

Find the right slicer for your line



Proven since 1948. Engineered Around You


4612
ECONOMY

6612M
VALUE

8713M
PREMIUM

8713S
PREMIUM AUTO

1000M
PREMIUM

1000S
PREMIUM AUTO
All models 120/60/1,
NSF/ANSI certified

PERFORMANCE

Operation	Manual	Manual	Manual	Variable speed automatic	Manual	Semi-automatic
Knife	12"	12"	13"	13"	13"	13"
Motor	1/4 HP	1/2 HP	1/2 HP	1/2 HP	1/2 HP	1/2 HP
Transmission	Belt	Belt	Gear	Gear	Belt	Belt
Maximum duty	2 hrs/day	4 hrs/day	8 hrs/day	8 hrs/day	Continuous	Continuous
Slice thickness	0 – 1/2"	0 – 1/2"	0 – 7/8"	0 – 7/8"	0 – 7/8"	0 – 7/8"

NEW
Low friction
cheese blade

CLEANING AND SAFETY

Sharpener	Top mounted, removable	Top mounted, removable	Top mounted, removable	Top mounted, removable	Remote	Remote
Under-slicer access	—	—	3" legs	3" legs	Built-in lift lever	Built-in lift lever
Tilting carriage	—	—	—	—	—	—
Blade interlock, zero exposure	—	—	—	—	—	—

CONTROLS AND ACCESSORIES

Automatic controls	—	—	—	Variable speed	—	3 speed, 3 stroke, counter to 1,000
Vegetable chute	—	—	—	—	—	—

BEST FOR	Small operations and home use	Schools, nursing homes, restaurants	Delis and large restaurants	Delis and large restaurants	Supermarkets and continuous use	Supermarkets and continuous use
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6612M replaces the discontinued 7512.

Every model: 12" or 13" German hollow ground blade • Permanent edge guard • Anodized aluminum • Prison

24/7/365 tech line 1-800-261-9261**Sales** 800-258-6358**univexcorp.com**