

Meat Slicer Medium and Large

Sturdy aluminium cast construction and easy-slide action

High-quality, gravity fed meat slicers with stainless steel blades capable of slicing a variety of foods. Perfect for small and medium commercial operations.

Benefits

Commercial quality – aluminium cast construction with removable stainless steel blade, fan-cooled motor for longer operation.

Practical – Easy-glide action and adjustable blade settings for varying thickness. Belt driven and comes complete with blade sharpening stones, adjustable moisture deflector and safety cut-out switch.

Medium Slicer with 250mm stainless steel blade, adjustable from 0-12mm. For 165mm slicing width to 210mm length of cut .

Large Slicer with 300mm stainless steel blade, adjustable from 0-15mm. For 185mm slicing width to 275mm length of cut .

Safe – non-slip rubber feet with ABS handles and dials, blade and back plate safety guards, blade removal accessory.



MODEL	VOLTAGE	POWER	SLICING THICKNESS	BLADE DIAMETER	MAX SLICING WIDTH	WEIGHT	DIMENSIONS
1005100	230-240V	150W	0-12mm	250mm	205mm	18kg	537mm(W) x 460mm(H) x 400mm(D)
1005101	230-240V	250W	0-15mm	300mm	205mm	25kg	597mm(W) x 520mm(H) x 495mm(D)

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