









Electronically controlled fully automatic slicer with mechanical product feed, switchable to semi automatic.

### **Main Features**

- 4 layout options: shingles across and down, stacks, circles with number of slices and layers.
- One layout option can be stored.

- » Manual product clamping.
- » Mechanically advanced product feed: 200 mm.
- » Variable carriage speed: 30 55 strokes/min.

# **CES Imports**

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#### **Options**

- Cheese Transport-System
- Conveyor Belt (included in 308iB)
- Salami Slicing Attachment (3 Chambers)
- Sushi Slicing Attachment (included in the 308iS)
- Footswitch

#### Weight & Dimensions (308i)

Net Weight 71 kg (156 lbs)

Dimensions (L x W x H) 820 x 640 x 630 mm (32.3 x 25 x 24.8 inches)

# Weight & Dimensions (308iB)

Net Weight 75 kg (165 lbs)

Dimensions (L x W x H) 820 x 955 x 630 mm
(32.3 x 37.5 x 24.8 inches)

### Mechanical Data (applies to both models)

Knife Diameter 300 mm (11.8") Max. product feed drive 200 mm (7.9")

Max. product size W x H 150 mm or 210 x 140 mm

(6" or 8.3" x 5.5")

Slice thickness 0.5 - 7 mm (0.02 - 0.3 inch)

Slicing speed 30 - 55 slices / min

# Electrical Data (applies to both models)

Supply voltage/frequency 120V / 60Hz

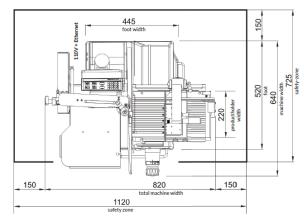
Current consumption  $1\sim / 3\sim 4$  A Power outlet fuse min. 13 A Network ports n/a

## More Data (applies to both models)

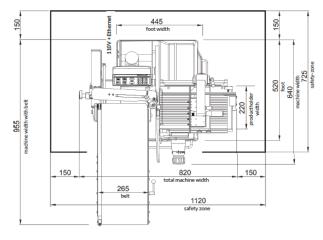
Noise Level < 70 dB(A)

Environment humidity 30-80% not condensing

Temperature range +5°C to +35°C



308i



308iB

