

11" Blade Slicer Meat Slicers

ITEM: 13624 13625
MODEL: MS-IT-0275-IP MS-IT-0275-I



13624



13625

Easy and effortless

Trento's 11" blade slicers offers exceptional cutting consistency and durability. Allows effortless cutting of deli meats and vegetables. Easy to disassemble for quick cleaning.

FEATURES:

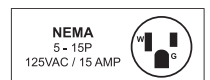
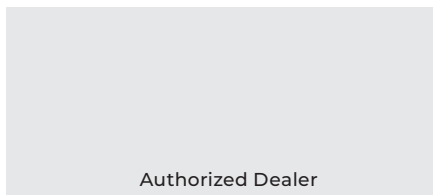
- Anodised aluminium alloy body
- High carbon steel blades are hard chromed
- Blades have hollow ground taper for extended sharpening and life
- Carriage moves smoothly on ball bearings
- Perfect for low volume operations

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Technical Specification		
Features	0.3 HP Motor	0.35 HP Motor
Item	13624	13625
Model	MS-IT-0275-IP	MS-IT-0275-I
Blade Size	11" (275 mm)	
Cut Thickness	0" - 0.59" (0 - 15 mm)	
Cut Size	8.66" x 8.66" (220 x 220 mm)	10.23" x 7.5" (260 x 190 mm)
Slicing Volume*	30 mins	45 mins
Cheese Slicing*	□□□	■□□
RPM	300	
Power	220 W / 0.3 hp	260 W / 0.35 hp
Electrical	110V / 60Hz / 1Ph	
Net Weight	40 lb. (18 kg.)	50 lb. (22.6 kg.)
Net Dimensions (WDH)	24.40" x 17.32" x 15.35" (619 x 439 x 389 mm)	25.20" x 19.5" x 17.32" (640 x 495 x 440 mm)
Gross Weight	42 lb. (19 kg.)	59 lb. (26.7 kg.)
Gross Dimensions (WDH)	22" x 19" x 18" (558 x 482 x 457 mm)	25" x 21" x 20" (635 x 533 x 508 mm)
Plug Type	NEMA 5 - 15P	

*Cheese Slicing Ratings □□□ Not Recommended ■□□ Occasional ■■■ Low ■■■ Medium ■■■ High

*Results may vary due to product consistency and temperature

TECHNICAL DRAWINGS AND DIMENSIONS

