

S Series Horizontal Gear-Driven Slicers

ITEM:	44006	39631	38915	49532
MODEL:	MS-IT-0313-H	MS-IT-0350-H	MS-IT-0370-H	MS-IT-0370-H-R

Simple and exceptional

These slicers are specifically designed to cut fresh meat. The large horizontal carriage has a double sliding table, specifically designed to cut fresh meat by providing a long stroke depth.

FEATURES:

- Superglide: Specially treated gauge-plate and blade cover for a smoother performance that ensures precision cuts at all times
- Additional safety features: Fixed blade ring guard; aluminium thumb guard; interlock for carriage disassembly; No Voltage Release (NVR) switch and protections on the sharpener/blade



Aluminum Thumb Guard



Control Push Button (NVR Switch)



Designed for Easy-cleaning



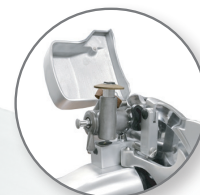
Interlock for Carriage Disassembly



Ring Guard



Superglide



Built-in Sharpener



Slice Thickness Control

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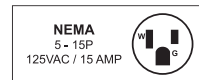
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Authorized Dealer



Technical Specification				
Features	12.3" Horizontal Gear-Driven	14" Horizontal Gear-Driven	15" Horizontal Gear-Driven	
Item	44006	39631	38915	49532
Model	MS-IT-0313-H	MS-IT-0350-H	MS-IT-0370-H	MS-IT-0370-H-R
Blade Size	12.3" (313 mm)	14" (350 mm)	15" (370 mm)	
Cut Size	10.6" x 8.9" (270 x 225 mm)	12.2" x 9.8" (310 x 205 mm)	14.6" x 10.2" (370 x 260 mm)	
Cut Thickness	0 - 0.98" (0 - 25 mm)			
Cheese Slicing*	■■■■			
Slicing Volume**	8 Hours or more			
RPM	250			
Power	300 W / 0.4 hp			
Electrical	110V / 60Hz / 1Ph			
Net Weight	84 lb. (38 kg.)	110 lb. (50 kg.)	125 lb. (57 kg.)	
Net Dimensions (WDH)	29" x 26" x 20" (737 x 440 x 508 mm)	26" x 28" x 21.7" (660 x 711 x 551 mm)	31.5" x 29.5" x 22" (800 x 749 x 559 mm)	
Gross Weight	101 lb. (46 kg.)	112 lb. (51 kg.)	140 lb. (63.5 kg.)	
Gross Dimensions (WDH)	33" x 28" x 27" (838 x 711 x 686 mm)	34" x 31" x 26" (863 x 787 x 660 mm)	36" x 34" x 27" (914 x 864 x 686 mm)	
Plug Type	NEMA 5 - 15P	NEMA 5 - 15P	NEMA 5 - 15P	
Additional Info	-	In compliance with Province of Quebec safety standards		



*Cheese Slicing Ratings □□□□ Not Recommended ■■■□ Occasional ■■■□ Low ■■■□ Medium ■■■■ High
 **Results may vary due to product consistency and temperature

TECHNICAL DRAWINGS

