



Item #: 177SL713MAN Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SL713MAN 13" Medium-Duty Manual Gravity Feed Meat Slicer - 3/4 hp

Item #177SL713MAN



Technical Data

Width	24 3/16 Inches
Depth	21 1/4 Inches
Height	25 3/16 Inches
Power Cord Length	5 Feet
Maximum Product Width	10 1/4 Inches
Maximum Product Height	7 1/2 Inches
Maximum Product Diameter	10 1/4 Inches
Amps	5.25 Amps
Hertz	60 Hz
Phase	1 Phase

Features

- Razor sharp 13" stainless steel blade; rated for 3-4 hours of use daily
- Adjustable thickness knob allows for precise slicing from 1/16" to 1/2"
- Manual operation gives you greater control and ensures constant monitoring
- Allows for uniform slices up to 1/2" thick
- 3/4 hp motor; 120V

Certifications



5-15P

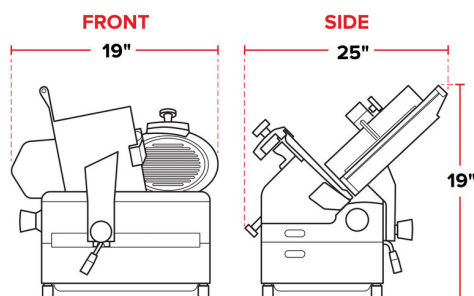


ETL Listed

Technical Data

Voltage	120 Volts
Wattage	630 Watts
Blade Material	Stainless Steel
Blade Size	13 Inches
Feed Angle	45 Degrees
Horsepower	3/4 hp
Installation Type	Countertop
Maximum Slice Size	1/2 Inch
Operation	Manual
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	92.24 lb.

Plan View



Notes & Details

Slice your signature meats with precision and ease using this Avantco SL713MAN 13" medium-duty manual 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 3/4 hp motor with a razor sharp 13" stainless steel blade, this unit delivers superior precision. Since it is manually operated, this slicer ensures constant monitoring and gives you precise control over the slicing process.

This unit's carriage allows for a maximum product size of 10 1/4" wide by 7 1/2" high! The manual carriage glides smoothly on its track to slice a variety of meats and other foods. 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 between 1/16" and 1/2" thick.

The simple controls make this unit extremely user-friendly so even your newest employees won't have trouble using it! The slicer also features a sharpener to effectively keep the slicer's blade from dulling. For added safety, the slicer sits atop (4) 2" rubber feet to prevent slipping during use. It also has a large, sturdy aluminum base. 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.