

Horizontal Belt-Driven Meat Slicers

ITEM:	46162	46163	39583
MODEL:	MS-IT-0300-CE	MS-IT-0330-CE	MS-IT-0350

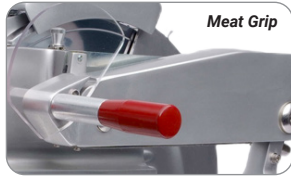


Exceptional and easy to use

This meat slicer is made of anodized aluminium alloy which makes it easy to clean and meet the most demanding sanitation requirements. The precise decimal thickness regulator ranges between 0 and 16 mm. They are equipped with a built-in blade sharpener for effective and sharp cutting and the plate mounted on the ball bearings creates an exceptionally smooth operation. Ideal for heavy sausages, roasts, cheese, and other compact meat.

FEATURES:

- Anodized aluminium alloy body
- Adjustable thickness of cutting
- Equipped with built-in blade sharpener
- Plate moves smoothly on ball bearings
- Easy to clean and sanitize



Technical Specification

Features	12" Blade Size	13" Blade Size	14" Blade Size
Item	46162	46163	39583
Model	MS-IT-0300-CE	MS-IT-0330-CE	MS-IT-0350
Blade Size	12" (300 mm)	13" (330 mm)	14" (350 mm)
Cut Thickness	0" - 0.62" (0 - 16 mm)		
Cut Size	10.23" x 8.66" / 260 x 219 mm		11.8" x 9.84" / 299 x 250 mm
Slicing Volume ⁺	1 hour		
RPM	280	260	
Power	0.5 hp		
Electrical	110V / 60Hz / 1Ph		
Net Weight	75 lb. (165 kg.)		94.8 lb. (209 kg.)
Net Dimensions (WDH)	28" x 21.65" x 21.65" (711 x 540 x 540 mm)		32.28" x 25.6" x 25.19" (833 x 650 x 639 mm)
Gross Weight	88 lb. (194 kg.)		110.2 lb. (243 kg.)
Gross Dimensions (WDH)	28" x 22.8" x 24.8" (711 x 580 x 621 mm)		32.67" x 25.6" x 27.6" (830 x 650 x 701 mm)

*Results may vary due to product consistency and temperature

TECHNICAL DRAWINGS AND DIMENSIONS

