Brice™

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

H G S CE

Heavy Duty; Gear-driven; Semi-Automatic

Model 330IKSA

Gear-driven Semi-auto slicer

CE Approved

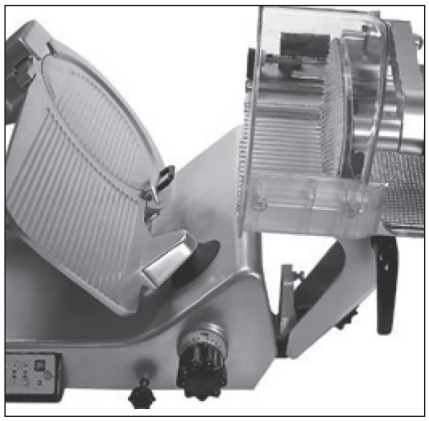
The Model 330IKSA gear-driven Semi-automatic gravity feed slicer has been designed for heavy duty applications.

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.

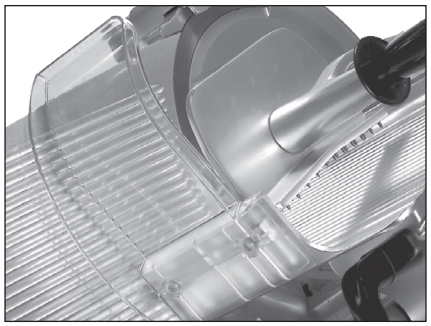
- Manufactured in stainless steel and anodised aluminium to resist the corrosive effects of salts and acids;
- Conforms to all Australian and European standards. CE Approved.
- Micrometric thickness control allows for cutting of slices from 0 to 24mm;
- Self-contained and built-in sharpening device with 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.

SPECIFICATIONS

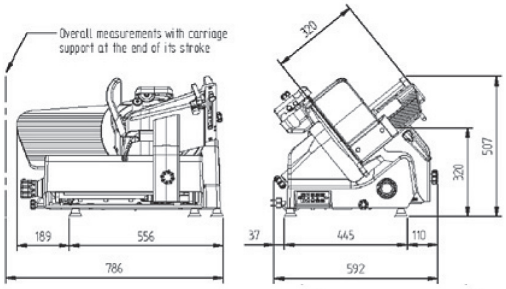
	W x D X H
Overall Dimensions (mm)	592 x 786 x 507
Installation area (mm)	445 x 556
Working area (mm)	784 x 786 x 602
Blade (mm)	330
Motor	240V, 560W, 50Hz
Operating Temp. Range	5°C to 40°C
Acoustic (dB)	Max. 70dB
Net Weight (kg)	56.5
Slice Capacity	
Stroke/min.	30/40/50
Max. Slice Thickness (mm)	24
Cutting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

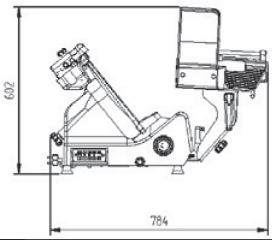


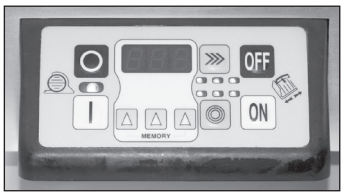
Slicer "unfolds" for easy cleaning



Fully guarded meat table and integrated sharpener keep operator safe.







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

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

Brice™

Brice Australia Pty. Ltd. ABN 71 413 589 669
100% Australian owned and operated
Copyright ©2017 Brice Australia Pty. Ltd.

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

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

BA087.330IKSA 5/17