

9" Belt-Driven Meat Slicers

ITEM: 13616 31342
MODEL: MS-IT-0220-U MS-IT-0220-C



Easy and effortless

Trento's 9" belt driven slicers offers exceptional cutting consistency and durability. Allows effortless cutting of deli meats and vegetables. Easy to disassemble for quick cleaning.

FEATURES:

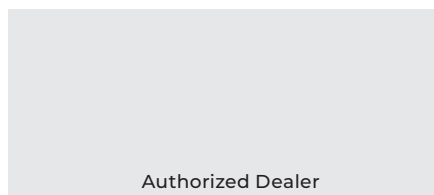
- Anodised aluminum alloy body
- High carbon steel blades are hard chromed
- Blades have hollow ground taper for extended sharpening and life
- Carriage moves smoothly on ball bearings
- Perfect for low volume operations

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For Item 13616 Only



For Item 31342 Only



| Technical Specification | | |
|-------------------------|---|--|
| Features | cETLus and ETL Certified | In compliance with Province of Quebec safety standards |
| Item | 13616 | 31342 |
| Model | MS-IT-0220-U | MS-IT-0220-C |
| Blade Size | 9" (220 mm) | |
| Cut Thickness | 0" - 0.59" (0 - 15 mm) | |
| Cut Size | 8.25" x 6.05" (209 x 153 mm) | |
| Slicing Volume* | <30 mins | |
| Cheese Slicing* | □□□ | |
| RPM | 300 | |
| Power | 190 W / 0.25 hp | |
| Electrical | 120V / 60Hz / 1Ph | |
| Net Weight | 30 lb. (13.4 kg.) | |
| Net Dimensions (WDH) | 22.83" x 16" x 13.40" (580 x 406 x 340 mm) | |
| Gross Weight | 35 lb. (15.9 kg.) | |
| Gross Dimensions (WDH) | 20" x 19" x 16" (508 x 482 x 406 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

