

## 8" Belt-Driven Meat Slicer

ITEM: 13606                      13607  
MODEL: MS-IT-0195              MS-IT-0195-S



### Easy and effortless

Trento's 8" belt driven slicers offers exceptional cutting consistency and durability. Allows effortless cutting of deli meats and vegetables. Easy to disassemble for quick cleaning.

### FEATURES:

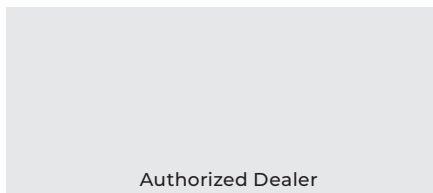
- Anodised aluminum alloy body
- High carbon steel blades are hard chromed
- Blades have hollow ground taper for extended sharpening and life
- Carriage moves smoothly on ball bearings
- Perfect for low volume operations

1-833-487-3686

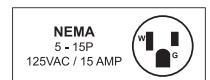
[www.trentoequipment.com](http://www.trentoequipment.com)

[sales@trentoequipment.com](mailto:sales@trentoequipment.com)

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**PRODUCT DETAILS**



Optional Accessory (Item sold separately)



Item 44264 - Fabric cover for 8" and 9" Blade Meat Slicers

**Technical Specification**

Features	Removable Blade Sharpener	Fixed Blade Sharpener
Item	13606	13607
Model	MS-IT-0195	MS-IT-0195-S
Blade Size	8" (195 mm)	
Cut Thickness	0" - 0.59" (0 - 15 mm)	
Cut Size	6.3" x 5.5" (160 x 139 mm)	
Slicing Volume*	<15 mins	
Cheese Slicing*	□□□	
RPM	300	
Power	150 W / 0.2 hp	
Electrical	110V / 60Hz / 1Ph	
Net Weight	26 lb. (11.8 kg.)	
Net Dimensions (WDH)	20.5" x 14.17" x 12.40" (521 x 360 x 315 mm)	
Gross Weight	27 lb. (12.27 kg.)	
Gross Dimensions (WDH)	17" x 16" x 15" (432 x 406 x 381 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**

