



9" Belt-Driven Slicer

ITEM: 21629
MODEL: MS-CN-0220



Excellent For Slicing Vegetables And Processed Meats

Omcan's 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. Ideal for small operations where space is limited.

- 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

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Authorized Dealer

Made in China



TECHNICAL SPECIFICATION

Item	21629
Model	MS-CN-0220
Blade Size	9" (220mm)
Cut Thickness	0.2 - 15 mm
Cutting Size	6.29" x 9" (160 x 228.6mm)
Power	0.16HP (0.12kW)
Cheese Slicing*	□□□□
Slicing Volume*	<30 mins.
RPM	300
Electricals	110V/60Hz/1Ph
Net Dimensions (WDH)	19.5" x 17" x 15" (495.3 x 431.8 x 381 mm)
Shipping Dimensions (WDH)	21" x 17" x 16" (533.4 x 431.8 x 406.4 mm)
Net Weight	32 lbs. (14.55 kg.)
Shipping Weight	33 lbs. (15 kg.)

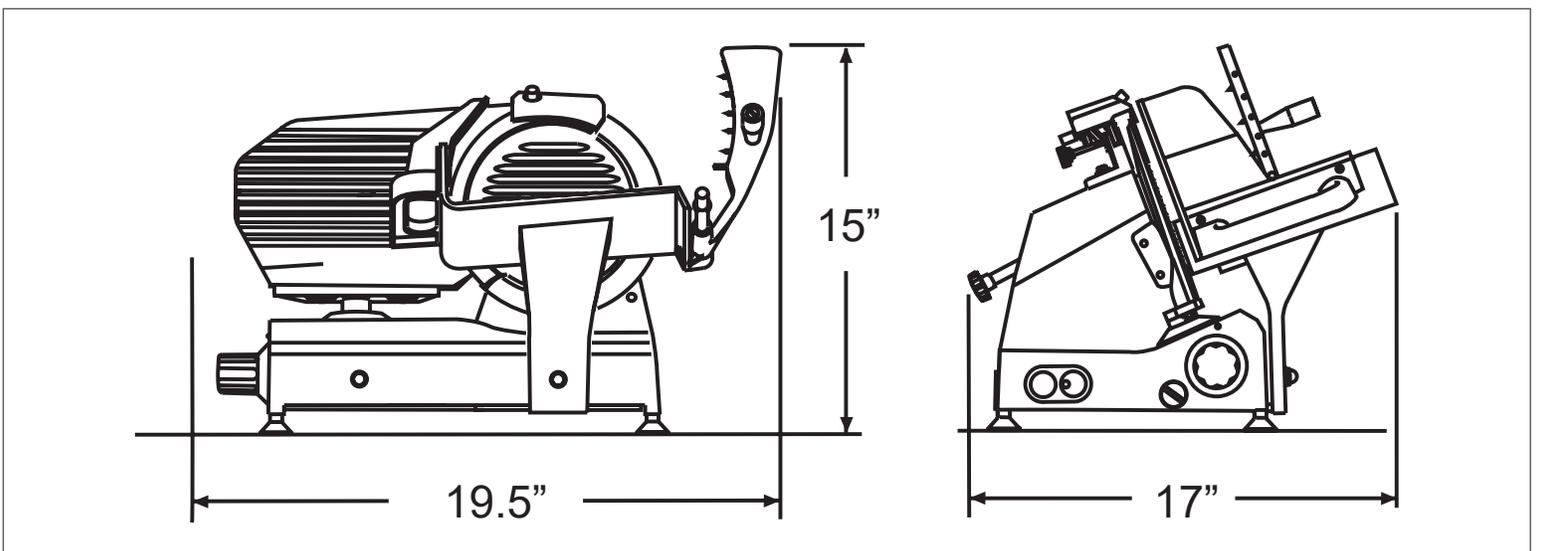
PRODUCT DETAILS



***CHEESE SLICING RATINGS** → □□□□ → NOT RECOMMENDED → POOR → AVERAGE → GOOD → EXCELLENT →

*Results may vary due to product consistency and temperature.

TECHNICAL DRAWING (21629)



Dimensions rounded up to the nearest tenth inch or millimeter. Specifications subject to change without notice.