

NEW OG SLICERS – The “HEAVY” light duty



Brice’s Manufacturer of Heavy Duty GEAR DRIVES, OMAS, have built a “light duty” belt drive with GRUNT!

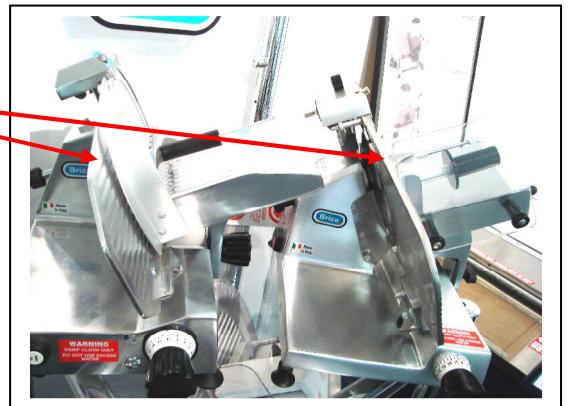
- LOOKS GOOD!
- **High WATER RESISTANCE Rating of IP65!!!**
- 8mm THICK MEAT SAIL vs normal 5mm!
- REMOVABLE CHEEK PLATE
- BLADE LOCK when cleaning
- BLACKOUT SAFETY SWITCH
- Large LSD HANDLE for slicing!

1. MEAT SAIL THICKNESS

Cut slices and not WEDGES!!!

Banging large hams onto the meat sail can eventually bend the Meat Sail (5mm thick aluminium) of a Light Duty machine.

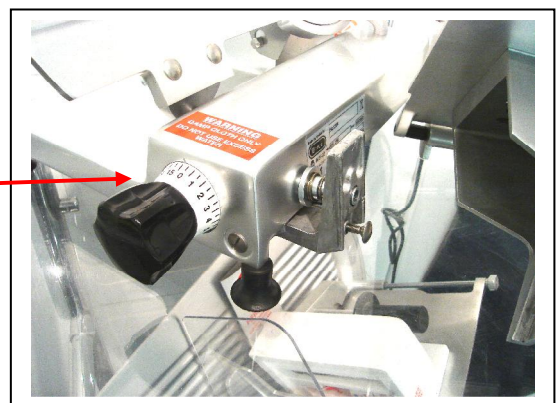
OG 250 and OG 300 have 8mm thick anodized aluminium!



2. “0mm” BLADE LOCK

To remove the meat carriage for cleaning, the OG forces you to **LOCK the blade on “0” mm, so you cannot get cut!**

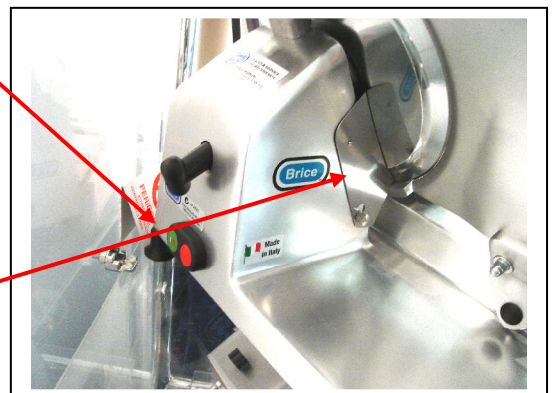
All Light Duty slicers on the market lack the BLADE LOCK safety feature, except the Brice OG!



3. BLACKOUT Safety Feature

When the power returns after a BLACKOUT, does your slicer’s blade immediately start cutting? Regardless of **where your staff’s hands are?**

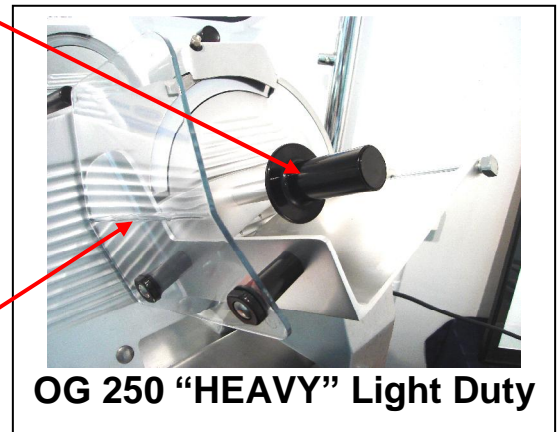
Well the OG doesn’t! To re-start the blade, you must turn the machine off and back on = BLACKOUT SAFETY FEATURE!



4. Removable Cheek Plate

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5. LARGE SLICING HANDLE

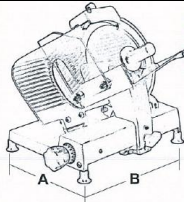


6 BREATHER GUARD

It is **far more HYGENIC** to have a guard blocking the breath and sneezes etc from the Operator.

GET ALL THE FEATURES OF A HEAVY DUTY SLICER:

- **In a size you can lift!**
- **In a size you can fit in any restaurant/café!**
- **At a price you can afford!!!**

BRICE OG Light Duty Belt Drive Slicer	BLADE (mm)		RRP (ex-gst)
OG 250	250	310x390mm	POA
OG 300	300	330x430mm	POA

Designed for:

- **RESTAURANTS with no space!**
- **CAFÉ'S who put their slicer away.**
- **BUTCHERS who only slice on a little on demand.**
- **Any OWNER who has TRASHED their previous slicer!**