

Avantco SL612A 12" Medium-Duty Automatic Meat Slicer with Manual Use Option - 1/2 hp

Item #177SL612A



Technical Data

Width	25 3/16 Inches
Depth	23 5/8 Inches
Height	30 15/16 Inches
Power Cord Length	5 Feet
Maximum Product Width	9 7/16 Inches
Maximum Product Height	8 1/4 Inches
Maximum Product Diameter	9 5/8 Inches
Amps	4.58 Amps
Hertz	60 Hz
Phase	1 Phase

Features

- Razor sharp 12" stainless steel blade cuts slices up to 9/16" thick; rated for 3-4 hours use daily
- Convenient rear-mounted thickness stop allows for quick adjustment to commonly used thicknesses
- 32 slice/minute chute speed in automatic mode; simple knob switches to manual operation
- Adjustable horizontal clamps secure irregular shaped products for precise slicing
- Allows for uniform slices up to 1/2" thick

Certifications



5-15P

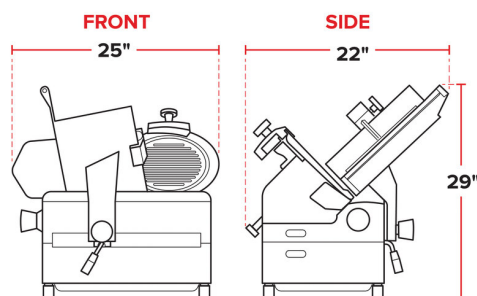


ETL Listed

Technical Data

Voltage	120 Volts
Wattage	1050 Watts
Blade Material	Stainless Steel
Blade Size	12 Inches
Feed Angle	45 Degrees
Horsepower	1/2 hp
Installation Type	Countertop
Maximum Slice Size	1/2 Inch
Operation	Automatic
Plug Type	NEMA 5-15P
Power Type	Electric
Slicer Usage	Medium Duty
Slices Cheese	Can Slice Cheese
Style	Gravity Feed
Transmission Type	Belt-Driven
Type	Meat Slicers
Weight	146.98 lb.

Plan View



Notes & Details

Slice your signature meats and cheese with precision and ease using this Avantco SL612A 12" medium-duty automatic meat slicer! A great addition to your high-end deli, local butcher shop, or neighborhood market, this meat slicer is the perfect solution for your medium-duty slicing needs. Combining a powerful 1/2 hp motor with a razor sharp 12" stainless steel blade, this unit delivers superior precision while also helping to save on time and labor. Its automatic mode produces 32 slices per minute to make quick work of your slicing tasks, while a simple knob allows you to easily switch to manual operation.

This unit's carriage can handle foods up to 9 7/16" long by 8 1/4" wide, allowing you to slice anything from large hams to salami, and even occasional cheese! Thanks to its easy-to-use adjustment knob, this unit gives you complete control over your product's thickness, enabling you to produce uniform slices up to 1/2" thick. It also features a rear-mounted thickness stop that allows you to quickly set your desired thickness, helping to further boost your slicing efficiency. Plus, its adjustable horizontal clamps keep irregular shaped products securely in place to ensure consistent slices, thus resulting in less waste.

Two separate on/off buttons control the blade and automatic mode to make this unit extremely user-friendly so even your newest employees won't have trouble using it! While some components of this slicer require periodic lubrication, an oil pump is included to make this maintenance easier than ever. The slicer also features a removable, easy-to-clean sharpener to effectively keep the slicer's blade from dulling. For added safety, the slicer sits atop (4) 2" rubber feet to preventing slipping and sliding during use. A 120V electrical connection is required for operation. This slicer is rated for 3-4 hours of use daily and it should not be used to slice cheese for more than 30 minutes per day.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.