

S 9M

CE

PROFESSIONAL USE

Ideal to cut the finest hams and salami. High cutting precision and slightest slices than ever to best enhance your products excellence

Design slicer, fusion of tradition and creativity

Innovative technical solutions ahead of their time to support the professional delicatessen operator manual sensitivity

Omas has assured quality, innovation, safety and design for over sixty years.

OMAS[®]

Food machinery

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The flywheel **OMAS S 9M** is a high precision slicer, with advanced features and great aesthetic impact, it is a symbol of our quality and craftsmanship. We assure you perfect result in cutting the finest hams with the best ease of operation. S9M is a partly automatic slicer, this enables the operator to offer customers the manual delicacy typical of the professional deli-shop without losing the support of very innovative technical solutions.

FLY WHEEL

Design slicer, fusion of tradition and creativity

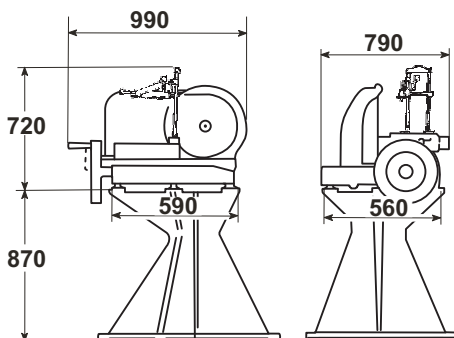
- If you choose one of the OMAS flywheel slicer, you can be sure of choosing the best you can find: a real fascinating design slicer with the most groundbreaking technical inventions, synergy of tradition and innovation, able to add style and pre-eminence to your shop, making your expertise even more stylish and smarter.
- the precise slice-thickness knob (0 – 4 mm) assures very thin slices, for the enjoyment of the taste of yourspecial products and to obtain the most, in terms of quality and quantity, from the best hams and salami
- extra-large, tempered and chromium-plated blades, 370 mm diameter, to guarantee a perfect cut without waste, essential if you are processing fine products
- the pusher, a twin-support arm, is an important strength, it prevents the displacement of the product on the plate, so that all slices are perfectly cut. Ideal big and irregular products.

Innovative technical solutions ahead of their time to support the professional delicatessen operator manual sensitivity

- the smoothness of the carriage movement and of the flywheel rotation make light the work for the operator
- multifunction keypad to select the slice thickness to hundredths of a millimetre and make the product holder move forward or backward
- some automatism support the manual delicacy typical of the professional deli operator:
 - automatic forward movement of the product holder towards the blade for the set slice hickness
 - automatic movement of the product holder away from the blade during the return stroke to avoid contact against blade and gauge plate
 - electronic slice thickness adjustment to hundredths of a millimetre
 - automatic blade protection closing when the work is finished to protect the unguarded part of the blade and timed blade stop to ensure complete safety
 - fixed blade guard with free groove for sharpening operations
 - built-in sharpener, easy to switch from slicing to sharpening, it sharpens and hones at the same time and guarantees a blade always at top performances
- safety and cleaning:
 - OMAS machines comply with EU health and safety rules and each machine is provided with CE mark
 - easy cleaning operation is always our first target and every part of the slicer in contact with food is made from high quality stainless steel and is easily removable



An elegant, strong base (opt. 7) made especially for flywheel slicer is available.



Blade mm	W	Volt	IP	Cut thickness mm	Slicing capacity mmm	Kg
370	750	230/50/1 400/50/3	65	0 - 4	<div style="display: flex; align-items: center; gap: 10px;"> ▭ 290x260 ○ 260 </div>	100