



KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

12-INCH BLADE SLICER

Item: 41712 Model: MS-CN-0300-C

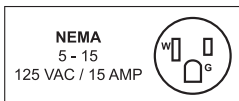


*EXCELLENT MEAT SLICER
DESIGNED FOR YOUR KITCHEN*

The Model MS-CN-0300-C Omcan slicer is an ideal tool for low volume operations while offering exceptional cutting consistency and durability. The carriage moves smoothly on ball bearings allowing effortless cutting of deli meats and vegetables. The high carbon steel 12-inch blade is hard chromed, with a hollow ground taper for extended sharpening and blade life. This Omcan slicer is designed for easy removal and disassembly of parts for easy cleaning. The MS-CN-0300-C features a blade lock for added safety during disassembly. The simplistic design and operation makes it perfect for restaurants and coffee shops. Comes with a one-year limited parts and labor warranty.



**LIMITED
WARRANTY**
PARTS AND LABOR



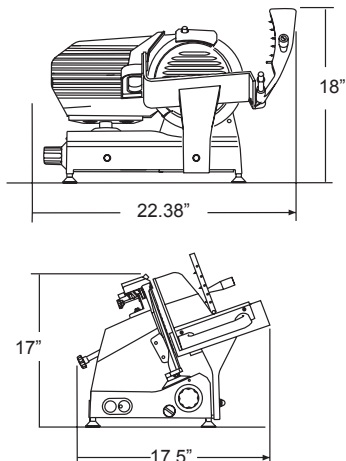
Authorized Dealer

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TECHNICAL DRAWING AND DIMENSIONS



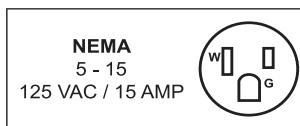
Blade lock for added safety

Technical Specifications

ITEM NUMBER	41712
MODEL	MS-CN-0300-C
BLADE SIZE	12"/300 mm
CUT THICKNESS	0.2 - 15 mm
CUTTING SIZE	220 mm x 220 mm / 8.66" x 8.66"
POWER	0.33 HP / 0.25 kW
CHEESE SLICING	
SLICING VOLUME*	45 mins.
RPM	265
ELECTRICAL	110V/ 60Hz /1Ph
WEIGHT (NET/GROSS)	24.1 kg / 27 kg 53 lbs / 60 lbs
DIMENSIONS (WDH)	22.38" x 17.5" x 18" / 568 x 445 x 457 mm
PACKAGING DIMENSIONS	21" x 24" x 20" / 533 x 610 x 508 mm
ADDITIONAL INFORMATION	In compliance with Province of Quebec safety standards

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

*Results may vary due to product consistency and temperature.



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