

Gear-Driven Heavy-Duty Elite Meat Slicers

ITEM MODEL	13641 MS-IT-0300-G	13642 MS-IT-0330-G	13643 MS-IT-0350-G
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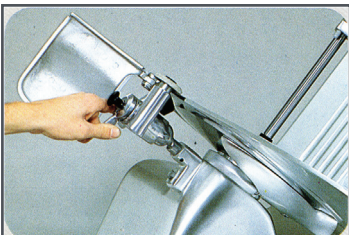


These slicers provide long lasting heavy-duty performance and dependability.

The gears are constantly bathed in oil. The polished anodized aluminium body along with its high carbon, hard chromed blade provides long life and durability. These machines are easy to disassemble and clean. Suitable for cheese and hard meats.

FEATURES

- Embodied sharpener for a perfect grinding
- Feature anodized aluminum body
- High carbon steel blade
- Easy cleaning without tools
- Removable carriage, endgrid and knife cover



Telephone: 1-800-465-0234

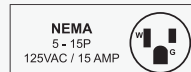
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WARRANTY
PARTS AND LABOUR



Authorized Dealer

(Version 2023.10)

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TECHNICAL SPECIFICATION

Features	12" Blade Gear-Driven Slicer	13" Blade Gear-Driven Slicer	14" Blade Gear-Driven Slicer
Item	13641	13642	13643
Model	MS-IT-0300-G	MS-IT-0330-G	MS-IT-0350-G
Material	Anodized Aluminum	Anodized Aluminum	Anodized Aluminum
Blade Size	12"/300mm	13"/330mm	14"/350mm
Cut Thickness	0-14 mm	0-14 mm	0-14 mm
Cut Size	5.9" x 9.8"	6.5" x 10.62"	7.28" x 11.42"
Cheese Slicing*	■■■	■■■	■■■
Slicing Volume	All Day	All Day	All Day
RPM	250	250	250
Power	0.35 HP / 260 W	0.35 HP / 260 W	0.35 HP / 260 W
Electrical	110V / 60Hz / 1Ph	110V / 60Hz / 1Ph	110V / 60Hz / 1Ph
Net Weight	95 lb. / 43 kg.	99 lb. / 45 kg.	100 lb. / 45 kg.
Net Dimensions	28.3" x 22.4" x 20" / 719 x 569 x 508 mm	28.75" x 24" x 20" / 729 x 610 x 508 mm	30" x 24.8" x 20" / 762 x 630 x 508 mm
Gross Weight	97 lb. / 44 kg.	101 lb. / 46 kg.	102 lb. / 46 kg.
Gross Dimensions	33" x 28" x 27" / 838 x 711 x 686 mm	33" x 28" x 27" / 838 x 711 x 686 mm	33" x 28" x 27" / 838 x 711 x 686 mm
Plug Type	NEMA 5-15P	NEMA 5-15P	NEMA 5-15P

*Safety options and accessories available

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

*Results may vary due to product consistency and temperature

TECHNICAL DRAWING

