



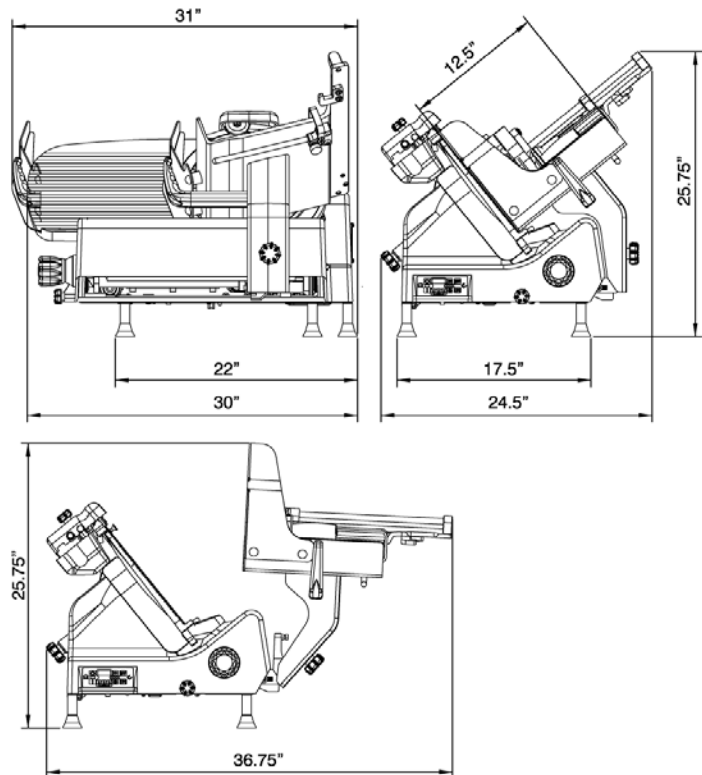
Introducing Heavy Duty Gear Meat Slicers



330 IK SA US AUTOMATIC SLICER

Finally, a heavy Duty Gear Transmission Meat Slicer for reliability and less maintenance. New “patented” built-in sharpener that’s easy to use. **Chefmerica™** Slicer has great capacity and cutting precision that reduces loading height for less operator strain. Slicers are safe and low noise.





330 IK SA US - Standard features

- Heavy Duty Gear Box transmission & less maintenance
- Automatic or manual operation with outstanding smoothness
- Automatic slicing process improved by 3 different stroke lengths and 3 different speed modes
- Built-in sharpener, easy to use
- Great capacity and precision slicing
- Low loading height; reduced lifting and strain of the operator
- Carriage with spiked and swinging remnant holder
- Ultra smooth, polished aluminum surfaces and carefully machined slip grooves; reduced friction and simplified cleaning
- Compact design; reduced counter space
- Tilting away carriage, sharpener, bladeguard, product deflector & sharpened remnant holder removable for a well done cleaning
- Integral motor overload protection
- Adjustable Food Guard
- NSF, UL and CSA listed

TECHNICAL SPECIFICATIONS

Blade Diameter	13" dia.		
Blade Speed	255 rpm		
Slice Thickness	0" to 0,94"		
Electrical protection	IPX3 (Motor IPX5)		
Net Weight	124 lbs.		
Electrical Specifications	120V		
Cutting Capacity	Long Stroke	Medium Stroke	Short Stroke
	Ø 9,45" 11,4" x 8,3"	Ø 7,9" 7,9" x 7,9"	Ø 4,3" 4,3" x 4,3"
Strokes/min.	30/40/50	30/40/50	40/50/60

**24/7 Nationwide Service
1 Year Parts & Labor**

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