



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

**M B M CE**  
Medium Duty; Belt-driven; Manual Operation

# Model BRI SERIES Belt Driven Slicer

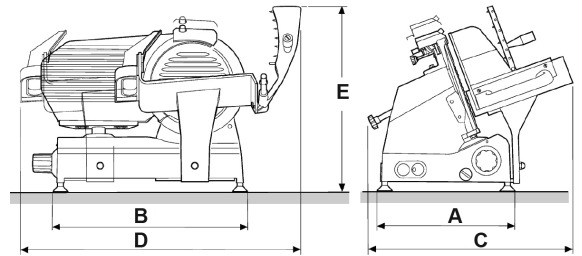
CE Approved

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	220	250	300
Dimensions (mm)			
Width	295	295	325
Depth	610	595	690
Height	370	370	475
Blade (mm)	220	250	300
Power	250W	250W	330W
240V single phase motor	50Hz		
Operating Temp Range	+5°C - +40°C		
Net weight (kg)	14.3	15	20
Max. Slice thickness (mm)	15	15	16
IP Rating	65		



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