



KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

12-INCH BLADE SLICER

Item: 41712 Model: MS-CN-0300-C

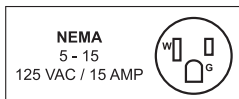


**EXCELLENT MEAT SLICER
DESIGNED FOR YOUR KITCHEN**

The Model MS-CN-0300-C Omcan slicer is an ideal tool for low volume operations while offering exceptional cutting consistency and durability. The carriage moves smoothly on ball bearings allowing effortless cutting of deli meats. The high carbon steel 12-inch blade is hard chromed, with a hollow ground taper for extended sharpening and blade life. This Omcan slicer is designed for easy removal and disassembly of parts for easy cleaning. Features a blade lock for added safety during disassembly. The simplistic design and operation makes it perfect for restaurants and coffee shops.



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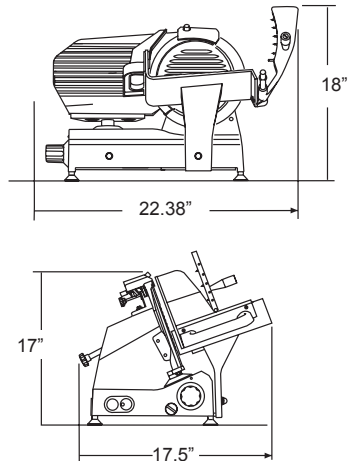
Authorized Dealer

KITCHEN EQUIPMENT

12-INCH BLADE SLICER 41712



TECHNICAL DRAWING AND DIMENSIONS



Blade lock for added safety

Technical Specifications

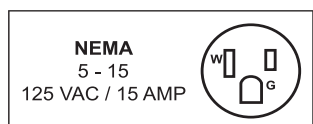
ITEM NUMBER	41712
MODEL	MS-CN-0300-C
BLADE SIZE	12"/300 mm
CUT THICKNESS	0.2 - 15 mm
CUTTING SIZE	220 mm x 220 mm / 8.66" x 8.66"
POWER	0.33 HP / 0.25 kW
CHEESE SLICING	
SLICING VOLUME*	45 mins.
RPM	265
ELECTRICAL	110V/ 60Hz /1Ph
WEIGHT (NET/GROSS)	24.1 kg / 27 kg 53 lbs / 60 lbs
DIMENSIONS (WDH)	22.38" x 17.5" x 18" / 568 x 445 x 457 mm
PACKAGING DIMENSIONS	21" x 24" x 20" / 533 x 610 x 508 mm
ADDITIONAL INFORMATION	In compliance with Province of Quebec safety standards

CHEESE SLICING RATINGS NOT RECOMMENDED POOR AVERAGE GOOD EXCELLENT

*Results may vary due to product consistency and temperature.



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