OMCAN

KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

10-INCH BLADE SLICER

Item: 19067 Model: MS-CN-0250

EXCELLENT MEAT SLICER PERFECT FOR YOUR KITCHEN

Perfect for low volume operations

Omcan's 10-inch blade slicer have anodised aluminum alloy body. Boasting a 0.20 horsepower, it offers exceptional cutting consistency and durability. Easy to disassemble for quick cleaning.

1 YEAR **WARRANTY**

PARTS AND LABOR

MADE IN CHINA

NEMA
5 - 15
125 VAC / 15 AMP

Authorized Dealer

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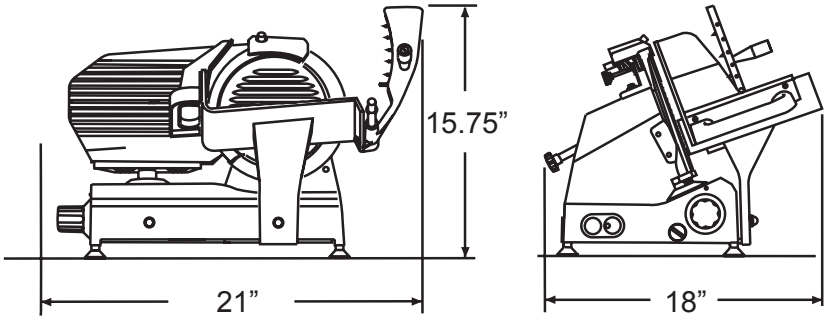
10-INCH BLADE SLICER | MS-CN-0250

TECHNICAL DRAWINGS AND DIMENSIONS



TECHNICAL SPECIFICATIONS

ITEM NUMBER	19067
MODEL	MS-CN-0250
BLADE SIZE	10” / 250 mm
CUT THICKNESS	0.2 - 15 mm
CUTTING SIZE	7” x 10” / 177.8 x 254 mm
POWER	0.20 HP / 0.15 kW
CHEESE SLICING*	□□□□
SLICING VOLUME*	20 mins.
RPM	150
ELECTRICAL	110V / 60Hz / 1Ph
WEIGHT	39.6 lbs. / 18 kg.
GROSS WEIGHT	43 lbs. / 19.55 kg
DIMENSIONS (WDH)	21” x 18” x 15.75” / 533.4 x 457.2 x 400 mm
GROSS DIMENSIONS	22.6" x 18.3" x 16.3" / 575 x 465 x 415 mm

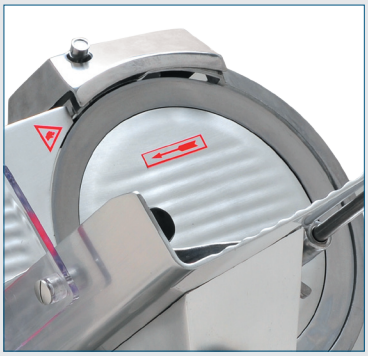
***CHEESE SLICING RATINGS** — □□□□ NOT RECOMMENDED — ■□□□ POOR — ■■□□ AVERAGE — ■■■□ GOOD — ■■■■ EXCELLENT

**Results may vary due to product consistency and temperature.*

FEATURES

- Anodised aluminium alloy body
- High carbon steel blades are hard chromed, with a hollow ground taper for extended sharpening and blade life
- Offers exceptional cutting consistency and durability
- Carriage moves smoothly on ball bearings allowing effortless cutting of deli meats
- Easy to disassemble for quick cleaning
- Perfect for low volume operations

PRODUCT DETAILS



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