



The OMAOG35E medium duty belt driven slicer is ideal for small to medium sized shops, restaurants, caterers and kitchens.



Model
OMAOG35E
Belt Driven Slicer



Medium Duty; Belt-driven; Manual Operation

Model OMAOG35E Belt Driven Slicer

CE Approved



OMAOG35E

The Model OMAOG35E belt driven slicer takes the hard work out of slicing and is perfect for small to medium sized kitchens, restaurants or catering businesses.

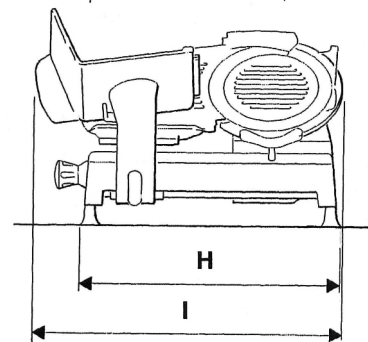
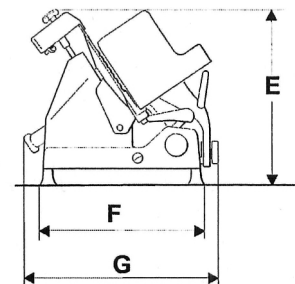
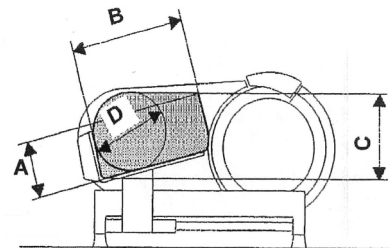
- Manufactured in anodised aluminium to resist the corrosive effects of salts and acids;
- Constructed for easy cleaning;
- Adjusting knob allows for cutting of slices from 0mm up to 14mm;
- Integrated and removable sharpening device;
- Belt driven blade;
- Blade ring guard;
- Removable product carriage when the slice thickness control is set to zero;
- CE Approved.

SPECIFICATIONS

Model	35E
Blade (mm)	350
Power	300W
240V single phase motor	50Hz
Operating Temp Range	+5°C - +40°C
Net weight (kg)	35
Max. Slice thickness (mm)	14
IP Rating	65

Dimensions

	35E
A	215
B	275
C	275
D	250
E	510
F	415
G	560
H	535
I	720



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

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