

SE9 37E

CE
PROFESSIONAL USE

Ideal to cut the finest hams and salami. High cutting precision and slightest slicer than ever to best enhance your products excellence

Design slicer, fusion of tradition and creativity

Microprocessor-based control system technology and extremely advanced and innovative technical solutions ahead to support the professional delicatessen operator's manual sensitivity

Omas has assured quality, innovation, safety and design for over sixty years.

OMAS
Food technology
solutions

OMAS

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The flywheel **OMAS SE9 37E** is a high precision slicer, with advanced features and great aesthetic impact, it is a symbol of our quality and craftsmanship. We assure you perfect results in cutting the finest hams with the best ease of operation. SE9 37E can be operated partly or fully automatically. If the machine is operated only partly automatically, the operator can offer customers the manual delicacy typical of the professional deli-shop without losing the support of very innovative technical solutions. If operated completely automatically, the operator can be sure of a high production and a constant and excellent quality of the cut, also thanks to a technical solution that moves the product holder away from the blade during the return stroke to avoid the product contact against blade and gauge plate.

Our most advanced technological research has permitted us to apply a microprocessor-based control system technology on slicers to manage all the different automatic cycles with which the machines are delivered, making them absolutely modern and innovative.

FLY WHEEL

Ideal to cut the finest hams and salami. High cutting precision and slightest slice than ever best enhance your products excellence

- the precise slice-thickness knob (0-1/16" inches) assures very thin slices, for the enjoyment of the taste of the taste of your special products and to obtain the most, in terms of quality and quantity, from the best hams and salami
- extra-large, tempered and chromium-plated blades, 14 1/2" inches, to guarantee a perfect cut without waste, essential if you are processing fine processing fine products
- the pusher, a twin-support arm, is an important strenght, it prevents the displacement of the product on the plate, so that all slicers are perfectly cut. Ideal big and irregular products.

Design slicer, fusion of tradition and creativity

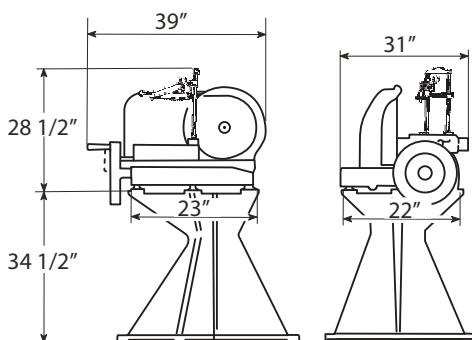
If you choose one of the OMAS flywhell slicer, you can be sure of choosing the best you can find: a real fascinating design slicer with the most groundbreaking technical inventions, synergy of tradion and innovation, able to add style and pre-eminence to your shop, making your expertise even more stylish and smarter.

Microprocessor-based control system technology and extremely advanced and innovative technical solutions ahead to support the professional delicatessen operator manual sensitivity

- the smoothness of the carriage movement and of the flywheel rotation make light the work for the operator
- some automatism support the manual delicacy typical of the professional deli operator through the microprocessor-based system:
 - automatic forward movement of the product holder towards the blade for the set slice thickness
 - automatic movement of the product holder away from the blade during the return stroke to avoid contact against blade and gauge plate
 - electronic slice thickness adjustment to hundredths of a millimetre
 - automatic blade protection closing when the work is finished to protect the unguarded part of the blade and timed blade stop to ensure complete safety
 - fixed blade guard with free groove for sharpening operations
 - built-in sharpener, easy to switch from slicing to sharpening, it sharpens and hones at the same time and guarantees a blade always at the top performances
 - microprocessor control system of proper functioning of every part of the machine that signals with a led light if any part of the machine is not a proper position
 - Multifunctional digital keypad, by which you can select the preferred slice thickness, regulate the speed of the stroke carriage, set in motion the slice counter and make the slicer automatically stop when the set number of slices is reached.
- safety and cleaning:
 - every part of the machine in contact with food is made from high quality stainless steel and is easily removable
 - sharpening operations are very easy and fast: when the protection cover and the sharpener are lifted, the protection ring automatically shifts to enable the sharpening. When the two parts are lowered again, the protection ring goes back into its easily position
 - the built-in sharpener that sharpens and hones at the same time with the proper strenght, makes easier the sharpening operations and grants a blade always at top performaces
 - when the slicer stops the carriage always goes back to the operator



An elegant, strong base (opt. 7) made especially for flywheel slicer is available.



Blade inches	HP	Volt	IP	Cut thickness inches	Slicing capacity inches	Pounds
14 1/2"	1	120/60/1 400/50/3	65	0 - 1/4"	11 1/2"x10" 10"	305 lbs