

13" Blade Gear-Driven Slicer With 0.47 HP

ITEM: 38917
MODEL: MS-IT-0330-C

Efficient and easy to use

This slicer is NSF8-2010 approved and meets the highest levels of hygiene and safety. The two independent motors and gear drive system ensure precise and effortless slicing. Ideal for deli or sandwich shops and restaurants

FEATURES:

- On/Off one touch stainless steel switches with LED flush
- Removable parts for cleaning: blade cover, product-holder plate, meat grip, stainless steel slice deflector
- Blade with band of chromium-plated hardened steel
- 45° inclined blade
- Rotatable and removable sharpener
- Dual action sharpener
- Fixed ring guard
- Interlock on gauge plate on zero position
- Plexiglas protection on product-holder plate



1-833-487-3686

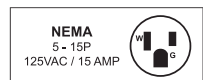
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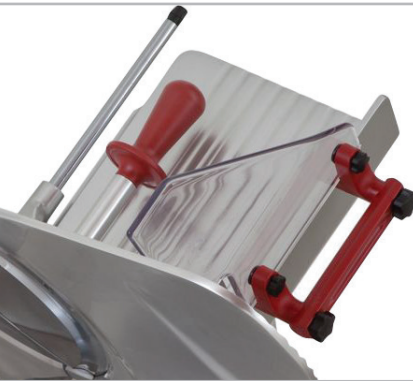
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Technical Specification

Item	38917
Model	MS-IT-0330-C
Blade Size	13" (330 mm)
Cut Thickness	0 - 0.55" (0 - 14 mm)
Cheese Slicing*	■■■■
Slicing Volume**	8 Hours or more
Slicing Capacity	<div> <div></div> 10.2" x 6.7" (260 x 170 mm) <div></div> 9.45" (240 mm) </div>
RPM	240
Power	350 W / 0.47 hp
Electrical	120V / 60Hz / 1Ph
Net Weight	94.8 lb. (43 kg.)
Net Dimensions (WDH)	26.3" x 28.7" x 20.9" (670 x 729 x 530 mm)
Gross Weight	110 lb. (50 kg.)
Gross Dimensions (WDH)	32.7" x 28" x 26.7" (831 x 711 x 678 mm)
Plug Type	NEMA 5 - 15P

In compliance with Province of Quebec safety standards

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

**Results may vary due to product consistency and temperature

TECHNICAL DRAWINGS

