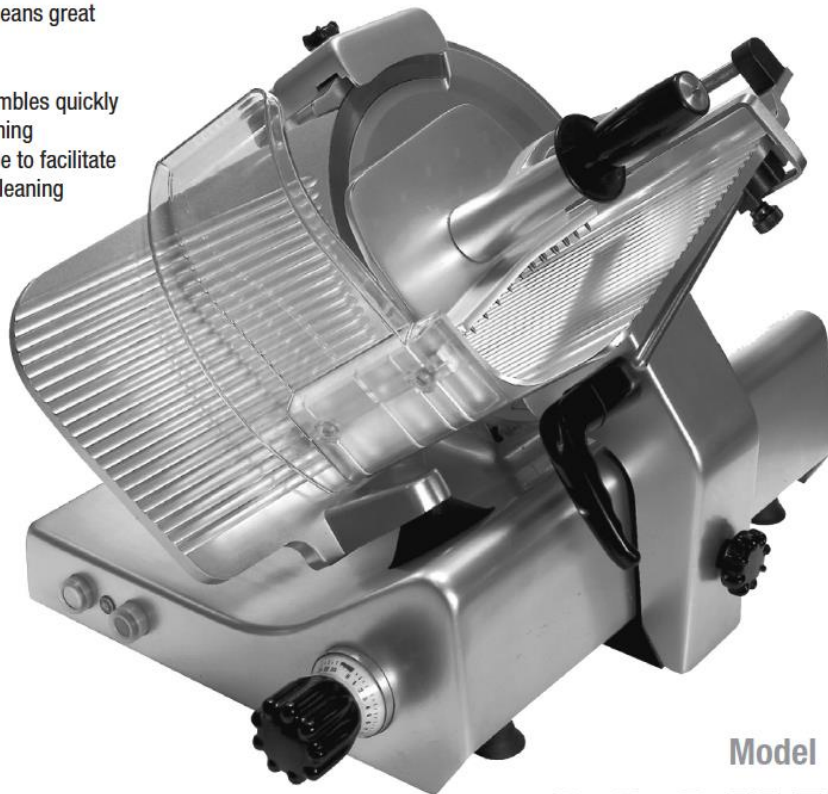




The 330IK manual slicer is a heavy duty powerhouse that takes the hard work out of slicing. An ideal slicer for caterers, medium/large kitchens and delicatessens.

- **Gear Drive**
Powerful and hard-working.
- **Comprehensive electrical and mechanical safety features**
- **Built in sharpener**
Easy operation means great cuts every time
- **Easy cleaning**
Machine disassembles quickly for effective cleaning
Optional lift device to facilitate under-machine cleaning
- **CE approved**



Model

330IK

Gear-driven gravity-feed slicer



Heavy Duty; Gear-driven; Manual operation



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Model 330IK

Gear-driven gravity-feed slicer
CE Approved

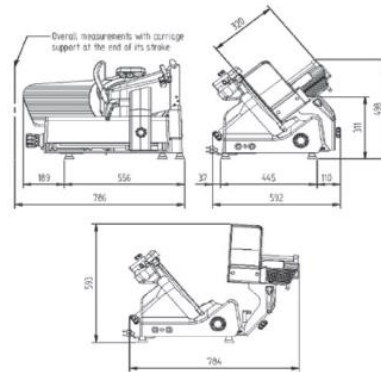
The Model 330IK gear-driven manual gravity feed slicer has been designed for heavy duty applications.

Anodised aluminium and stainless steel construction make the 330IK rugged. A large receiving plate, precision slicing action, and a full suite of safety features make the 330IK one of the most functional on the market.

- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids;
- Conforms to all Australian and European standards. CE Approved.
- Micrometric thickness control allows for cutting of slices from 0 to 24mm;
- Self-contained and built-in sharpening device with grinding and finishing stones;
- All bearings are self-lubricating and sealed-for-life;
- Power switches are low voltage for added safety;
- Fully-guarded blade and meat tray;
- Optional lift lever available for easy under-machine cleaning.

SPECIFICATIONS

| | |
|------------------------------|------------------|
| Dimensions WxDxH (mm) | 592 x 786 x 593 |
| Installation area (mm) | 556 x 445 |
| Blade (mm) | 330 |
| Motor | 240V, 360W, 50Hz |
| Net Weight (kg) | 48 |
| Slice Capacity | |
| Max. Slice Thickness (mm) | 24 |
| Cutting Capacity (dia., mm) | 240 |
| Cutting Capacity (rect., mm) | 210 x 290 |



The unique lift lever raises the slicer to permit safe, easy cleaning under the machine.



Micrometric adjustment for accurate slicing.



Fully guarded meat table and integrated sharpener keep operator safe.