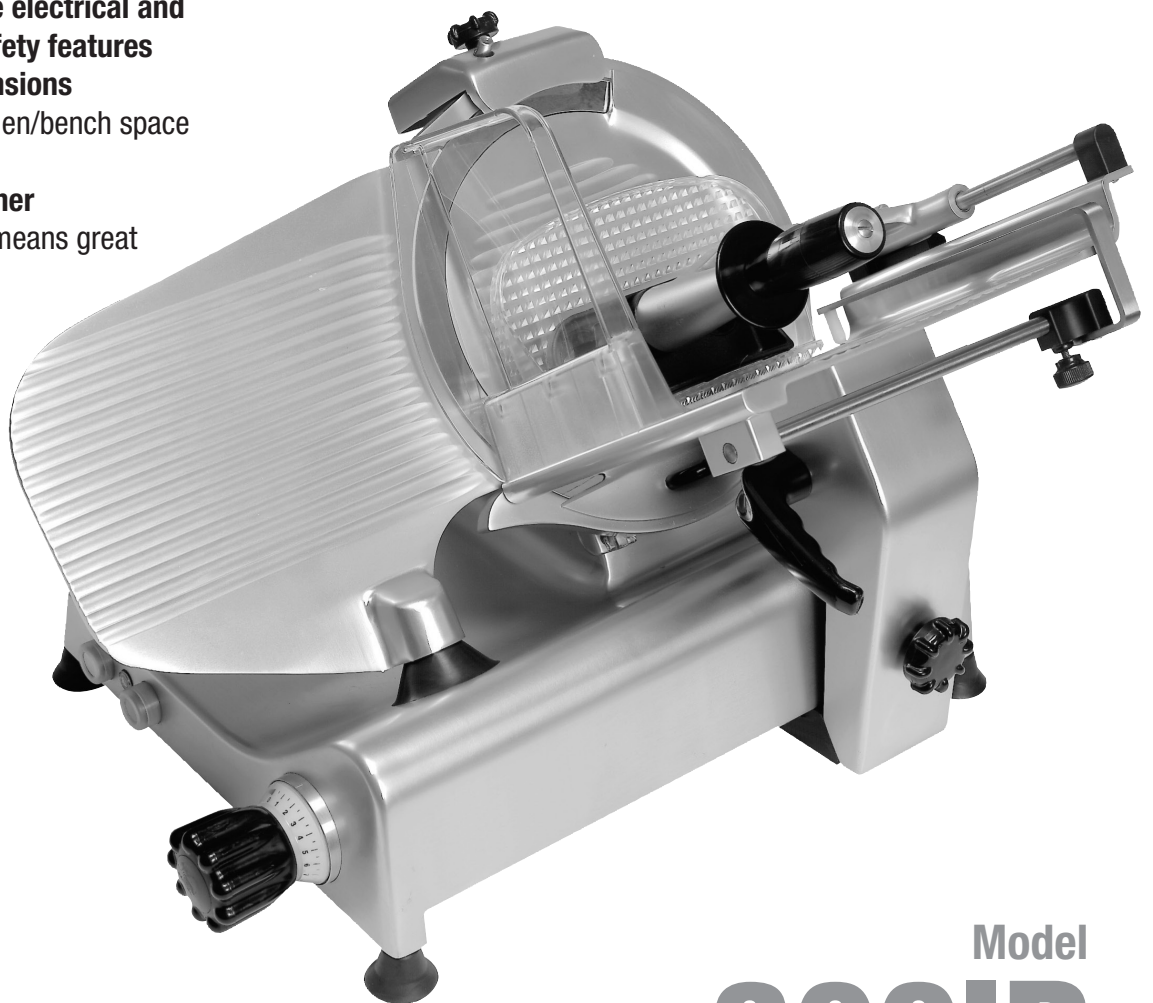




The Model 300IB gravity-feed manual slicer is a heavy duty power house designed for slicing a range of meat products. The slicer's reduced dimensions make it ideal for busy small to medium sized restaurants, delicatessens, meatrooms and sandwich shops.

- **Belt Drive**
Powerful and hard-working.
- **Comprehensive electrical and mechanical safety features**
- **Reduced dimensions**
Ideal when kitchen/bench space is at a premium
- **Built in sharpener**
Easy operation means great cuts every time
- **Easy cleaning**
Machine disassembles quickly for effective cleaning
- **CE approved**



Model
300IB
Gravity-feed Slicers



Heavy Duty; Belt-driven; Manual Operation

Model 300IB Gravity-feed Slicers

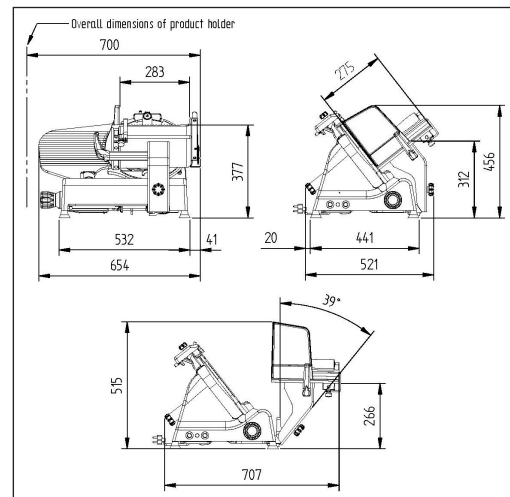
CE Approved

The heavy duty Model 300IB Gravity-feed slicer has been designed to handle meats of all kinds. Its reduced dimensions make it an excellent choice for busy small kitchens. Its powerful motor, big blade and robust construction are hallmarks of a strong machine that can take hard work all day long.

- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids;
- Constructed for easy and friendly cleaning;
- Micrometric adjusting knob allows for cutting of slices up to 16mm
- Built-in dual action sharpener ensures a long lasting razor sharp knife;
- Forced ventilation to motor;
- Belt driven blade uses super-quiet Poly-V drive belt;
- Full-shield blade ring guard for operator safety
- Safety cutout switches for motor overload.

SPECIFICATIONS

Blade (mm)	300
Motor 240V single phase,	50Hz, 460W
Dimensions WxDxH (mm)	521x654x456
Slice Capacity	
Rectangular (mm)	283x200
Circular/Diameter (mm)	220
Max. Slice thickness (mm)	16
Net weight (kg)	30



The built-in sharpener is simple and safe to operate.



Brice Australia Pty. Ltd. ABN 71 413 589 669
100% Australian owned and operated
Copyright ©2017 Brice Australia Pty. Ltd.

BRICE HEAD OFFICE:
11 Holloway Drive,
Bayswater, Victoria 3153 Australia

Ph: 1300 664 880
www.briceaust.com.au
email: info@briceaust.com.au