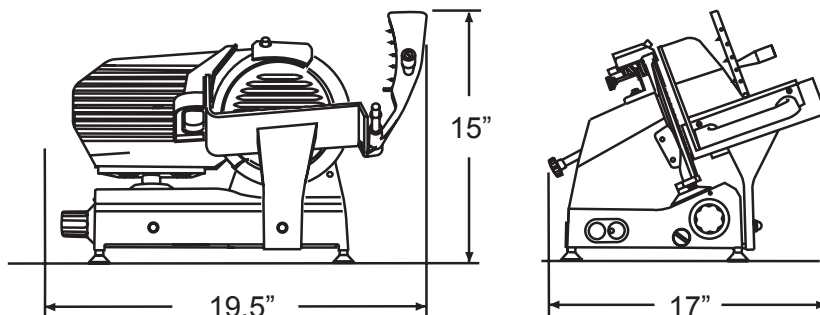


NEMA
5 - 15
125 VAC / 15 AMP




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



Follow us to keep up to date with the latest news and offers

