

The 330IKSA semi automatic manual slicer is a heavy duty powerhouse that takes the hard work out of volume slicing. An ideal slicer for caterers, medium/large kitchens and delicatessens.

- **Gear Drive**  
Powerful and hard-working.
- **Comprehensive electrical and mechanical safety features**
- **Built in sharpener**  
Easy operation means great cuts every time
- **Full control**  
Control carriage speed and stroke, blade speed and slice count using an intuitive control interface
- **Easy cleaning**  
Machine disassembles quickly for effective cleaning  
Optional lift device to facilitate under-machine cleaning
- **CE approved**



Model

**330IKSA**

Gear-driven Semi-automatic slicer

# Model 330IKSA

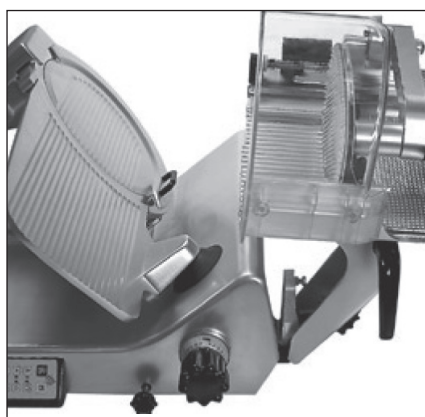
Gear-driven Semi-auto slicer

CE Approved

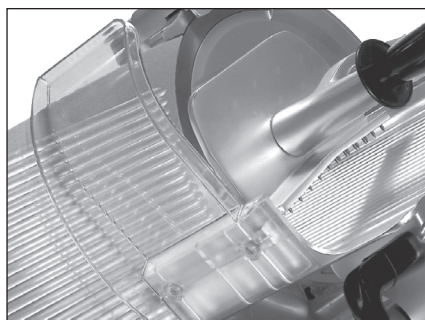
The Model 330IKSA gear-driven Semi-automatic gravity feed slicer has been designed for heavy duty applications.

Anodised aluminium and stainless steel construction make the 330IKSA rugged. A large receiving plate, three selectable stroke speeds and stroke lengths, precision slicing action, and a full suite of safety features make the 330IKSA one of the most functional and versatile semi-auto slicers on the market.

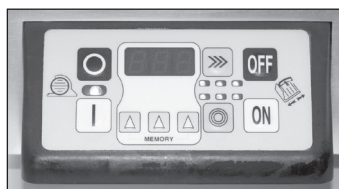
- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids;
- Conforms to all Australian and European standards. CE Approved.
- Micrometric thickness control allows for cutting of slices from 0 to 24mm;
- Self-contained and built-in sharpening device with grinding and finishing stones;
- Two independent motors - blade motor fan-cooled and carriage motor fully sealed;
- All bearings are self-lubricating and sealed-for-life;
- Low-voltage control panel for added safety;
- Fully-guarded blade and meat tray;
- Auto-off feature for operator protection;
- Optional lift lever available for easy under-machine cleaning.



Slicer "unfolds" for easy cleaning



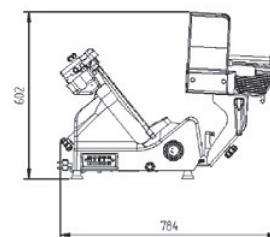
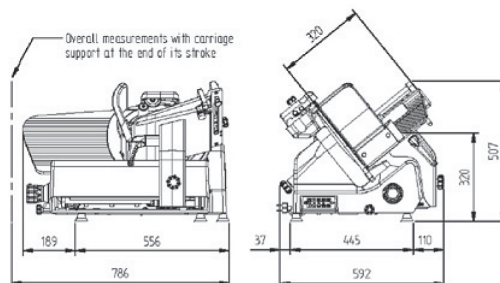
Fully guarded meat table and integrated sharpener keep operator safe.



Control panel controls all aspects of the slicer's operation.

## SPECIFICATIONS

|                              | W x D x H        |
|------------------------------|------------------|
| Overall Dimensions (mm)      | 592 x 786 x 507  |
| Installation area (mm)       | 445 x 556        |
| Working area (mm)            | 784 x 786 x 602  |
| Blade (mm)                   | 330              |
| Motor                        | 240V, 560W, 50Hz |
| Operating Temp. Range        | 5°C to 40°C      |
| Acoustic (dB)                | Max. 70dB        |
| Net Weight (kg)              | 56.5             |
| Slice Capacity               |                  |
| Stroke/min.                  | 30/40/50         |
| Max. Slice Thickness (mm)    | 24               |
| Cutting Capacity (dia., mm)  | 240              |
| Cutting Capacity (rect., mm) | 210 x 290        |



The unique lift lever raises the slicer to permit safe, easy cleaning under the machine.



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**BRICE HEAD OFFICE:**  
11 Holloway Drive,  
Bayswater, Victoria 3153 Australia

**Ph: 1300 664 880**  
**www.briceaust.com.au**  
**email: info@briceaust.com.au**

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