

12" Belt-Driven Meat Slicers

ITEM: 13628 31344
MODEL: MS-IT-300-U MS-IT-0300-C



Easy and effortless

Trento's 12" meat slicers offers exceptional cutting consistency and durability. Allows effortless cutting of deli meats and vegetables. Easy to disassemble for quick cleaning.

FEATURES:

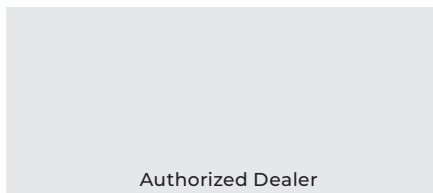
- Anodised aluminum alloy body
- High carbon steel blades are hard chromed
- Blades have hollow ground taper for extended sharpening and life
- Carriage moves smoothly on ball bearings
- Perfect for low volume operations

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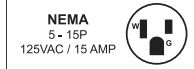
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For Item 13628 Only



For Item 31344 Only



Technical Specification		
Features	cETLus and ETL Certified	In compliance with Province of Quebec safety standards
Item	13628	31344
Model	MS-IT-0300-U	MS-IT-0300-C
Blade Size	12" (300 mm)	
Cut Thickness	0" - 0.62" (0 - 16 mm)	
Cut Size	10.23" x 8.41" (259 x 213 mm)	
Slicing Volume*	1 hour	
Cheese Slicing*	■□□□	
RPM	300	
Power	260 W / 0.35 hp	
Electrical	120V / 60Hz / 1Ph	
Net Weight	50 lb. (22.7 kg.)	
Net Dimensions (WDH)	25.6" x 19.5" x 17.32" (650 x 495 x 440 mm)	
Gross Weight	63 lb. (28.6 kg.)	
Gross Dimensions (WDH)	25" x 21" x 20" (635 x 533 x 508 mm)	
Plug Type	NEMA 5 - 15P	

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

*Results may vary due to product consistency and temperature

TECHNICAL DRAWINGS AND DIMENSIONS

