



# KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

## 10-INCH BLADE SLICER

Item: 41711 Model: MS-CN-0250-C

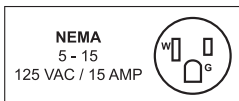


The Model MS-CN-0250-C Omcan slicer is an ideal tool for low volume operations while offering exceptional cutting consistency and durability. The carriage moves smoothly on ball bearings allowing effortless cutting of deli meats and vegetables. The high carbon steel 10-inch blade is hard chromed, with 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-0250-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 limited parts and labor warranty.

**OUTSTANDING MEAT SLICER  
PERFECT FOR YOUR RESTAURANT**



**LIMITED WARRANTY**  
PARTS AND LABOR



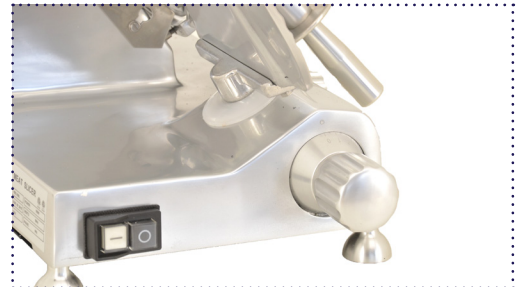
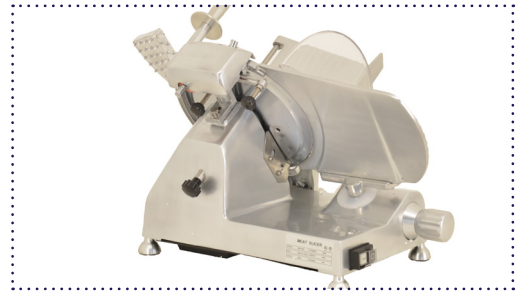
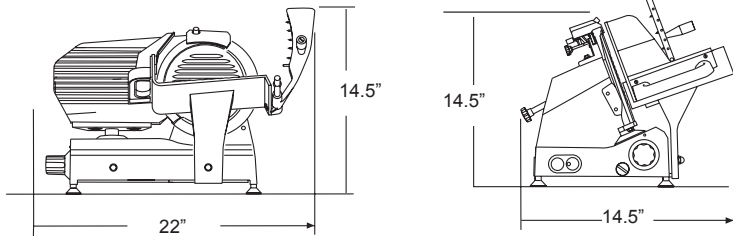
Authorized Dealer

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## TECHNICAL DRAWING AND DIMENSIONS



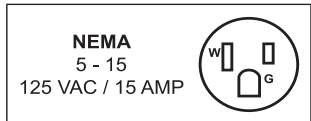
Blade lock for added safety

## Technical Specifications

ITEM NUMBER	41711
MODEL	MS-CN-0250-C
BLADE SIZE	10"/250 mm
CUT THICKNESS	0.2 - 15 mm
CUTTING SIZE	180 mm x 180 mm / 7" x 7"
POWER	0.20 HP / 0.15 kW
CHEESE SLICING	
SLICING VOLUME*	20 mins
RPM	250
ELECTRICAL	110V/ 60Hz /1Ph
WEIGHT (NET/ GROSS)	16.7 kg / 18.9 kg 37 lbs / 42 lbs
DIMENSIONS (WDH)	22" x 14.5" x 14.5" / 559 x 368 x 368 mm
PACKAGING DIMENSIONS	18.5" x 22.5" x 16.25" / 470 x 572 x 413 mm
ADDITIONAL INFORMATION	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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