

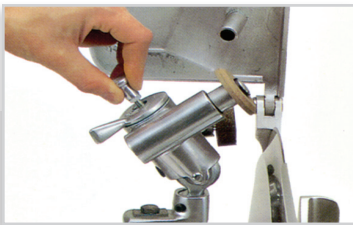
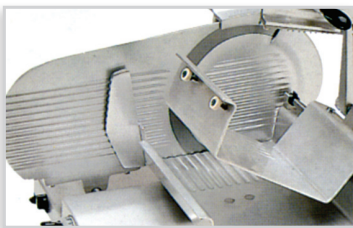


MEAT SLICERS

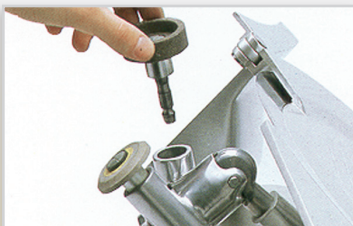
H SERIES HORIZONTAL GEAR-DRIVEN SLICERS - 12", 13" & 14" BLADE

Item: 13655/ 13656 / 13657

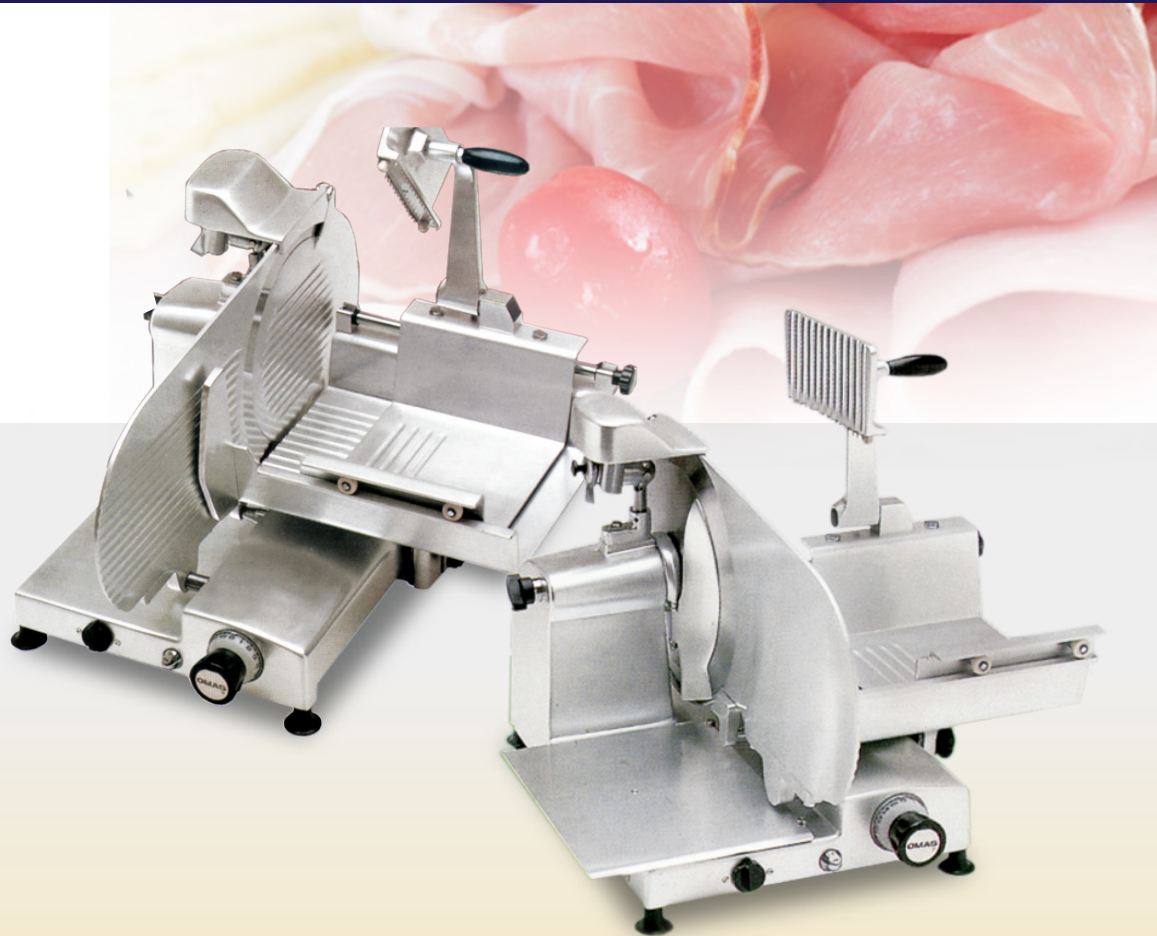
Model: MS-IT-0300-H/ MS-IT-0330-H/ MS-IT-0350-PM



Precision embodied sharpener for perfect grinding and honing. Easy to use, providing an exceptionally sharp edge.



