

INDUSTRY
KITCHENS

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The Brice Series of medium duty belt driven slicers are ideal for small shops and restaurants, caterers, and small/medium kitchens.



Model
BRI
SERIES
Belt Driven Slicers



Medium Duty; Belt-driven; Manual Operation

Model BRI SERIES Belt Driven Slicer

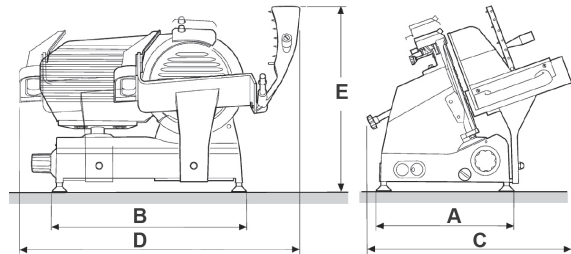
CE Approved

The BRI Series belt driven slicers take the hard work out of slicing and are perfect for small/medium kitchens, restaurant or catering business.

- Manufactured in anodised aluminium to resist the corrosive effects of salts and acids;
- Constructed for easy cleaning;
- Adjusting knob allows for cutting of slices from 0mm up to 16mm;
- Integrated and removable sharpening device;
- Belt driven blade;
- Blade ring guard;
- Removable product carriage when the slice thickness control is set to zero;
- CE Approved.

SPECIFICATIONS

Model	C220AF	C250R	C300R	F350i
Duty Rating	Med	Med	Med	Heavy
Dimensions (mm)				
Width	300	300	325	430
Depth	610	630	650	810
Height	370	390	450	615
Blade (mm)	220	250	300	350
Power	185W	185W	240W	370W
240V single phase motor	50Hz			
Operating Temp Range	+5°C - +40°C			
Net weight (kg)	13.5	15.5	19	36
Max. Slice thickness (mm)	13	15	14	13
IP Rating	65			



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