

Gear-Driven Heavy Duty Elite Meat Slicers

ITEM:	13641	13642	13643
MODEL:	MS-IT-0300-G	MS-IT-0330-G	MS-IT-0350-G

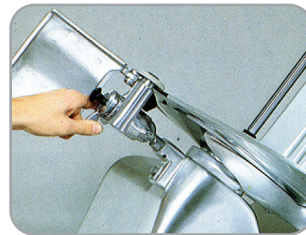


Long lasting and dependable

The gears are constantly bathed in oil. The polished anodized aluminium body along with its high carbon, hard chromed blade provides long life and durability. These machines are easy to disassemble and clean. Suitable for cheese and hard meats.

FEATURES:

- Embodied sharpener for a perfect grinding
- Feature anodized aluminum body
- High carbon steel blade
- Easy cleaning without tools
- Removable carriage, end grid and knife cover

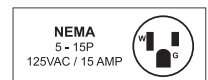
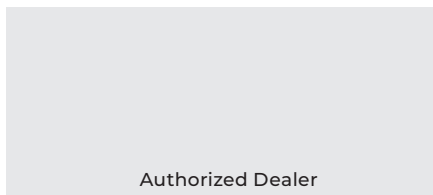


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Technical Specification			
Feature	12" Blade Gear-Driven Slicer	13" Blade Gear-Driven Slicer	14" Blade Gear-Driven Slicer
Item	13641	13642	13643
Model	MS-IT-0300-G	MS-IT-0330-G	MS-IT-0350-G
Material	Anodized Aluminum		
Blade Size	12" (300 mm)	13" (330 mm)	14" (350 mm)
Cut Thickness	0 - 0.55" (0 - 14 mm)		
Cut Size	5.9" x 9.8" (150 x 250 mm)	6.5" x 10.62" (165 x 270 mm)	7.28" x 11.4" (185 x 290 mm)
Cheese Slicing*	■■■		
Slicing Volume	All Day		
RPM	250		
Power	260 W / 0.35 hp		
Electrical	110V / 60Hz / 1Ph		
Net Weight	95 lb. (43 kg.)	99 lb. (45 kg.)	100 lb. (45 kg.)
Net Dimensions (WDH)	28.3" x 22.4" x 20" (719 x 569 x 508 mm)	28.75" x 24" x 20" (729 x 610 x 508 mm)	30" x 24.8" x 20" (762 x 630 x 508 mm)
Gross Weight	97 lb. (44 kg.)	101 lb. (46 kg.)	102 lb. (46 kg.)
Gross Dimensions (WDH)	33" x 28" x 27" (838 x 711 x 686 mm)	33" x 28" x 27" (838 x 711 x 686 mm)	33" x 28" x 27" (838 x 711 x 686 mm)
Plug Type	NEMA 5 - 15P		

*Safety options and accessories available

*Cheese Slicing Ratings □□□ Not Recommended ■□□ Occasional ■■■ Low ■■■ Medium ■■■ High

*Results may vary due to product consistency and temperature

TECHNICAL DRAWINGS

