



The BRI 300iA semi-automatic slicer is a belt driven, heavy duty machine that takes the hard work out of slicing. An ideal slicer for hotels, restaurants, caterers, medium/large kitchens and delicatessens.



Model
BRI
300iA

Semi-Auto Belt Driven Slicers



Heavy Duty; Belt-driven; Semi-Automatic operation

Model BRI 300iA Semi-Auto Belt Driven Slicer

CE Approved

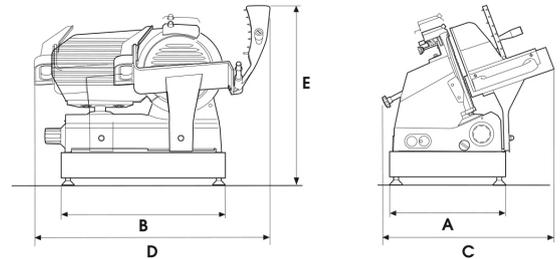
The BRI 300iA belt-driven Semi-automatic gravity feed slicer has been designed for heavy duty applications.

Anodised aluminium and stainless steel construction make the 300iA rugged. The carriage movement is automatic with fixed speed and variable carriage stroke and a full suite of safety features make the 300iA 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;
- Slice counter device
- Conforms to all Australian and European standards. CE Approved.
- Micrometric thickness control allows for cutting of slices from 0 to 16mm;
- Self-contained and built-in sharpening device with grinding and finishing stones;
- Fan-cooled motor;
- 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.
- CE Approved.

SPECIFICATIONS

Model	300iA
Dimensions (mm)	
Width	420
Depth	540
Height	710
Blade (mm)	300
Power	500W
240V single phase motor	50Hz
Operating Temp Range	+5°C - +40°C
Net weight (kg)	54.5
Max. Slice thickness (mm)	16
IP Rating	65



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