



Processing



MEAT SLICERS



Ideal for medium size workloads in small restaurants and take-away operations

SPECIFICATIONS - SLR5009
 CUT CAPACITY: 190 x 160mm
 CUT THICKNESS: 1 - 9,5mm
 CUT LENGTH: 190mm
 CUT HEIGHT: 160mm
 POWER: 0.20kW - 230V - 50Hz
 DIMENSIONS: 457 x 368 x 368mm
 BLADE DIAMETER: 229mm (9")
 WEIGHT: 17kg
 • BUILT-IN BLADE SHARPENER

ORDER CODE:
 SLR5009 • MEAT SLICER 9" BLADE

Ideal for medium size workloads in small restaurants and take-away operations

SPECIFICATIONS - SLR5010
 CUT CAPACITY: 190 x 170mm
 CUT THICKNESS: 1 - 9,5mm
 CUT LENGTH: 190mm
 CUT HEIGHT: 170mm
 POWER: 0.32kW - 230V - 50Hz
 DIMENSIONS: 483 x 368 x 368mm
 BLADE DIAMETER: 250mm (10")
 WEIGHT: 18kg
 • BUILT-IN BLADE SHARPENER



ORDER CODES:
 SLR5010 • MEAT SLICER - 10" BLADE
 SLR5012 • MEAT SLICER - 12" BLADE

SPECIFICATIONS - SLR5012
 CUT CAPACITY: 236 x 152mm
 CUT THICKNESS: 1 - 16mm
 CUT LENGTH: 236mm
 CUT HEIGHT: 152mm
 POWER: 0.45kW, 230V - 50Hz
 DIMENSIONS: 610 x 457 x 457mm
 BLADE DIAMETER: 305mm
 WEIGHT: 28kg
 • NO BLADE SHARPENER



Double platform designed for high production outputs in butcheries and supermarkets, perfect for slicing raw meat for steaks. Adjustable cut thickness from 1 to 30mm. Vertical slicer 90° - less product friction and a more comfortable working position.

SPECIFICATIONS - SLR5312 HEAVY DUTY
 CUT CAPACITY: 236 x 152mm
 CUT THICKNESS: 1 - 16mm
 POWER: 0.42kW - 230V - 50Hz
 DIMENSIONS: 622 x 508 x 457mm
 BLADE DIAMETER: 305mm
 WEIGHT: 41kg
 • NO BLADE SHARPENER

ORDER CODE:
 SLR5312 • MEAT SLICER - 12" BLADE HAEVY DUTY

