



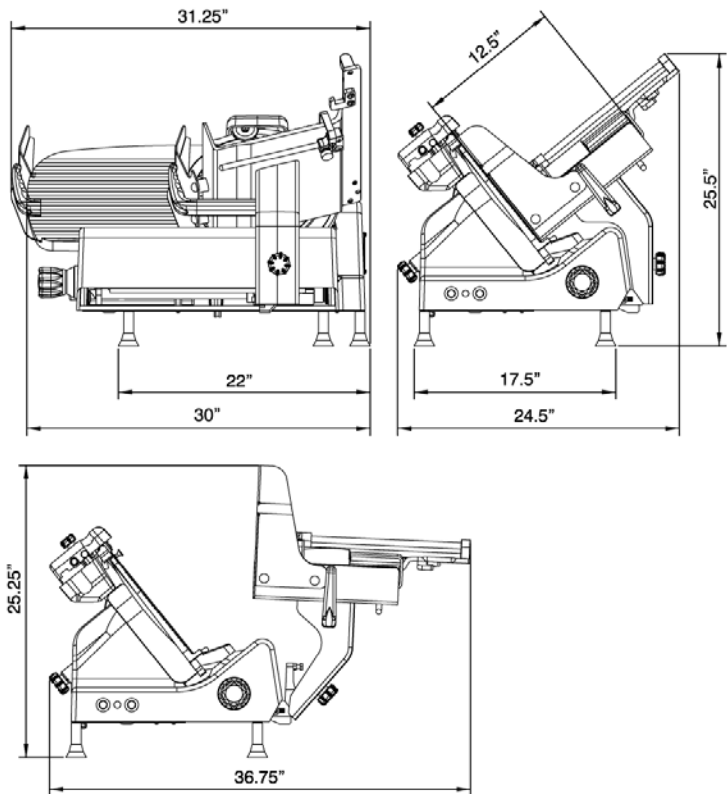
Introducing Heavy Duty Gear Meat Slicers



330 IK US MANUAL 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 US - Standard features

- Heavy Duty Gear Box Transmission & less maintenance
- 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, blade guard, product deflector and sharpened remnant holder removable for a well done cleaning
- Adjustable food fence
- Integral motor 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 | 106 lbs. |
| Electrical Specifications | 120V |
| Cutting Capacity | Ø 9,45" 11,4" x 8,3" |

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

Direct Phone & Service: (516) 527-3309 • (888) 443-7014 • info@unisourcefoodequipment.com • unisourcefoodequipment.com
170 Wilbur Place, Suite 300, Bohemia, New York, 11716