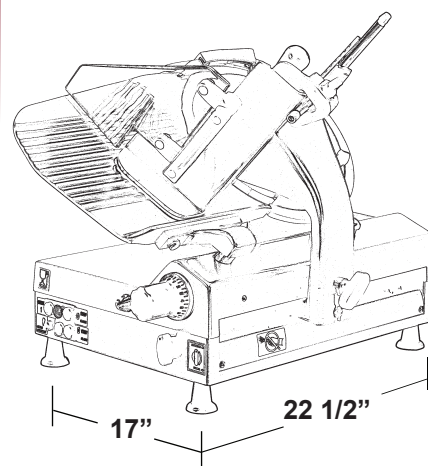


CX Matic 33F/N



This slicer is NSF8-2010 approved, to grant food protection and sanitation requirements for the materials, design and construction. The highest degree of protection against bacteria proliferation.

- Automatic slicer
- Adjustable carriage stroke and consequent n° of cuts
- GEAR driven trasmission
- Two separate motors - one for the blade - one for the carriage
- Removable parts for cleaning: blade cover, product holder plate, aluminium meat grip, Stainless Steel slice deflector
- Fast - no tools removable meat grip
- Blade with NARROW BAND of chromium-plated hardened steel
- Chromium-plated hardened steel BLADE
- 45° inclined blade
- Turning aside and REMOVABLE sharpener
- Dual action sharpener
- Fixed ring guard
- Interlock on gauge plate on zero position
- Big size product-holder plate
- Readily removable transparent Plexiglass Protection at product-holder plate
- High reliability of all elements
- New design with large spaces
- Fence included



PROFESSIONAL USE

Model	Blade	Drive	HP	Volt	IP	Cut thickness	Slicing capacity	Pounds
	ø inches					ø inches	ø inches	
CX Matic 33F/N	13"	Gear	2/3	230/50/1 120/60/1	55	0 - 9/16"	□ 10 - 6 1/4" ○ 9 1/4"	130 lbs

OMAS

Food technology solutions