To de grease and dress the grinding stone simply pull it out.



Authorized Dealer



LIMITED WARRANTY
PARTS AND LABOR



MEAT SLICERS

H SERIES HORIZONTAL GEAR-DRIVEN SLICERS- 12", 13" & 14" BLADE

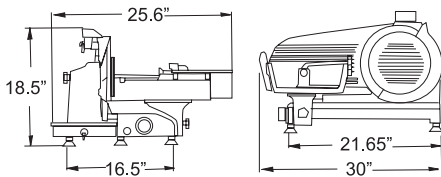


Omas "H" Series Slicers are especially designed to cut fresh meat. The large horizontal carriage has a double sliding table, specifically designed to cut fresh meat by providing a long stroke depth.

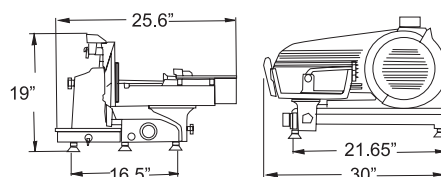
The high performance gear driven motor offers a constant blade speed throughout the cut, for precision slicing. The carriage rolls easily on ball bearings and the anodized aluminium body provides easy cleaning.

Our "H" 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.

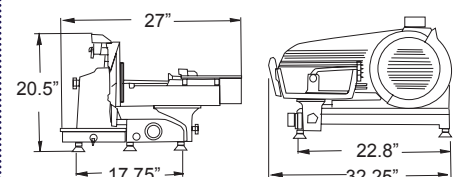
Item 13655 Technical Drawing & Dimensions



Item 13656 Technical Drawing & Dimensions



Item 13657 Technical Drawing & Dimensions



| | 12" Horizontal Gear-Driven Slicer (MS-IT-0300-H) | 13" Horizontal Gear-Driven Slicer (MS-IT-0330-H) | 14" Horizontal Gear-Driven Slicer (MS-IT-0350-PM) |
|------------------|---|---|--|
| ITEM NUMBER | 13655 | 13656 | 13657 |
| MODEL | MS-IT-0300-H | MS-IT-0330-H | MS-IT-0350-PM |
| BLADE | 12"/300mm | 13"/330mm | 14"/350mm |
| POWER | 0.35 HP / 0.26 kW | 0.35 HP / 0.26 kW | 0.35 HP / 0.26 kW |
| CHEESE SLICING† | | | |
| SLICING VOLUME* | 8 hours or more | 8 hours or more | 8 hours or more |
| CUTTING SIZE | 11" x 9" / 279 x 228.6 mm | 11.81" x 9.84" / 300 x 227 mm | 12.20" x 10.63" / 310 x 270 mm |
| CUT THICKNESS | 0-25mm | 0-25mm | 0-15mm |
| RPM | 250 | 250 | 250 |
| VOLTAGE | 110V/60Hz/1 | 110V/60/Hz1 | 110V/60/Hz1 |
| WEIGHT | 95 lbs. / 43 kg | 99 lbs. / 45 kg | 110 lbs. / 50 kg |
| PACKAGING WEIGHT | 97 lbs. / 44 kg | 101 lbs. / 46 kg | 112 lbs. / 51 kg |
| DIMENSIONS (WDH) | 30" x 25.6" x 18.5" / 760 x 650 x 470 mm | 30" x 25.6" x 19" / 760 x 650 x 480 mm | 32.25" x 27" x 20.25" / 819 x 686 x 514.4 mm |
| GROSS DIMENSIONS | 33" x 28" x 27" / 838 x 710 x 686 mm | 33" x 28" x 27" / 838 x 710 x 686 mm | 34" x 31" x 36" / 863.6 x 787.4 x 914.4 mm |

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

* Results may vary due to product consistency and temperature

NEMA
5 - 15
125 VAC / 15 AMP

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