



# Compliments of . . .

## Guide to Selecting a Food Slicer

Here are a couple of questions to ask yourself:

➤ ***What do I need a slicer for?***

If most of your slicing is on-demand or you plan on slicing less than 4 hours a day, a manual slicer is probably right for you.

If you're a sandwich shop, school, hospital, or other institution, an automatic slicer may be what you need. It allows you to slice a whole lot of product at one time. It gives you precise repeatable slicing without constant supervision.

➤ ***How many hours a day will I be using the slicer?***

Our Prep Saver line is perfect for light duty applications. Our Duro line provides increased durability at a value price. If you're slicing over 4 hours a day, our Max series is for you.

➤ ***Will I be slicing cheese? If so how much?***

Slicing cheese is one of the hardest things for a slicer to slice. Unlike many other brands, all Univex slicers have the power to slice cheese. However, if you're slicing any more than a small amount, you need at least a medium duty slicer, such as our 7510 & 7512 slicers.

➤ ***What are the dimensions of the largest product to be sliced?***

Check out our Univex slicer application guide. It lists the maximum product size for each slicer.

Make sure you select a slicer that will fit what you are slicing not only today, but also in the future.

➤ ***What is the thickest slice you'll need?***

Always make sure the slicer you select will cut as thick as you need. The Univex slicer application guide lists this information in an easy to compare format.

➤ ***What might I need to slice in the future?***

It pays to think about what menu items you may add in the next couple of years. You can save a lot of money in the long run by buying for the present *and* the future.

➤ ***Does the size of the blade matter?***

Yes, blade size should be a factor in your search for a slicer. The volume you're cutting and the size of the product are key factors in selecting a blade size. Smaller operations can often manage with a 9" or 10" blade. Higher volume operations need at least a 12" blade. If your cutting larger product or have very high volume needs, Univex has slicer blades up to 14"! All our slicers come standard with chrome plated, hollow ground, high-carbon steel blade. An optional stainless steel blade is available on the 6512, 7512, 8512, and 9512 models.

