

Vertical gear driven slicers

OM250V & OM300V a range of 2 vertical gear driven slicers for professional use in the food industry

These vertical slicers are ideal machines for large and heavy pieces of product, thanks to the sliding of the holder. The product holder is removable for easier cleaning.

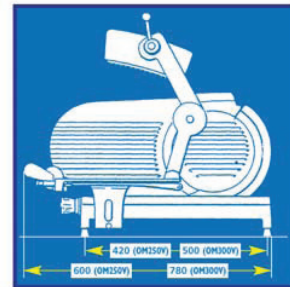
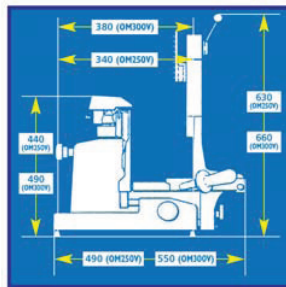
The toothed gearing on this machine guarantees regular rotation of the blade. Electrical protection includes a damp resistant on/off safety switch and a device to stop the blade, if the blade cover is not securely in position.



OM250V

Features include

- High performance fan cooled motor for continuous operation
- Suitable for large and heavy joints of meat
- Stain resistant anodised aluminium finish
- Product holder removable only by positioning the slice thickness control to zero
- Fixed blade guard
- Automatic integrated blade sharpener
- No voltage release button
- Slice thickness control guarantees constant cutting from 0 to 15 mm
- Complies fully with all 'CE' regulations
- Teflon coating available for slicing cheese
- Blade removal tool



Dimensions in mm

MODEL	PHASE	ELECTRICAL LOADING	BLADE DIAMETER
OM250V	I	0.45 hp 0.33 kw	250 mm
OM300V	I	0.45 hp 0.33 kw	300 mm