

10" Belt-Driven Meat Slicers

ITEM: 13620 31343
MODEL: MS-IT-0250-U MS-IT-0250-C



Easy and effortless

Trento's 10" belt driven slicers offers exceptional cutting consistency and durability. Allows effortless cutting of deli meats and vegetables. Easy to disassemble for quick cleaning.

FEATURES:

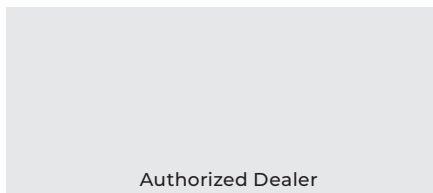
- Anodised aluminum alloy body
- High carbon steel blades are hard chromed
- Blades have hollow ground taper for extended sharpening and life
- Carriage moves smoothly on ball bearings
- Perfect for low volume operations

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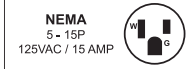
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For Item 13620 Only



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Technical Specification		
Features	cETLus and ETL Certified	In compliance with Province of Quebec safety standards
Item	13620	31343
Model	MS-IT-0250-U	MS-IT-0250-C
Blade Size	10" (250 mm)	
Cut Thickness	0" - 0.62" (0 - 16 mm)	
Cut Size	8.66" x 7.25" (219 x 184 mm)	
Slicing Volume*	<30 mins	
Cheese Slicing*	□□□	
RPM	300	
Power	220 W / 0.3 hp	
Electrical	120V / 60Hz / 1Ph	
Net Weight	34 lb. (15 kg.)	
Net Dimensions (WDH)	16.75" x 24.4" x 14.56" (425 x 620 x 370 mm)	
Gross Weight	40 lb. (18 kg.)	
Gross Dimensions (WDH)	21" x 18" x 18" (533 x 457 x 457 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

