



The BRI FAC350i semi-automatic slicer is a gear driven, heavy duty machine that takes the hard work out of slicing. An ideal slicer for, hotels restaurants, caterers, medium/large kitchens and delicatessens.



Model
BRI
FAC350i

Semi-Auto Gear Driven Slicers



Heavy Duty; Gear-driven; Semi-Automatic operation

Model BRI FAC350i Semi-Auto Gravity Driven Slicer

CE Approved

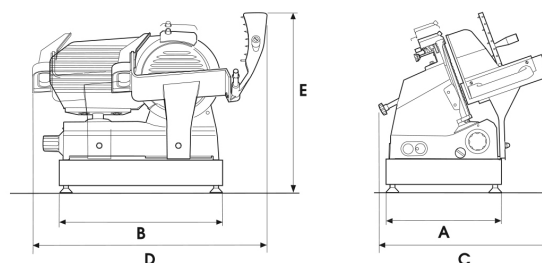
The BRI FAC350i gear-driven Semi-automatic gravity feed slicer has been designed for heavy duty applications.

Anodised aluminium and stainless steel construction make the 350i rugged. The carriage movement is automatic with fixed speed and variable carriage stroke and a full suite of safety features make the 350i 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;
- Slice counter device
- Conforms to all Australian and European standards. CE Approved.
- Micrometric thickness control allows for cutting of slices from 0 to 16mm;
- 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.
- CE Approved.

SPECIFICATIONS

Model	350i
Dimensions (mm)	
Width	415
Depth	580
Height	730
Blade (mm)	350
Power	500W
240V single phase motor	50Hz
Operating Temp Range	+5°C - +40°C
Net weight (kg)	61.2
Max. Slice thickness (mm)	16
IP Rating	65



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