



MATHIEU 3000

Economical professional slicers



Slicers offering the best price-performance ratio

The Mathieu 3000 range is the ideal choice if you want to combine high quality with an economic price. With their careful construction and unique design, the Mathieu 3000 range are highly reliable and long-lasting; they comply with the highest quality and safety standards

Standard features:

- **Ergonomic design** — These models are designed to minimise the surface space taken up in restricted work areas and still guarantee operator comfort and safety. To facilitate cleaning, the surfaces and spaces are very accessible so that the cleanliness and hygiene required by all health standards can be quickly achieved.
- **Robust, precise and long-lasting** — Their construction quality enables precise and efficient cutting. The machine's structure and the materials in contact with products are made of anodized aluminium (or stainless steel in certain models) capable of withstanding extreme use, even though these machines are primarily intended for moderate amounts of cutting each day.
- **Excellent price-performance ratio** — The Mathieu 3000s offer maximum ease-of-use combined with a careful design that effectively prevents the build up of food residue. The models are all equipped with a built-in sharpener; the handles and buttons are optimised for intuitive operation. They are particularly well suited to the needs of small and medium restaurants.

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M30C250E1

- For limited spaces where professional quality is required
- Made from anodized aluminium
- Easy-to-use integrated sharpener
- Standard cleaning (see our recommendations later on in this document)



M30C250B1 / M30C300B1

- Model available in 250mm or 300mm
- Large space between the blade and motor for quick and easy cleaning
- Ventilated motor enabling extended periods of use
- Removable carriage
- IP55 protection for the controls



M30C300E1

- Ergonomic design
- 45° blade angle
- Large base for a slicer in its category, improving stability
- Soft shape allows easy cleaning and immaculate hygiene
- Standard cleaning (see our recommendations later on in this document)



M30C300E2 / M30C350E1

- Available in 300mm and 350mm
- Powerful motors for their category
- Practical, ergonomic carriage handle for carrying heavy products
- Ventilated motor
- Stainless steel knob and bolts
- Large slicing capacity



Model	Blade Ø	HxLxW mm	Thickness	Cutting capacity	Transmission	Sharpener	Power (W)	Weight
M30C250B1	250 mm	370x570x560	≤13 mm	245x180 mm	Belt	Yes	147	16 kg
M30C300B1	300 mm	420x640x610	≤13 mm	285x225 mm	Belt	Yes	210	20.5 kg
M30C300E1	300 mm	470x630x475	≤12 mm	230x185 mm	Belt	Yes	180	20 kg
M30C250E1	250 mm	350x525x400	≤13 mm	150x205 mm	Belt	Yes	130	15.5 kg
M30C300E2	300 mm	520x680x560	≤14 mm	270x175 mm	Belt	Yes	242	24 kg
M30C350E1	350 mm	520x700x560	≤14 mm	270x200 mm	Belt	Yes	370	36 kg

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M30C350E3X

- Its wide stop delivers regular slices
- Carriage can be removed for easy cleaning
- The blade can be removed without the use of a tool.
- Stainless steel pusher
- IP 67 protection for the controls



M30C300E1A

- Its wide stop delivers regular slices
- Teflon knife blade
- Teflon bumper and blade stop
- Simple cleaning
- 45° angle



M30C350E2

- The most powerful member of the MATHIEU 3000 line:
- Power usage
- Cutting capacity
- Suitable for all types of cuts
- Its smooth shapes enable easy cleaning and flawless hygiene
- Standard cleaning features (see our manufacturer's recommendations below in this document)



M30C300E3V

- Double sliding food tray
- Integrated handle
- Perfect for slicing delicate meats
- Better stability of sliced product
- Compact design



Model	Blade Ø	HxLxW mm	Thickness	Cutting capacity	Transmission	Sharpener	Power (W)	Weight
M30C350E3X	350mm	520x700x560	≤14mm	270x200mm	Belt	Yes	370	36 kg
M30C300E1A	300mm	470x630x475	≤12mm	230x185mm	Belt	Yes	180	20 kg
M30C350E2	350mm	510x800x600	≤18mm	310x195mm	Belt	Yes	370	40 kg
M30C300E3V	300mm	480x810x530	≤13mm	200x230mm	Belt	Yes	180	26Kg

Slicers must be cleaned daily, and more often if necessary.

When cleaning a **Mathieu 3000** slicer proceed as follows:

1	<ul style="list-style-type: none"> • Disconnect the machine from the power • Make sure that the Thickness button is set to Zero
2	<ul style="list-style-type: none"> • Remove the detachable parts
3	<ul style="list-style-type: none"> • Clean these parts in a detergent solution with pH 7/8 at a temperature of 32°C or above. • Leave to soak for 10 mins
4	<ul style="list-style-type: none"> • Clean the slicer body with detergent solution. Dry with a soft cloth or kitchen paper
5	<ul style="list-style-type: none"> • Rinse the detachable parts with running water. Dry with a soft cloth or kitchen paper
6	<ul style="list-style-type: none"> • Reassemble the slicer

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Selection guide

Model		M30C250E1	M30C250B1- M30C300B1	M30C300E1	M30C300E2/ M30C350E1	M30C350E3X	M30C300E1A	M30C350E2	M30C300E3V
Working environment	Snack bars, pizzerias and small restaurants seating up to 30-50 people	•	•	•			•		•
	Small food and regional produce stores, pizzerias and restaurants seating up to 100 people		•	•		•	•		•
	Medium-sized food and regional produce stores, convenience stores, large pizzerias and restaurants. Canteens seating up to 200 people				•	•		•	
	Butcher's shops, delicatessens, caterers and supermarkets. Canteens seating up to 500 people				•			•	
Features	Tool-free blade extraction					•			

Model	Reference No.
M30C250E1	96106807
M30C250B1	96106805
M30C300B1	96106794
M30C300E1	96106808
M30C300E2	96106809
M30C350E1	96106810
M30C350E2	96106811

Model	Description	Reference No.
M30C250B1	Teflon Blade B25	30302486
M30C300B1	Teflon Blade B30C	30302487

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