

The OMAS 9M traditional vintage style semi-auto flywheel slicer is ideal for small shops and restaurants, caterers, and delicatessens.



Model
OMAS 9M
Flywheel
Semi-Auto Slicer



Medium Duty; Belt-driven; Semi-Auto Operation

Model OMAS 9M Flywheel

Semi-Auto Slicer

CE Approved

The Model OMAS 9M traditional vintage style semi-auto slicer takes the hard work out of slicing and is perfect for delicatessens.

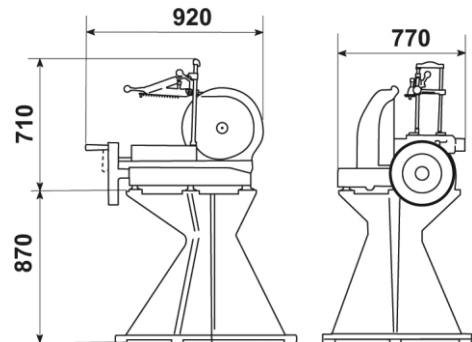
- All components coming in contact with the product being sliced are manufactured in stainless steel.
- Constructed for easy cleaning.
- Extra-large 370mm tempered and chromium-plated blade.
- Adjusting knob allows for cutting of slices from 0mm up to 4mm.
- Electronic slice thickness adjustable for high precision slicing.
- Built-in sharpener that sharpens and hones at the same time.
- Belt driven blade.
- Automatic blade protection – protect the unguarded part of the blade.
- Optional extra: vintage style stand



Optional extra: vintage style stand

SPECIFICATIONS

Model	OMAS 9M
Blade (mm)	370mm
Power	750W
230V single phase motor	50Hz
Net weight (kg)	100
Max. Slice thickness (mm)	4
Round cut (mm)	280
Rectangular cut (mm)	330 x 280
IP Rating	65



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