

The 330IKSA semi-automatic manual slicer is a heavy-duty powerhouse that takes the hard work out of volume 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.
- **Full control**
Control carriage speed and stroke, blade speed and slice count using an intuitive control interface.
- **Easy cleaning**
Machine disassembles quickly for effective cleaning
Optional lift device to facilitate under-machine cleaning.
- **CE approved.**



Model

330IKSA

Gear-driven Semi-automatic slicer

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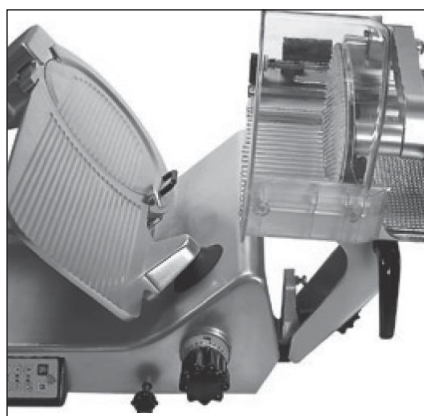
Gear-driven Semi-auto slicer

CE Approved

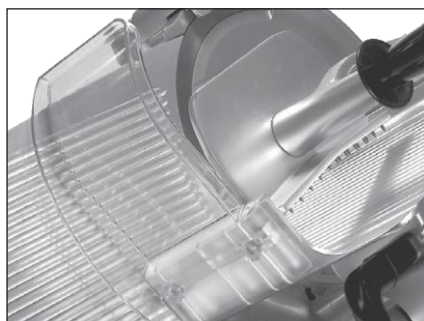
The Model 330IKSA gear-driven Semi-automatic gravity feed slicer has been designed for heavy duty applications.

Anodised aluminum and stainless steel construction make the 330IKSA rugged. A large receiving plate, three selectable stroke speeds and stroke lengths, precision slicing action, and a full suite of safety features makes the 330IKSA one of the most functional and versatile semi-auto slicers on the market.

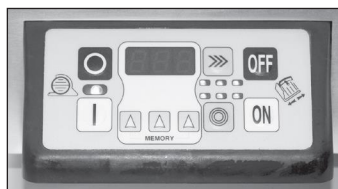
- Manufactured in stainless steel and anodised aluminum to resist the corrosive effects of salts and acids.
- Conforms to all Australian and European standards. CE Approved.
- Micrometric thickness control allows for cutting of slices from 0 to 24mm.
- Self-contained and built-in sharpening device with grinding and finishing stones.
- Two independent motors - blade motor fan-cooled and carriage motor fully sealed.
- All bearings are self-lubricating and sealed-for-life.
- Low-voltage control panel for added safety.
- Fully guarded blade and meat tray.
- Auto-off feature for operator protection.
- Optional lift lever available for easy under-machine cleaning.



Slicer "unfolds" for easy cleaning.



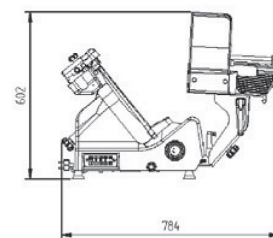
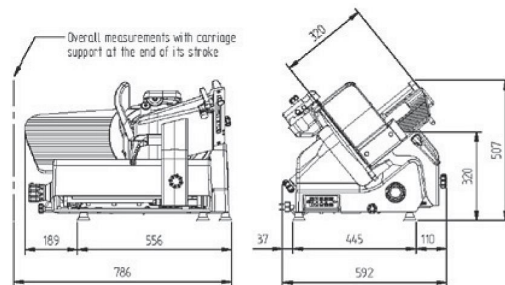
Fully guarded meat table and integrated sharpener keep operator safe.



Control panel controls all aspects of the slicer's operation.

SPECIFICATIONS

	W x D x H
Overall Dimensions (mm)	592 x 786 x 507
Installation area (mm)	445 x 556
Working area (mm)	784 x 786 x 602
Blade (mm)	330
Motor	240V, 560W, 50Hz
Operating Temp. Range	5°C to 40°C
Acoustic (dB)	Max. 70dB
Net Weight (kg)	56.5
Slice Capacity	
Stroke/min.	30/40/50
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.