

Slicers



Premium

**semi-automatic and safety slicer available*



The Heavy-duty, manual gravity feed slicer, features a 13" precision slicing German hollow ground blade, gear-driven transmission, rugged multi-position meat holder, permanent safety blade edge guard and built-in sharpener. Solid anodized aluminum construction with smooth curve transitions redirects liquid and debris away from the operator for improved all around cleaning accessibility.

Premium slicers can be used all day, and it is capable of slicing high volume amounts of cheese. Great for delis, large restaurants, and any institution that runs a slicer for most of a day.

Value

The Medium-duty, manual gravity feed slicer, features a 12" precision German hollow ground blade, belt-driven motor, rugged multi-position meat holder, permanent safety blade edge guard and built-in sharpener. Solid anodized aluminum construction with smooth curve transitions redirects liquid and debris away from the operator for improved all around cleaning accessibility.

Value slicers can be used up to 4-6 hours a day and it is capable of slicing moderate amounts of cheese. Great for small schools, nursing homes, and restaurants



Economy



The Economy, Manual gravity feed slicer, features a 12" precision German hollow ground blade, powerful belt driven motor, rugged multi-position meat holder, permanent safety blade edge guard and built-in sharpener. Solid anodized aluminum construction with smooth curve transitions redirects liquid and debris away from the operator for improved all around cleaning accessibility.

Economy slicers can be used up to 2-4 hours a day, great for small operations