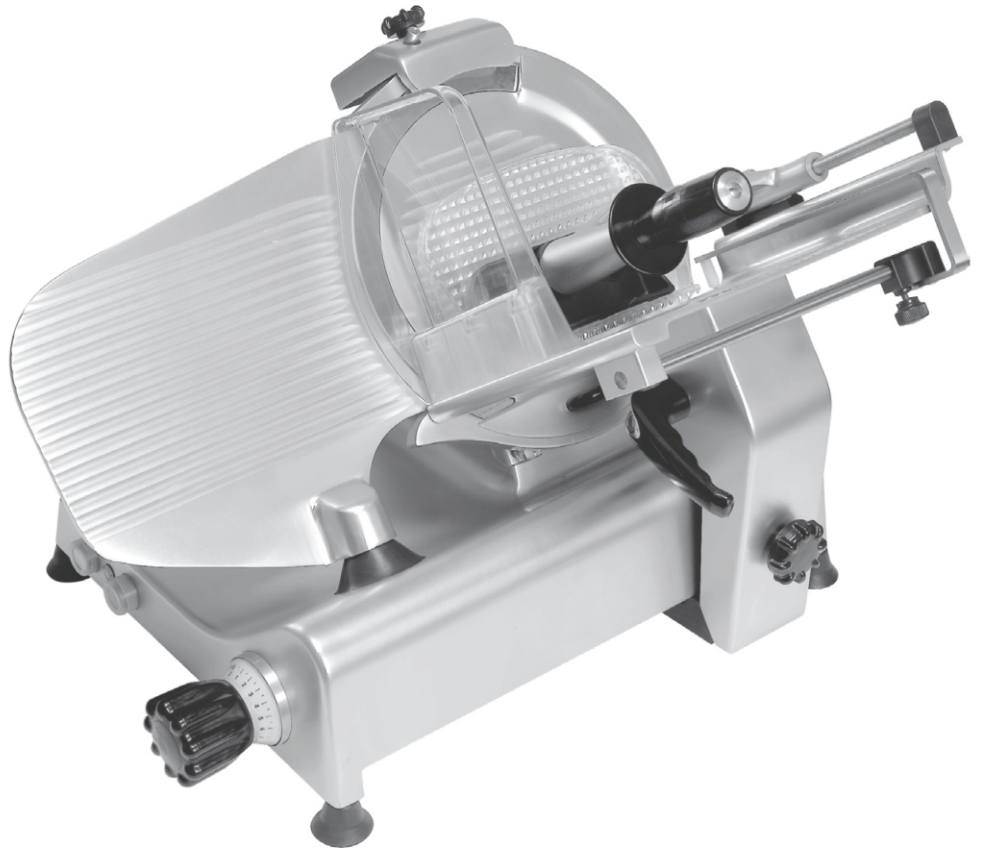




The Model 300IB gravity-feed manual slicer is a heavy duty power house designed for slicing a range of meat products. The slicer's reduced dimensions make it ideal for busy small to medium sized restaurants, delicatessens, meatrooms and sandwich shops.

- **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

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.

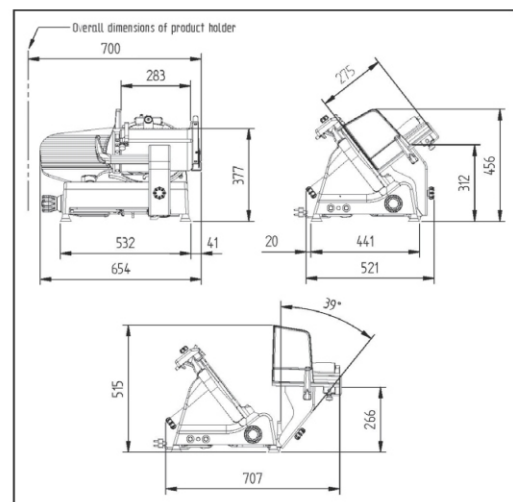
- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids;
- Constructed for easy and friendly cleaning;
- Micrometric adjusting knob allows for cutting of slices up to 16mm
- Built-in dual action sharpener ensures a long lasting razor sharp knife;
- 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.



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

SPECIFICATIONS

Blade (mm)	300
Motor	240V single phase, 50Hz
Dimensions	
Height (mm)	456
Length	654
Width	521
Slice Capacity	
Rectangular (mm)	283x200
Circular/Diameter (mm)	220
Max. Slice thickness (mm)	16
Net weight (kg)	30



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DELIVERING QUALITY AT THE RIGHT PRICE