



KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

9-INCH BLADE SLICER

ITEM: 41710 MODEL: MS-CN-0220-C

The Model MS-CN-0220-C Omcan slicer is an ideal tool for low volume operations while offering exceptional cutting consistency and durability. The carriage moves smoothly on ball bearings allowing effortless cutting of deli meats and vegetables. The high carbon steel 9-inch blade is hard chromed, with a hollow ground taper for extended sharpening and blade life. This Omcan slicer is designed for easy removal and disassembly of parts for easy cleaning. The MS-CN-0220-C features a blade lock for added safety during disassembly. The simplistic design and operation makes it perfect for restaurants, coffee shops, and home kitchens. Comes with a one-year parts and labor warranty.



EXCEPTIONAL, EASY TO USE TOOL FOR YOUR HOME KITCHEN



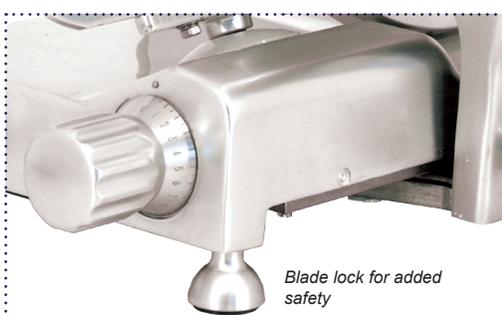
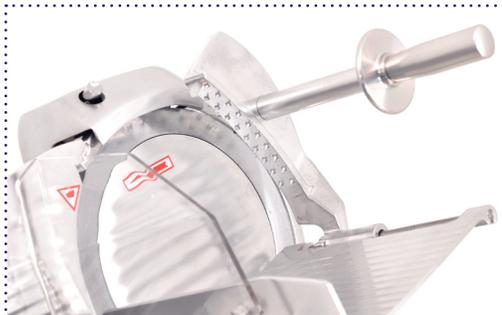
WARRANTY
PARTS AND LABOR



Authorized Dealer

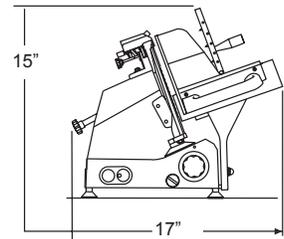
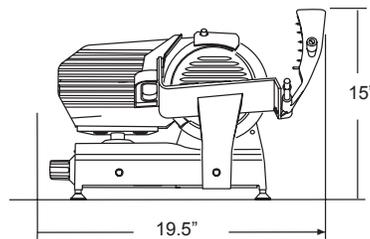
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9-INCH BLADE SLICER | ITEM: 41710



Blade lock for added safety

TECHNICAL DRAWING AND DIMENSIONS

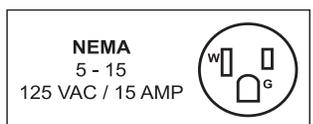


TECHNICAL SPECIFICATIONS

ITEM NUMBER	41710
MODEL	MS-CN-0220-C
BLADE SIZE	9"/220 mm
CUT THICKNESS	0.2 - 15 mm
POWER	0.16 HP / 0.12 kW
CUTTING SIZE	160 mm x 160 mm / 6.29" x 6.29"
CHEESE SLICING	
SLICING VOLUME*	<30 mins.
RPM	300
ELECTRICAL	110V / 60Hz / 1Ph
NET WEIGHT	32 lbs. / 14.55 kg.
GROSS WEIGHT	33 lbs. / 15 kg.
DIMENSIONS (WDH)	19.5" x 17" x 15" 495.3 x 431.8 x 381 mm
PACKAGING DIMENSIONS	21" x 17" x 16" 533.4 x 431.8 x 406.4 mm
ADDITIONAL INFO	In compliance with Province of Quebec safety standards

CHEESE SLICING RATINGS NOT RECOMMENDED → POOR → AVERAGE → GOOD → EXCELLENT →

*Results may vary due to product consistency and temperature.



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