



MEAT SLICER

SERVING THE FOOD INDUSTRY SINCE 1951

12-INCH MANUAL VOLANO MEAT SLICER WITH STANDARD FLYWHEEL



Designed in brilliant red with nostalgic appeal, our Manual Volano Slicers are an eye-catching addition to any restaurant. These units are fully hand operated, simple to maintain and operate and built for durability and consistent slicing - making them ideal for prosciutto. The built-in blade sharpener keeps the blade sharp for efficient cutting. The slicers are equipped with a protection ring around blade to meet CE standards. Other flywheel and trim colors are available as a special order. Machines also available in different colors.



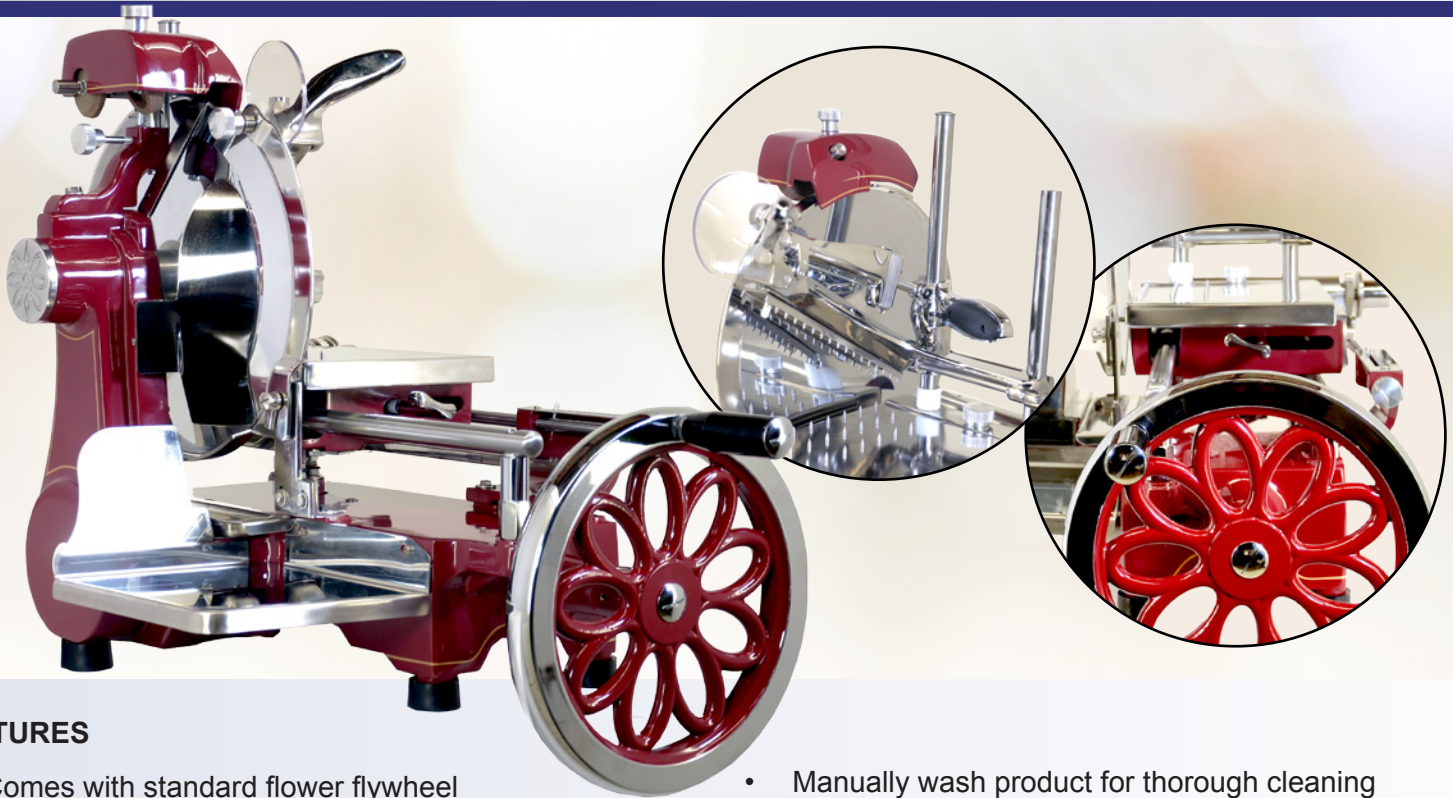
WARRANTY
PARTS AND LABOR



Authorized Dealer

MEAT SLICER

12-INCH MANUAL VOLANO MEAT SLICER

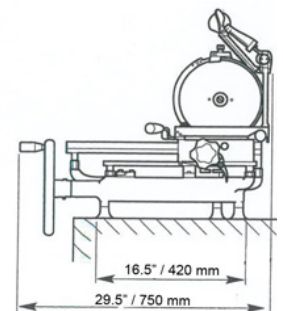
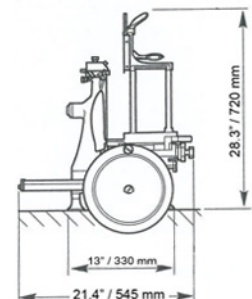


FEATURES

- Comes with standard flower flywheel
- Distance between blade and head for a better cleaning
- Manually wash product for thorough cleaning
- Optional: New decoration "Liberty" and hand made Olive wood kit available

TECHNICAL SPECIFICATIONS

ITEM NUMBER	44375
MODEL	MS-IT-0300-ML
DESCRIPTION	Manual Volano Slicer with Standard Flower Wheel
BLADE SIZE	12" / 300 mm
CUTTING SIZE	9" x 7" / 230 x 180 mm
CUT THICKNESS RANGE	0 - 2.5 mm
NET DIMENSIONS (WDH)	21.4" x 29.5" x 28.3" / 545 mm x 750 mm x 720 mm
GROSS DIMENSIONS (WDH)	25.10" x 31.5" x 27.6" / 637 mm x 800 mm x 701 mm
NET WEIGHT	97 lbs / 44 kgs
GROSS WEIGHT	100 lbs / 45 kgs



OMCAN INC.

Telephone: 1-800-465-0234
Fax: (905) 607-0234
E-mail: sales@omcan.com
Website: www.omcan.com



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