

10" Blade Slicer Meat Slicers

ITEM: 13621 13623
MODEL: MS-IT-0250-I MS-IT-0250-IP



13621



13623

Easy and effortless

Trento's 10" blade slicers offers exceptional cutting consistency and durability. Allows effortless cutting of deli meats and vegetables. Easy to disassemble for quick cleaning.

FEATURES:

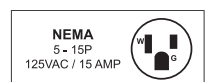
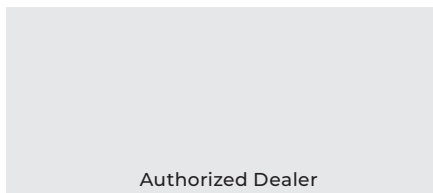
- Anodised aluminium alloy body
- High carbon steel blades are hard chromed
- Blades have hollow ground taper for extended sharpening and life
- Carriage moves smoothly on ball bearings
- Perfect for low volume operations

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Technical Specification		
Features	0.35 HP Motor	0.25 HP Motor
Item	13621	13623
Model	MS-IT-0250-I	MS-IT-0250-IP
Blade Size	10" (250 mm)	
Cut Thickness	0" - 0.59" (0 - 15 mm)	
Cut Size	10.23" x 7.5" (260 x 190 mm)	8.25" x 6.3" (210 x 160 mm)
Slicing Volume*	45 mins	30 mins
Cheese Slicing*	■□□□	□□□□
RPM	300	
Power	260 W / 0.35 hp	190 W / 0.25 hp
Electrical	110V / 60Hz / 1Ph	120V / 60Hz / 1Ph
Net Weight	55 lb. (25 kg.)	30 lb. (13.6 kg.)
Net Dimensions (WDH)	16.75" x 24.4" x 14.56" (425 x 620 x 370 mm)	22.83" x 16" x 13.40" (580 x 406 x 340 mm)
Gross Weight	58 lb. (26.3 kg.)	39 lb. (17.7 kg.)
Gross Dimensions (WDH)	24.80" x 18.90" x 17.32" (630 x 480 x 440 mm)	22" x 18" x 18" (558 x 457 x 457 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

