



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

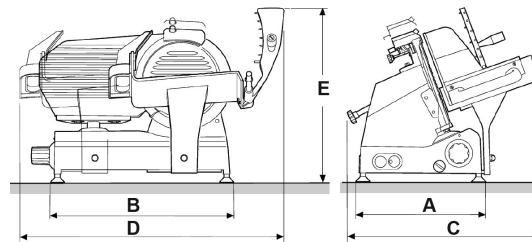
CE Approved

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;
- **ALSO AVAILABLE: F350iG is a gear driven 350mm blade option - dimensions and specifications are the same as the F350i;**
- CE Approved.

## SPECIFICATIONS

Model	C220AF	C250R	C300R	F350i
Duty Rating	Med	Med	Med	Heavy
Dimensions (mm)				
A	295	295	325	430
C	470	470	500	590
B	330	410	450	590
D	410	580	585	930
E	390	390	440	640
Blade (mm)	220	250	300	350
Power	250W	250W	330W	370W
240V single phase motor			50Hz	
Operating Temp Range			+5°C - +40°C	
Net weight (kg)	14.3	15	20	36
Max. Slice thickness (mm)	15	15	16	13
IP Rating	X1			



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